

Brunches

Brunch Stations

\$250 flat fee per station for chef set-up + \$18/guest - add an additional station for \$250 + \$9/guest.

Pancake Station

Buttermilk pancakes or Belgian style waffles served with whipped butter, blueberry compote, strawberries, whipped cream, maple syrup and mini chocolate chips. Station includes grilled breakfast sausages, bacon, mini pastries and fresh cut fruit.

Omelet Station

Omelets and eggs made to order any style made with cheese, ham, scallions, tomato, mushrooms, spinach, red pepper, bacon, sausage, salsa and hot sauce. Station includes grilled breakfast sausages, bacon, mini pastries and fresh cut fruit.

French Toast Station

French toast served with whipped butter, sweetened cream cheese, blueberries, strawberries, whipped cream and maple syrup. Station includes grilled breakfast sausages, bacon, mini pastries and fresh cut fruit.

Crepe Station

Crepes served with choice of blueberry compote, strawberries, spiced apples, banana-nutella, whipped cream and maple syrup. Station includes grilled breakfast sausages, bacon, mini pastries and fresh cut fruit.

Breakfast Hash Station

Corned beef hash and Maine smoked salmon hash. Station includes grilled breakfast sausages, bacon, mini pastries and fresh cut fruit.

Chef and Server required. Minimum 4 hours (quote on request). Chef's assistant required for groups of 35 or more. Delivery and taxes extra. Minimum order size may apply.

A La Carte Brunch

Sausage & Bacon | \$6/guest

Mini Pastries | \$2.25/guest

Mini muffins, mini scones, mini sweet rolls, sweet breads

Pastries | \$2.50/guest

Muffins, scones, cinnamon rolls

Fresh Cut Fruit Platter | \$3/guest

Bagel & Cream Cheese Sampler | \$3/guest

Cream Cheeses: Smoked Salmon, Vegetable, Whipped Plain. Add Smoked Salmon, Cucumber, Tomato, Capers and Minced Red Onion for + \$3/guest

Quiche | \$3/guest

Broccoli-Cheddar, Asparagus-Red Pepper, Bacon-Swiss, Ham-Cheddar, Smoked Salmon-Cream Cheese-Dill, Maine Crabmeat or Lobster

A La Carte Brunch

Parfait Yogurt Bar | \$6/guest

Vanilla and strawberry yogurt served with topping bar of handmade maple granola, raisins, walnuts, fresh blueberries, strawberries, kiwi and maple syrup

Donuts | \$1/guest

Hashbrowns | \$2.50/guest

Parfaits in Ball Jar | Mini \$3/guest, Full size \$5/guest

Breakfast Casserole | \$2/guest

Farmer's Market roasted vegetable or meat lovers with sausage and bacon

Pound Cakes & Sweet Breads | \$1/guest

Lemon Pound Cake, Chocolate Pound Cake, Lemon, Banana, Banana-Walnut, Zucchini, Cranberry-Nut, Pumpkin-Cranberry, Sour Cream Walnut Coffee Cake

Beverages

Juice - Orange & Cranberry | \$2/guest

Coffee & Decaf | \$1.50/guest

Coffee, Tea & Decaf | \$2/guest

Box of Coffee | \$15/12 cups, freshly brewed to go

Includes cups, beverage napkins, sweeteners and half-n-half

Bloody Mary Bar | \$2/guest. Minimum 24 guests.

Shrimp, Lemons, Limes, Celery, Cucumber slices, Stuffed green olives, Pepperoncini, caper berries, marinated pearl onions, Cholula, Worcestershire sauce

