



Brunch Menus

A light & lovely early spring menu:

Lemon Mint Chicken Pasta Salad
Ham & Asparagus Squares
Ranch Deviled Eggs
Fresh Fruit Kebabs

Elegant Ladies Brunch Menu:

Stacked Cream Cheese French Toast with Strawberry Compote
Brown Sugar Glazed Sausages
Fresh Fruit Cups garnished with Whipped Cream and Mint

Savory Flavors:

Italian Pesto Torte – An impressive main dish that spans brunch & lunch - layers of Italian meats, provolone, Parmesan, spinach, pesto & sun-dried tomatoes in a tall pastry crust.

Salad & Herb Garnish Tossed with Lemon Vinaigrette
Seasonal Fruit & Cream Parfait

Classic Brunch:

Fruit Parfait – Yogurt, fruit & granola in wine glass
Quiche Wedge with Tossed Greens
Basket of Assorted Muffins – Blueberry Oatmeal, Morning Glory, Sour Cream Streusal are favorites
Vanilla Orange Whipped Butter

Tea Time:

Blueberry Biscuits with Smoked Turkey and Blueberry Chutney - A charming take on a breakfast sandwich. Mini biscuits made with fresh blueberries and lemon zest, sandwiched with sliced smoked turkey and a dollop of chutney.

Mini Quiches - Spinach and egg custard in cheddar pastry.

Asparagus with Lemon Dill Dip - Barely steamed and chilled asparagus spears with a lively dip.

Fresh Fruit Skewers - Fresh cut fruit on wooden skewers make a pretty presentation.

Special Touches:

(may be added to above menus)

A signature beverage, served in a glass urn with fresh fruit garnish.

Strawberry Spritzer is a favorite.

Desserts

Ice Cream Sundae Bar

A dessert and an activity! Guests can mix and match ice creams with homemade sauces and fun toppings – all piled into elegant stemmed glasses. A typical table includes vanilla and chocolate ice cream, hot fudge, peanut butter fudge sauce, chunky praline pecan sauce, fresh strawberry Grand Marnier sauce, crushed Oreos, crushed toffee, mini M&Ms, whipped cream & cherries.

Color-themed Candy Bar

A fun presentation of color-themed candies for guests to choose from, presented in varying heights of glassware. This works well as a centerpiece/focal point item. With individual packaging so that guests can create their own party favor.

Gourmet Cupcakes

Homemade cake & my signature buttercream, with decorative touches. Classic flavors as well as flavors to go along with any theme.