#HOLLANDER

BRUNCH CATERING

SWEETS

OLIEBOLLEN 🗳

Old fashioned Dutch doughnuts, cinnamon powdered sugar, chocolate sauce SERVES 12 20 / SERVES 25 40

ASSORTED MINI MUFFINS 🍨

Chocolate / banana nut / blueberry

24 MUFFINS 45

APPETIZERS

ARTISANAL CHEESE DISPLAY ❖
Chef's selection of cheese with crostinis and grapes

VEGETABLE CRUDITE ♥ GF

Chef's choice of seasonal vegetables, blackened ranch dressing

SERVES 12	SERVES 25	SERVES 50
 60	120	240
 45	90	180
 40	80	160

SALADS	SERVES 12	SERVES 25	SERVES 50
BEET & BERRY SALAD	55	110	220
CHOPPED CHICKEN SALAD (IF) Chopped bacon, avocado, hard-boiled egg, cheddar, organic mixed greens, carrots, tomatoes, poblano buttermilk dressing	60	120	240
BENELUX SALAD *option to be made gluten-free Organic mixed groups, tomatoes, candied walnuts, red onions, bleu choose, balsamic vinaigrette	40	80	160

BRUNCH STYLE	SERVES 12	SERVES 25	SERVES 50
FARMERS SCRAMBLE & Roasted cauliflower, mushrooms, shredded beets, goat & cheddar cheeses, basil pesto, scrambled eggs with breakfast potatoes and toast	80	160	320
SAUSAGE, MUSHROOM & CHEDDAR SCRAMBLER. Breakfast sausage, roasted wild mushrooms, and sharp cheddar scrambled eggs with breakfast potatoes and toast	80	160	320
CINNAMON STREUSEL FRENCH TOAST ❖ Challah French toast, maple brown sugar butter, cinnamon streusel	55	110	220

BRUNCH STYLE Build Your Own	SERVES 12	SERVES 25	SERVES 50
BREAKFAST TACOS Scrambled eggs with chorizo, cheddar cheese with flour tortillas, red chile sauce, pico, and breakfast potatoes	80	160	320
AMERICANA	75	150	300

HANDHELDS

BRIE & BACON BREAKFAST SLIDERS

Bacon, tomato, brie cheese, arugula, basil aioli, blackberry balsamic on toasted mini brioche buns

SERVES 12 60 SERVES 25 120 SERVES 50 240

À LA CARTE
BREAKFAST POTATOES

SERVES 12 20