



## POWER EVENTS

# *Build a Brunch*

A twist on old classics for a delectable brunch that everyone will be raving about!





## HORS D'OEUVRES:

PLEASE SELECT ANY 3:  
CINNAMON ROLL LOLLIPOPS  
SAUSAGE AND PUFF PASTRY PINWHEELS  
MINI YOGURT, BERRY AND GRANOLA PARFAITS SEASONAL  
SOUP SHOOTERS  
ARANCINI- RISOTTO FRITTERS  
SMOKED SALMON ICE CREAM CONES (S) OR RICE CRACKERS  
MINI BISCUITS AND GRAVY  
FRESH FRUIT SKEWERS  
ASSORTED DEVILED EGGS  
SEARED SESAME TUNA ON WONTON CRISPS WITH WASABI  
AIOLI  
INDIVIDUAL SHRIMP COCKTAILS  
CHICKPEA PUREE ON ENGLISH CUCUMBER  
INDIVIDUAL CRUDITÉ CUPS  
TOT AND SAUSAGE BITES  
BACON WRAPPED SCALLOP LOLLIPOPS  
MINI CRAB CAKES WITH SPICY AIOLI AND SCALLION  
WARM GOAT CHEESE AND PARSLEY TARTLETS  
ANTIPASTO SKEWERS  
CHICKEN AND WAFFLE POPS

## STATIONS: OPTIONAL AND GREAT ADDITION TO ANY EVENT

ARTISAN CHEESE AND CHARCUTERIE STATION  
CRUDITÉ AND FRESH FRUIT STATION  
CONTINENTAL STATION- ARTISAN PASTRIES, MUFFINS,  
DONUTS, CROISSANTS  
OMELET STATION OR CREPE STATION  
CARVING STATION  
PASTA STATION  
RAW BAR OR SUSHI STATION  
PANCAKE OR WAFFLE BAR



## FAMILY STYLE BRUNCH OR BRUNCH BUFFET:

SELECT ANY 6 (WE SUGGEST 2 MAINS, 2 SALADS, 2 BREAKFAST/SIDE ITEMS)

- GRAPE AND ALMOND CHICKEN SALAD
- CURRIED ALMOND AND RAISIN CHICKEN SALAD
- POACHED SALMON WITH ENGLISH CUCUMBER & CUCUMBER DILL SAUCE
- WHOLE ROASTED SLICED FILET WITH HORSERADISH AIOLI AND RED WINE REDUCTION
- ASSORTED ARTISAN SEASONAL QUICHE
- FRENCH TOAST GRATIN
- THREE CHEESE MACARONI AND CHEESE BAKE
- FRESH FRUIT SALAD
- CRISPY BACON AND SAUSAGE LINKS
- SEASONAL CHARRED VEGGIES WITH FRESH HERBS AND LEMON OLIVE OIL
- ROASTED BEETS, HEIRLOOM TOMATO AND GOAT CHEESE SALAD WITH WHITE BALSAMIC VINAIGRETTE AND PISTACHIO
- TOMATO, BASIL, MOZZARELLA SALAD WITH PICKLED PEACHES
- CLASSIC MIXED GREENS WITH TOMATO, CUCUMBER AND SLICED RED ONION
- CLASSIC CAESAR SALAD WITH FRESH SHAVED PARMESAN
- ARUGULA SALAD WITH FRESH BERRIES AND CRUMBLED BLUE CHEESE
- MEDITERRANEAN COUS COUS SALAD WITH LEMON VINAIGRETTE
- TOMATO, CUCUMBER, RED ONION, AND CRUMBLED FETA, BREAD SALAD

## PLATED BRUNCH:

SELECT ANY 2 OPTIONS ABOVE AND PAIR WITH A SIDE SALAD OR ADD A PROTEIN TO ANY SALAD OPTION

NEED HELP? NO WORRIES, SEND A LIST OF EVERYTHING YOU LIKE AND LET US DO THE HARD PART!