



Brunch  
Catering  
Menu



For customized selections, please contact your Event Specialist for more information.  
Serving sizes are smaller than full restaurant portions. Please discuss quantity recommendations with your Event Specialist.

APPETIZERS

SERVES 12 · 25 · 50

<b>Beignets</b> (V) doughnut holes, powdered sugar, chocolate sauce	\$20	\$40	\$80
<b>Artisanal Cheese Display</b> (V) (GF) *option to be made gluten-free chef's selection of cheese with crackers and strawberries	\$60	\$120	\$240
<b>Fruit Display</b> (V) (GF) chef's choice of seasonal fruits and berries	\$55	\$110	\$220
<b>Vegetable Crudité</b> (V) (GF) chef's choice of seasonal vegetables, herb buttermilk dressing	\$45	\$90	\$180
<b>Assorted Mini Muffins</b> (V) chocolate   banana nut   blueberry	\$50		

SALADS

SERVES 12 · 25 · 50

<b>Benelux Salad</b> (V) (GF) *option to be made gluten-free organic mixed greens, red onion, cherry tomatoes, candied walnuts, bleu cheese, balsamic vinaigrette	\$40	\$80	\$160
<b>Rocket Salad</b> (V) (GF) *option to be made gluten-free organic arugula, apples, pears, black river falls gorgonzola, toasted almonds, honey lavender vinaigrette	\$40	\$80	\$160
<b>Chicken Cobb Salad</b> (GF) organic mixed greens, organic arugula, grilled chicken, avocado, bacon, white and yellow cheddar, cucumber, red onion, tomato, yogurt buttermilk ranch	\$65	\$130	\$260

HANDHELDS

SERVES 12 · 25 · 50

<b>Jerk Pork Breakfast Sliders</b> shredded jerk shoulder, aged cheddar cheese, scrambled eggs, garlic aioli, brioche bun	\$75	\$150	\$300
<b>Smoked Salmon English Muffin</b> butter-grilled english muffin, herbed goat cheese, smoked salmon, red onion, tomato, arugula, capers, bacon	\$70	\$140	\$280
<b>Avo Toast</b> (V) butter-grilled sourdough toast points, mashed avocado, yogurt ranch, cucumber pico, everything sprinkle	\$60	\$120	\$240

SERVES 12 • 25 • 50

**Americana**

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

\$100 \$200 \$400

**Spinach, Mushroom & Chevre Scramble** (V)

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

\$100 \$200 \$400

**Ham, Gouda & Aged Cheddar Scramble**

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

\$100 \$200 \$400

**Hodge Podge**

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

\$100 \$200 \$400

**Patatas Bravas Brunch**

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

\$100 \$200 \$400

**Cinnamon Streusel French Toast** (V)

almond cinnamon streusel, orange honey butter, syrup

\$60 \$120 \$240

SERVES 12

**Breakfast Potatoes** (V)

\$20

If needed, we can provide additional equipment to make your catering order complete.  
Please let us know what you'd be interested in and we can add those items to your Proposal.

**Catering Service Sets: \$30/per set**

includes disposable chafing dishes, utensils, wire racking and flame can to keep your items warm for several hours!

**Disposable Plates: \$.75/per plate****Disposable Silverware Wraps: \$.55/per wrap**

(V) vegetarian

(GF) gluten-free

These items are gluten free or can be gluten free upon request. Please inform your  
Event Specialist of allergies you have and we will do our best to accommodate your needs.

\*Items contain or may contain raw or undercooked meats.  
Whether dining out or preparing food at home, consuming  
raw or undercooked meats, poultry, seafood, shellfish, or  
eggs may increase your risk of foodborne illness,  
especially if you have certain medical conditions.