

Full Service Brunches

A La Carte Brunch

Mini Pastry Platter | \$2.25/each

Fresh-baked mini muffins, mini scones, and mini cinnamon rolls.

Pastry Platter | \$3.50/each

Fresh-baked muffins, scones and cinnamon rolls.

Sweet Breads | L \$16

Banana, Banana Walnut, Zucchini, Pumpkin, Pumpkin Cranberry.

Pound Cakes | L \$20

Lemon, Chocolate or Lemon Blueberry.

Sour Cream Walnut Coffee Cake | 9" \$17

Donuts | \$1.50/each

Bagels & Cream Cheese Sampler | \$3/guest

Whipped plain cream cheese included.

Fruit Platter | S \$45, M \$65, L \$75

Fresh seasonal fruit and berries. Servings S 10-12, M 12-18, L 18-24

Yogurt Parfait | \$3/each

Yogurt, fresh berries and house made granola.

Hearty Brunch

Quiche | 9" extra deep dish \$19

Broccoli-Cheddar, Asparagus-Red Pepper, Bacon-Swiss, Ham-Cheddar

Quiche Seafood | 9" extra deep dish \$24

Smoked Salmon-Cream Cheese-Dill, Maine Crabmeat or Lobster

Scrambled Eggs | Half Pan \$28, Full Pan \$56

Half serves 10-15, Full 16-20.

Sausage | \$4/guest

Bacon | \$6/guest

Home Fries | \$2.50/guest

Breakfast Casserole | Half Pan \$32, Full Pan \$68

Egg, cheese, and bread. Choice of roasted vegetable or Sausage-bacon.
Half serves 10-15, Full 16-20

Breakfast Sandwich | \$3.25/each

Bacon, Sausage, or Ham. Minimum order 10.

Breakfast Pizza | Starting at \$11.99/8 slices

Brunch Stations

All stations include breakfast sausages, bacon, pastries and fresh cut fruit.
\$250 flat fee per station for chef set-up + \$18/guest. Add an additional station for \$250 + \$9/guest.
Chef and Server required. Minimum 4 hours (quote on request). Pantry chef required for groups of 35 or more.
25 guest minimum.

Pancake Station

Buttermilk pancakes served with whipped butter, blueberry compote, strawberries, whipped cream, maple syrup and mini chocolate chips.

Waffle Station

Belgian style waffles served with whipped butter, blueberry compote, strawberries, whipped cream, maple syrup and mini chocolate chips.

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.

French Toast Station

French toast served with whipped butter, sweetened cream cheese, blueberries, strawberries, whipped cream and maple syrup.

Crepes Station

Crepes served with choice of blueberry compote, strawberries, spiced apples, banana-nutella, whipped cream and maple syrup.

Breakfast Hash Station

Corned beef hash and Maine smoked salmon hash.

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

Staffing required for all full service menus. Rentals may also be required for event execution, and are not included in catering quotes unless requested. Please allow a month or a minimum of 7 days for booking, or as much notice as possible. For weddings or larger events, a year in advance is recommended to secure your date. A 20% Business Operation fee applies to all staffed events, and 8% Maine Food Tax is applied to all catering orders. Should you wish for assistance handling rentals for your event, a 20% Administrative Rental Handling Fee will be added for this service. Prices and availability subject to change without notice.

