



Catering & Event Productions

A Brunch Menu Sample

Omelet Station

Chef attended Omelet Station
Farm Fresh Organic Eggs,
Sausage, Ham, Dungeness Crab, Shrimp,
Mushrooms, Spinach, Onions, Peppers,
Havarti, Cheddar, Feta, Fresh Herbs

Carving Station

Slow Roasted Certified Prime Rib *carved to order* with
Warm Caramelized Onion and Mushroom Relish, Natural Jus and Horseradish
Petite Rolls

Food Station

Eggs Benedict on Grilled Wheat Sourdough with Farm Fresh Organic Eggs, Black Forest Ham
and Sundried Tomato Hollandaise Sauce

Baked French Toast with Fresh Berries, Warm Maple Syrup, and Whipped Cream

Smoked Salmon with Pickled Red Onions, Capers, Dilled Cream Cheese & Bagels

Fried Creamer Potatoes with Country Gravy

Applewood Smoked Bacon and Breakfast Links

Organic Baby Spinach Salad with Oranges, Shaved Red Onions, Macadamia Nuts
and Honey Citrus Vinaigrette

Danish, Bagels, Pastries

Orange Juice, Apple Juice, Tomato Juice
Coffee and Tea Buffet