



Brunch Theme Wedding

COLD HORS D' OEUVRES



CAPRESE SKEWER

Roma tomato, fresh mozzarella & fresh leaf basil drizzled with an olive oil and balsamic reduction

TENDERLOIN CROSTINI

Thinly sliced beef tenderloin with a horseradish crème fraiche, served on an herbed crostini

ROASTED PORTOBELLO ARANCINI

Arancini topped with sliced roasted Portobello mushroom, Carrot marmellata, green & kalamata olives and garnished with chives

ASIAN SHRIMP SHOOTERS

Jumbo shrimp served with an orange ginger chile glaze in a shot glass

GOAT CHEESE PESTO TARTLET

A mixture of goat cheese, pesto and herbs in a light, flaky tartlet with a sun-dried tomato garnish



SET ON EACH TABLE

ANTIPASTI BOARD & FRUIT

An artisan assortment of vintage van gogh, gruyere, four-year cheddar and buttermilk bleu affinee along with wedges of swiss, and provolone and prosciutto, capicola and salami with Kalamata olives and roasted red peppers Served with grapes, seasonal berries and pineapple,

BREAD BASKET

- Mini corn muffins
- Focaccia
- Brioche
- Lavash Crackers



STATIONS

OMELET STATION

A classic chef attended, cooked to order omelet station with a variety of assorted vegetables, cheeses and breakfast meats with a variety of hot sauces

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CHICKEN & WAFFLE STATION

A staple of the south, our station comes complete with:

- Fried chicken tenders
 - Waffles & maple syrup
 - Creamy mashed potatoes
 - Corn niblets
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SMOKED SALMON BUFFET

Atlantic house smoked salmon, with sliced tomatoes, red onions, cucumbers, capers, sliced hard boiled eggs, whipped cream cheese and fresh bagels

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HAM CARVING STATION

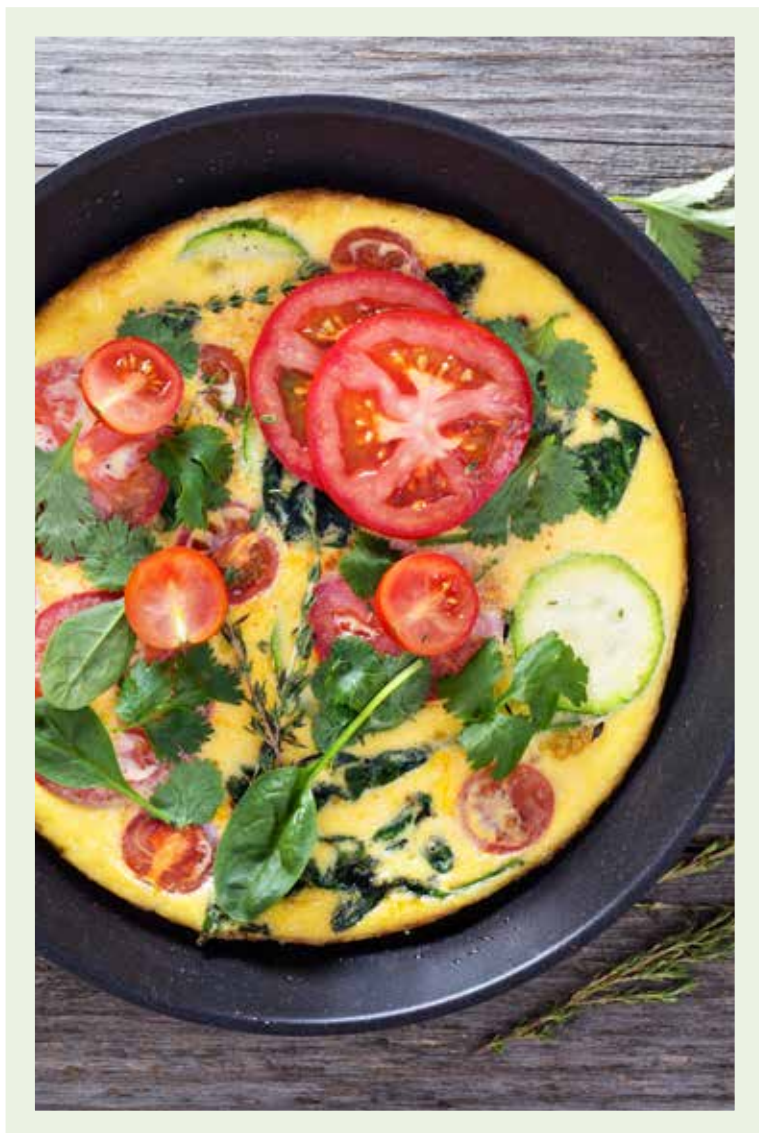
A chef-attended station serving bone-in, honey-baked ham, served with butter on buttermilk biscuits. Served with honey mustard and horseradish cr me sauces and a side of baby red roasted breakfast potatoes with onion and peppers

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FRENCH TOAST TRIO STATION

A trio of French toast: red velvet, cr me brulee, and classic French toast with topping selections including:

- Powdered sugar
- Maple syrup & butter
- Fresh berries
- Whipped cream
- Cinnamon sugar
- Cream cheese glaze



DESSERT

TOP YOUR OWN DONUT STATION

Start with a plain cake donut, then frost and top it from our topping bar of:

- Vanilla frosting
- Chocolate frosting
- Strawberry frosting
- Chopped nuts
- Oreos
- Chocolate chips
- M & M's
- Shredded coconut
- Pretzels
- Sprinkles