

Brunch



FAMILY FAVORITE NEEDED

LET US MAKE IT FOR YOU

**Please choose the menu you would like for your brunch
Choose one**

Wanting a sit down style brunch add \$ 4.00 for this per entree

NEED TWO BEVERAGES ADD \$2.00 P/P

orange , cranberry, grapefruit , carrot , apple juice

fruit available \$ 3.75 per person

fresh fruit skewer

fresh fruit salad

Fresh fruit platter

Fresh fruit balls

\$ 5.00 per p/p

Choose Two

Need more add \$ 2.00 per item

Assorted home made danishes

Assorted mini muffins

Mini croissant

mini bagels and cream cheese

brioche

whole garlic glove loafs

sour dough rolls

Focaccia

assorted mini rolls & butter

Salads

CHOOSE ONE

ADDITIONAL SALADS ARE \$ 3.50 PER PERSON

Julienne (**matchstick cut**) zucchini, carrots, yellow squash

Ginger miso sesame seed dressing

Red and green oak lettuce, cucumber, tomato wedge and colored bell peppers

/Extra virgin Olive oil and balsamic

Arrugala with Parmigiano flakes, mushrooms/ Balsamic chopped fig vinaigrette

Wild arrugala, artichokes and avocado salad / Lemon vinaigrette

Baby mixed greens, Crystallized walnuts, tomatoes, mandarins, tomatoes & shaved red onion / Honey balsamic dressing

Baby romaine with spicy mini cubed croutons & baked garlic cloves, parmigian / Caesar dressing (no anchovies)

Smoked salmon, caper, onion, roasted breaded roma tomato salad

Pearl couscous with rice, tomato, carrots & peas

Breaded & roasted herbed Roma tomatoes tossed asparagus, white sweet corn, large Parmigiano flakes

Wild Basmati rice with celery, cranberries & an essence of tarragon (*Add chicken*)

Cucumbers, zucchini, sun dried tomatoes Yogurt, honey & dill sauce

Chinese chicken salad (WITH **OR WITHOUT CHICKEN**)

Shaved red onion, mandarins, wontons, crispy Chinese noodles /Ginger sesame dressing

Capresse salad

Red and yellow beefsteak tomatoes buffalo mozzarella, red onion, sweet purple basil / Balsamic onion vinaigrette

Iceberg lettuce wedges crumbled blue cheese, cherry tomatoes, and caramelized onions / Crumbled blue cheese dressing

5 grilled chopped vegetables, romaine and endive / lite creamy herb dressing

Grilled asparagus and romaine salad with sweet corn, tomato wedges, sun dried tomatoes crumbled got cheese / Red onion balsamic vinaigrette

Lobster, palm hearts, mixed greens and sweet pink grapefruit with endive creamy citrus dressing **\$ 8.00 EXTRA PER PERSON**

Grilled vegetables

Zucchini, yellow squash, roasted bell peppers, roasted roma tomatoes, caramelized onions, marinated artichokes, Portobello mushroom herb vinaigrette and creamy Tarragon sauce

ENTREES

Choose one side for your entrée

Focaccia sandwiches with six grilled vegetables

Your choice turkey, roasted chicken

\$ 12.00

vegetarian

\$ 10.00

Two Half avocados filled with

you choose

Bay shrimp citrus sauce	\$ 10.00
Chicken curry aoli	\$ 10.00
Baby greens ,tomato ,onion ,celery	\$ 10.00
Celery , tomato , blue cheese,apple	\$ 10.00
Whole wheat Pita pockets ever changing fillings call	\$ 10.00
Individual Brioche filled with smoked salmon, red onion and capers with tomato wedges and lemon wedge	\$12.00
4 inch baguette topped with smoked salmon, red onion and capers with tomato and lemon wedge	\$12.00
Roasted tomato, Swiss and spinach quiche	\$ 12.00
Roasted tomato, Swiss, spinach and vegetable quiche	\$ 15.00
Ham and swiss quiche	\$ 15.00
Roasted tomato and goat cheese quiche	\$ 15.00
Roasted tomato ,swiss and leek quiche	\$ 15.00
Tomato and / or spinach wraps Lettuce,tomato and grilled vegetables / with a choice turkey, chicken or vegetarian	\$ 10.00
Spinach and Swiss omlette	\$ 15.00
Grilled vegetable and goat cheese omlette	\$ 15.00
Omlette or pasta bar (chef required)	\$ 24.00
Chicken and mushroom crepes	\$ 13.00
Grilled vegetable or spinach leek crepe	\$ 13.00
Spinach and ricotta cannelloni -Wild mushroom sauce or arrabiatta	\$ 13.00
Pistachio , herb and bread crumb crusted	\$ 16.00
Coconut crusted chicken breast	\$ 16.00
Garlic rosemary marinated grilled chicken breast	\$ 15.00
Citrus marinated grilled chicken breast (Served hot or cold)	\$ 15.00
Sauce choices are Chimmi churri , tomato cilantro, canellini bean tomato salsa, orange , mango habiniero, raspberry chipotly mushroom or tomato basi	
Individual cold decorated poached salmon sos	\$ 14.00
Individual citrus marinated grilled orange salmon	\$ 14.00
Individual citrus marinated grilled salmon, tomato cilantro salsa	\$ 14.00
whole cold decorated poached salmon / Cucumber yogurt dill sauce (Lemons)Serves 18 to 25	\$ 375.00
Chicken and vegetable skewer	\$ 15.00
Lamb and vegetable	\$ 18.00
Grilled vegetable	\$ 12.00
Shrimp sqewer	\$ 15.00
Two dipping sauces	
4 inch Baguette open faced	
Lettuce, ham and Swiss garnished with cornichon	\$ 15.00

With roasted herb tomato cream cheese and micro greens	\$ 15.00
Pumpkin soup with unique assorted whole grain breads	\$ 12.00
Open faced capresse (mozzarella, tomato , basil) whole wheat toasted sandwich	\$ 15.00
Open faced whole wheat toasted ham and egg sunny side up sandwich	\$ 15.00
Scrambled eggs , toast, roasted rosemary potatoes , bacon or sausage	\$ 18.00
Eggs benadict with spinach	\$ 18.00

SIDES CHOOSE TWO

Additional sides are \$ 3.00 each per person

Wild rice with sweet dried cranberries	
Penne pasta with Ratatouille of vegetables	
Bowtie pasta pesto and artichokes	
Penne tossed with chicken in a curry and apples	
Fresh fruit skewers small or giant cut unlike you have seen	
Spinach, Swiss and sun dried tomato scalloped potatoes	
Zucchini and yellow squash with carrots	
Pearl couscous with rice, tomato, carrots & peas	
Grilled lemon asparagus 3 per guest	\$ 4.00 extra p/p
Herb crusted roma tomato	\$ 2.00extra p/p

DESSERTS

Please review our unique dessert menu

[Click here for dessert menu](#)

We will cut and serve your dessert with a smile

We can refer you to several specialized bakers for your
Cake, bundt or cup cake tower I can have cake made for you



Coffee, tea box, espresso and cappuccino available
Coffee \$ 2.00 per person
Tea \$ 1.50 per person

Some fun items

- Pinapple Mango or lychee martini (you supply vodka ill make blend)
- Lemonade and iced tea
- Chocolate fountain (any color chocolate you want)
- Donut machine on a conveyer belt
- Giant cup cake yes really really huge

Additional charges

Staff, Rentals, Ice, Linens, Tables and chairs

Tax 9.25%

Delivery charge

Set up charge if catered

Service charge 17 %

Tips to staff at clients discretion

[See our special discount page](#)