

Brunch Menu



Brunch I

Assorted Chilled Juices
Fresh Seasonal Fruits and Berries
Breakfast Breads and Pastries with Sweet Butter and Preserves
Organic Bibb Lettuce with Caramelized Pears, Pancetta and Bleu Cheese
Basket of Fresh Vegetables with Roasted Red Pepper Aioli
Antipasto Platter with Cured Meats, Cheeses and Marinated Vegetables
Sliced Duck Trap Smoked Salmon with Bagels and Cream Cheese
*Chef Serviced Omelet Station with Selection of Accompaniments
Grilled Chicken with Potato, Bacon and Arugula Salad
Selection of Desserts
Certified Organic and Free Trade Dark Roast Coffee,
Decaffeinated Coffee Tea, Cream, Sugar, Sweeteners and Lemon
*Carver Charge at per chef

Brunch II

Assorted Chilled Juices
Fresh Seasonal Fruits and Berries
Breakfast Breads and Pastries with Sweet Butter and Preserves
Coriander Dill Gravlax with Sweet Onion Salad
Vegetarian Frittata with Roasted Tomatoes, Piperade and Marscapone
Potato Pancakes with Cinnamon Buttered Apples and Maple Cream
Assorted Tea Sandwiches to include:
~Curried Crab in Profiterole
~Grilled Shrimp with Carrot Ginger Puree on Pita
~Cucumber and Tomato with Lemon Dill Cream Cheese
*Chef Carved Beef Tenderloin with Rosemary Mustard Sauce
Honey Peppered Bacon and Italian Sausage Links
Selection of Desserts
Certified Organic and Free Trade Dark Roast Coffee,
Decaffeinated Coffee Tea, Cream, Sugar, Sweeteners and Lemon
*Carver charge at per chef

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Brunch III

Assorted Chilled Juices

Cranberry Poppyseed Bread, Wheat Raisin Bread, Caramel Pecan Muffins

Butter and Preserves

Spinach and French Orange Salad with Toasted Almond Vinaigrette

Fresh Fruit and Berry Platters with Caramelized Nuts

Potato Leek Pancakes with Sour Cream and Apple Sauce

Smoked Salmon Cakes with Grilled Vegetables

Hot Vegetarian Frittata

Chicken Artichoke and Bell Pepper Torte with Tomato Basil Sauce

Fresh Cobbler with Honey Double Cream

Certified Organic and Free Trade Dark Roast Coffee,

Decaffeinated Coffee Tea, Cream, Sugar, Sweeteners and Lemon

Brunch IV

Assorted Chilled Juices

Bagels, Cranberry Poppyseed Bread, Scones and Mini Croissants

Whipped Cream Cheese, Butter, Preserves and Creme Fraiche

Fresh Fruit Platters with Berries and Caramalized Nuts

Smoked Salmon Platters with Red Onion, Tomato, Capers and Dill Sauce

Grilled Vegetable Platters with Red Pepper Sauce

Oriental Chicken Salad with Cellophane Noodles

Lyonnais Potatoes

Hot Vegetarian Frittata

Fresh Biscuit Shortcakes, Trio of Berries and Honey Double Cream

Certified Organic and Free Trade Dark Roast Coffee,

Decaffeinated Coffee Tea, Cream, Sugar, Sweeteners and Lemon



D'AMICO
CATERING

Brunch Menu

Brunch V

Assorted Chilled Juices

Plain Bagels, Onion Bagels, Egg Bagels, Cranberry Poppyseed Bread and Scones
with Plain Whipped Cream Cheese, Butter, Preserved and Creme Fraiche Fresh

Fruit Platters with Berries and Caramelized Walnuts

Smoked Salmon Platter with Red Onion, Tomato and Caper

Grilled Vegetable Platters with Red Pepper Sauce

Oriental Chicken Salad with Cellophane Noodles

Lyonnaise Potatoes

Hot Vegetarian Frittata

Hot Apple Cobbler with Honey Double Cream

Certified Organic and Free Trade Dark Roast Coffee,

Decaffeinated Coffee Tea, Cream, Sugar, Sweeteners and Lemon