



BRUNCH CATERING MENU

For customized selections, please contact your Event Specialist for more information.

APPETIZERS

beignets (V)

doughnut holes, powdered sugar, chocolate sauce

artisanal cheese display (V)

chef's selection of cheese with crackers and strawberries

fruit plate (V)

chef's choice of seasonal fruits and berries

vegetable crudité (V)

chef's choice of seasonal vegetables, herb buttermilk dressing

assorted mini muffins (V)

chocolate | banana nut | blueberry

24 MUFFINS

SERVES

12	25	50
\$20	\$40	\$80
\$60	\$120	\$240
\$45	\$90	\$180
\$45	\$90	\$180

\$45

SERVES

12	25	50
\$40	\$80	\$160
\$40	\$80	\$160
\$60	\$120	\$240

SALADS

benelux salad (V)

organic mixed greens, red onion, cherry tomatoes, candied walnuts, bleu cheese, balsamic vinaigrette

rocket salad (V)

organic arugula, apples, pears, black river falls gorgonzola, toasted almonds, honey lavender vinaigrette

chicken cobb salad

organic mixed greens, organic arugula, grilled chicken, avocado, bacon, white and yellow cheddar, cucumber, red onion, tomato, yogurt buttermilk ranch

SERVES

12	25	50
\$70	\$140	\$280
\$65	\$130	\$260
\$60	\$120	\$240

HANDHELDS

jerk pork breakfast sliders

shredded jerk shoulder, aged cheddar cheese, scrambled eggs, garlic aioli, brioche bun

smoked salmon english muffin

butter-grilled english muffin, herbed goat cheese, smoked salmon*, red onion, arugula, capers

avo toast (V)

butter-grilled sourdough toast points, mashed avocado, yogurt ranch, cucumber pico, everything sprinkle

SERVES

12	25	50
\$75	\$150	\$300
\$80	\$160	\$320
\$75	\$150	\$300
\$90	\$180	\$360
\$90	\$180	\$360
\$55	\$110	\$220

BRUNCH STYLE

americana

scrambled yuppie hill eggs, breakfast potatoes, toast, bacon, sausage

spinach, mushroom & chevre scramble (V)

portabella mushrooms, braised spinach, goat cheese, white cheddar, basil pesto, breakfast potatoes, multigrain toast

ham, gouda & aged cheddar scramble

badger ham, gouda, aged cheddar, green peppers, scallions, breakfast potatoes, multigrain toast

hodge podge

cheddar, bacon, sausage, scrambled yuppie hill eggs, chorizo cream gravy, pico de gallo

patatas bravas brunch

breakfast potatoes, chorizo, shredded pork, green tomatoes, paprika sauce, roasted garlic aioli, scrambled yuppie hill eggs, cheddar, feta

cinnamon streusel french toast (V)

almond cinnamon streusel, orange honey butter, syrup

SERVES

12
\$20

SIDE

breakfast potatoes

(V) vegetarian

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.