

# Full Service Brunches

## A La Carte Brunch

**Mini Pastry Platter | \$2.25/each**

Fresh-baked mini muffins, mini scones, and mini cinnamon rolls.  
Minimum order 12.

**Pastry Platter | \$3.50/each**

Fresh-baked muffins, scones and cinnamon rolls.

**Sweet Breads | L \$18**

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 \$85**

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.

**Fruit Salad Bowl | \$54**

Berries, melon, and grapes. Serves 10-14.

## Hearty Brunch

**Quiche | 9" extra deep dish \$23**

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

**Quiche Seafood | 9" extra deep dish \$27**

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

**Scrambled Eggs | Half Pan \$39, Full Pan \$78**

Half serves 20, Full 40.

**Breakfast Casserole | Half Pan \$39, Full Pan \$68**

Egg, cheese, and potato. 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 \$12.99/8 slices**

**Bisuits & Gravy | Half Pan \$49, Full Pan \$98**

Half serves 12, Full 24

**Brisket Hash | Half Pan \$59, Full Pan \$129**

Half serves 12, Full 24

**Sausage | \$4/guest**

**Bacon | \$6/guest**

**Home Fries | \$2.50/guest**

# 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.

