

## SAMPLE BRUNCH SELECTIONS

Fresh Fruit & Cheese Display

Vegetable Crudités' Display w/ Herbed Dill Dip

Roasted Vegetable Display

Prosciutto Wrapped Melon

Bacon Wrapped Scallops

Belgian endive Stuffed w/ Smoked Salmon Mousse

Sausage Wonton Crisps

Petite Crab Cakes w/ Remoulade sauce

Craisin' Chicken Salad or Old Bay Shrimp Salad on Mini Croissants

Pan Seared Salmon w/ Chipotle Aioli

Classic Caesar Salad w/ Grilled Chicken

Honey Butter Glazed Ham Biscuits w/ Swiss cheese, served warm

Sausage Cheese & Egg Frittata

Assorted Rustic Quiche

Broccoli & Cheese, Quiche Lorraine, Spinach Ham & Cheese

Caramel French toast Casserole

Chicken, Broccoli & Ziti Parmesan

Cheesy Breakfast Potato Casserole

Honey Butter Biscuits w/ Buttermilk Fried Chicken

Fresh Fruit Bowl

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Nova Scotia Smoked Salmon Lemon, Red Onion, Capers, Cream Cheese, Fresh Dill, Chopped Egg Honey Mustard Dill Sauce, Pumpernickel breads or bagels

Carving Station

Honey Roasted Turkey Breast, Pork Loin or Herbed Roast Round of Beef

Omelet Bar

Chef Cooked Omelets to order~ Toppings: Crumbled Turkey & Pork Sausage, Grated Cheddar Cheese, Spinach, Green pepper, Mushroom, Onion, Roasted Jalapenos, Diced Tomato

Assorted Mini Tarts: Key Lime, Chocolate Mousse, Fresh Fruit Cinnamon Coffee Cake, Danish, Mini Cupcakes, Gourmet Cookies

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