

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 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 per chef

GF - Gluten Free DF - Dairy Free V - Vegetarian VV - Vegan

Food prices do not include tax or service 612.238.4444 www.damicocatering.com

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Brunch III

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 Caramelized Nuts

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

Grilled Vegetable Platters with Red Pepper Sauce

Asian 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

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