



## BRUNCH CATERING MENU

For custom 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.

### 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

\*OPTION TO BE MADE GLUTEN-FREE







Chef's selection of cheese with crostinis and grapes

#### FRUIT DISPLAY

Chef's choice of seasonal fruits and berries

#### VEGETABLE CRUDITE

Chef's choice of seasonal vegetables, blackened ranch dressing

	SERVES 12	SERVES 25	SERVES 50
ARTISANAL CHEESE DISPLAY  	60	120	240
FRUIT DISPLAY  	45	90	180
VEGETABLE CRUDITE  	40	80	160

### SALADS

#### BALSAMIC BEET & BERRY SALAD






Organic arugula, quinoa blend, strawberries, roasted beets, sheep's milk feta, spiced pepitas, blackberry balsamic vinaigrette

#### CHOPPED CHICKEN SALAD

Organic mixed greens, chopped chicken, bacon, avocado, hard-boiled egg, cheddar, carrots, tomatoes, charred poblano buttermilk dressing

#### BENELUX SALAD \*OPTION TO BE MADE GLUTEN-FREE

Organic mixed greens, tomatoes, candied walnuts, red onions, bleu cheese, balsamic vinaigrette

	SERVES 12	SERVES 25	SERVES 50
BALSAMIC BEET & BERRY SALAD  	55	110	220
CHOPPED CHICKEN SALAD 	60	120	240
BENELUX SALAD   <small>*OPTION TO BE MADE GLUTEN-FREE</small>	40	80	160

## BRUNCH STYLE

### FARMERS SCRAMBLE

Roasted cauliflower, mushrooms, shredded beets, goat & cheddar cheeses, basil pesto, scrambled eggs with breakfast potatoes and toast

### SAUSAGE, MUSHROOM & CHEDDAR SCRAMBLER

Breakfast sausage, roasted wild mushrooms, and sharp cheddar scrambled eggs with breakfast potatoes and toast

### VEGAN TOFU SCRAMBLER

House blend tofu scramble, peppers, tomatoes, plant-based chorizo slices, avocado, toasted pita, with breakfast potatoes

### CINNAMON STREUSEL FRENCH TOAST

Challah French toast, maple brown sugar butter, cinnamon streusel

SERVES 12	SERVES 25	SERVES 50
80	160	320
80	160	320
70	140	280
55	110	220

## BRUNCH STYLE *Build Your Own*

### BREAKFAST TACOS

Scrambled eggs with chorizo, cheddar cheese with flour tortillas, red chile sauce, pico, and breakfast potatoes

### AMERICANA

Chive scrambled eggs, breakfast potatoes, toast, bacon, sausage

SERVES 12	SERVES 25	SERVES 50
80	160	320
75	150	300

## HANDHELDS

### BRIE & BACON BREAKFAST SLIDERS

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

SERVES 12	SERVES 25	SERVES 50
65	130	260

### À LA CARTE

**BREAKFAST POTATOES ** SERVES 12  
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

### VEGETARIAN

### GLUTEN FREE OPTIONS

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.*