

Brunch Menu



Brunch I

31.00

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 \$125.00 per chef

Brunch II

33.50

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 Mascapone

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 \$125.00 per chef

Brunch Menu



Brunch III

35.00

Assorted Chilled Juices

Cranberry Poppysseed 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

35.00

Assorted Chilled Juices

Bagels, Cranberry Poppysseed 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, Caper and Dill Sauce

Grilled Vegetable Platters iwth Red Pepper Sauce

Oriental Chicken Salad with Cellophane Noodles

Lyonnaise 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

35.00

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

Lyonnais 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