

C a n a p é s



BREAKFAST &
BRUNCH



CORPORATE
EVENTS



PRIVATE
EVENTS



FARM TO TABLE



GENERAL INFORMATION

Canapés is a full-service catering firm. Our talented staff is delighted to work with you on your menu to suit your needs. Please inquire about additional items that may not appear on our menu lists.

The content of this menu package is designed for corporate catering & events as well as informal private catering & events. Canapés 550 Grab & Go Café menu, Canapés Corporate & Casual menu and Canapés Weddings package can be located on our website, www.canapescatering.com.

Inform your sales consultant of your dietary and allergy needs. Whether you require the entire menu to be **vegetarian, vegan, dairy-free** and/or **gluten-free** or just personal portions prepared, it is our pleasure to assist you in making all your guests feel attended to. Some dietary requests and substitutions may result in a pricing surcharge.

When placing an order from Canapés Breakfast & Brunch Catering Package, kindly notify our office at least 24 hours in advance by calling 301.663.8220. The cut-off time for next day orders served prior to 8am is noon the day before. All other next day orders will need to be placed by 3PM. Should you find yourself in a last minute bind, please do not hesitate to call—we will make every effort to accommodate your needs.

Cancellation requires a 24-hour notice. After this time, cancellations will incur fees due to the customized nature of our food product.

If severe weather conditions should affect a scheduled event, pick up or delivery, the cancellation and rescheduling fees will be determined on a case by case basis.

In the event that a product or ingredient is unavailable, we reserve the right to substitute for similar items of equal or greater quality.

Minimum orders are indicated under each category. For orders not meeting the minimum, a surcharge may be incurred.

DELIVERIES & PICK UPS

Delivery:

Minimum delivery order \$100.

Delivery fees assessed are based on distance, event requirements and time of day.

Additional fees may apply for delivery prior to 8AM and after 5PM.

Your delivery is scheduled 30 minutes prior to your event's start time.

When placing an order, please inform our event consultant what time your event will be served, the event location with specific directions and the contact person's name and telephone number responsible for accepting the delivery. Upon delivery, the responsible party will be required to sign the delivery invoice.

Pick Ups:

Items ordered from Canapés Breakfast & Brunch Catering Package being picked up must be pre-arranged with your consultant. The individual picking up may be required to sign-off on the invoice indicating the acceptance of the order.

Canapés is located at Highland Tech Park, 550 Highland Street, Suite 103, Frederick, MD 21701.

Our physical location faces Monroe Street and not Highland Street.

PRESENTATION

Cold menu items are presented on disposable buffet-style platters or tissue lined boxes ready to serve.

Warm menu items are presented in aluminum containers warmed and ready to serve.

Disposable platters, disposable chafing dishes, and guest disposables are subject to a small fee. Upgraded disposables are available.

Canapés offers several presentation options. Our event consultants can assist you with the best delivery and service option.

ADDITIONAL EQUIPMENT

To enhance your event, please inquire about pricing for upgraded disposables, linens, china, silverware, glassware, serving utensils, chafing dishes, etc.

SERVICE PERSONNEL

Canapés employs a professional service and culinary staff. Please inquire with our event coordinators to assist with your personnel needs and availability of our staff for your event.

PAYMENT

Canapés accepts cash, checks, and credit cards. We accept MasterCard, Visa, Discover & American Express.

Credit Card Payments are subject to a 2% convenience fee to all credit card purchases from \$500 - \$999.99. A 5% convenience fee will be added to all credit card purchases of \$1000.00 plus.

All invoices/events must be paid in full unless an approved corporate account has been established.

Invoices not paid within 30 days will be assessed an 18% per annum interest fee.

State sales tax is applied to all orders. Tax exempt organizations must provide certification.

CONSUMER WARNING

"Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness."

SYMBOLS

O = Organic

Applies to the USDA guidelines for certified organic products.

V = Vegetarian

No animal proteins, but includes eggs and dairy.

Vv = Vegan

No animal proteins or byproducts.

GF = Gluten-Free

Contains no gluten.

DF = Dairy-Free

Contains no dairy or byproducts.

**"FOOD IS OUR COMMON GROUND.
A UNIVERSAL EXPERIENCE."**

-James Beard

C a n a p é s



BREAKFAST & BRUNCH
CATERING





CANAPES BREAKFAST MENUS

Please inquire about chafing dish rental for warm items.

Minimum order: 10 guests

Continental Menu I..... \$8.50 | person

- select two: muffins, danishes, croissants, bagels
- sweet butter, cream cheese & preserves
- fresh seasonal fruit

Continental Menu II..... \$7.50 | person

- yogurt, granola & fruit parfaits
- house-made doughnuts

Continental Tweaked\$11.75 | person

- individual quiche
- fruit salad
- cinnamon sugar donuts

Create Your Own

Breakfast Sandwich \$14.50 | person

You create your combination and we do all the work or you can assemble your own.

- select one: scrambled eggs, fried eggs, poached eggs
- select two: bacon, turkey bacon, canadian bacon, patty sausage, link sausage, ham
- select two: american, swiss, cheddar cheese
- select two: english muffin, toast, biscuit, wrap, croissant (+\$1), bagel (+\$0.50)
- seasoned shoestring potatoes or fruit salad

Classic Breakfast Buffet I\$17.00| person

- scrambled eggs with cheddar & scallion
- bacon, sausage & seasoned potatoes
- assorted muffins, sweet butter & preserves

Breakfast Buffet II \$18.00 | person

- baked egg casserole with cheddar & scallion
- challah french toast with butter & syrup
- bacon & citrus fruit salad

Omelet Buffet \$17.00 | person

- two selections of pre-made omelets
- home fries & citrus slices
- coffee cake, whipped butter

Steak n' Eggs Buffet \$25.00 | person

- sliced grilled beef loin
- poached egg, grilled croissant, spinach & onion benedicts
- roasted potatoes, berries

FROM THE BAKERY

Minimum order: 10 pieces for each item

Fresh Baked Muffins & Quick Breads..... \$2.50 | muffin

apple walnut, banana nut, blueberry, bran, carrot & raisin, chocolate, chocolate chip, zucchini & chocolate, cranberry orange, coconut, lemon poppy seed, spice, red velvet

Pancake Muffins\$2.50 | plain, each\$3 | sweet or savory

convenience of a muffin with the yummy flavors of a pancake dusted with confectioner's sugar, served with syrup & whipped butter

sweet: plain, cinnamon sugar, apple walnut, banana nut, blueberry, strawberry & cream, strawberry jam, blackberry jam, peaches & cream, cranberry orange, coconut, funfetti, lemon curd, lemon poppy seed, spice, red velvet, chocolate, chocolate chip

savory: sausage & cheese, ham & cheese, candied bacon & brown sugar glazed

French Toast Muffins\$2.75 | plain, each\$3.25 | sweet or savory

convenience of a muffin with the yummy flavors of our french toast...challah bread, sweet egg custard, vanilla & cinnamon dusted with confectioner's sugar, served with syrup & whipped butter

sweet: cinnamon streusel topping, crème brûlée, peaches & cream

savory: sausage, bacon

Biscuits & Scones \$.75 | biscuit \$1.50 | scone

buttermilk, cream, cheddar, herb, fruited, cranberry orange, chocolate, chocolate chip

Coffee Cake \$3.50 | wedge\$24 | bundt

mom's old fashioned, cinnamon crumb, chocolate marble, butter

Croissants\$1.50 | butter small\$3 | butter large\$5 | filled large

butter, chocolate, cinnamon, cheese, almond, raspberry cream, blueberry cream

Crescent Turnovers \$3.50 | each

...3" baked flaky crescent pastry bundles

cinnamon sugar & cream cheese, cinnamon & apple, apple walnut, banana nut, blueberry, strawberry & cream, strawberry jam, blackberry jam, peaches & cream, coconut cream, lemon curd, lemon cream, chocolate, cannoli cream & chocolate chip

Danishes & Sweet Rolls\$3.75 | each

apple, black raspberry, blueberry, cheese, cherry, cinnamon, lemon, pecan, sticky

Savory Breakfast Rolls\$4.50 | each

savory crescent-style dough rolled with savory breakfast fillings

- ham, red onion, cheese & honey mustard
- sausage, gravy & cheese
- chorizo hash & gravy
- bacon, cheese, tomato & spinach

Fritters & Doughnuts\$2.00 | each

favorites: cinnamon & sugar, pumpkin spice
sweet: apple, blueberry, strawberry, banana, chocolate
savory: corn, sweet potato

Pączki & Beignets\$1 | plain, each\$1.50 | filled

sugar dusted fried dough pillows

sweet filling: apple, apricot, blueberry, strawberry, prune, banana, chocolate, nutella, cheese

savory filling: kielbasa & kraut, potato & cheese

Monkey Bread\$3.50 | muffin\$24 | bundt

sweet: cinnamon, apple, blueberry, strawberry, banana, fluffernutter, chocolate

savory:

- cheddar, scallion & sausage
- cajun andouille trinity, tomato & parmesan

New York Style Bagels\$2.75 | each

assorted flavors served whole, sliced and/or toasted served with butter & cream cheese

Honey Wheat, Granola & Banana Rollups\$5.50 | each

honey tortillas, peanut butter, cream cheese, honey tossed granola, banana with cinnamon sugar coating

BUILD YOUR OWN EGG SANDWICHES, SLIDERS AND MORE, SPECIALTY EGG SANDWICHES & EGGS YOUR WAY...

Minimum order: 10 pieces for each item

BUILD YOUR OWN EGG SANDWICHES, SLIDERS, WRAPS & ROLLS...AND TURNOVERS TOO!

Step 1: How Hungry

Choices, choices. Go the gusto with a full-sized sandwich, waffle'wich or wrap, easy-does it with slider or go wild with a crispy spring roll. It's your choice!

Step 2: The Egg

scrambled, fried or oven-baked

Step 3: The Meat (+\$1.75)

bacon, sausage or ham

Step 4: The Cheese

american, cheddar, swiss, provolone, pepper jack, smoked gouda

Step 5: Add the Zip (\$0.25each)

shaved red onion, sautéed white onion, green onion, tomato, spinach, bell pepper, mushroom, broccoli, avocado, bacon jam

Egg Sandwiches & Wraps\$6 | egg&cheese

full-size sandwich created with your choice of biscuits, toast, wraps, bagels (+\$.50) or croissants (+\$1)....

Egg S'amitch Sliders\$2.50-3.50 | each

2" two-bite treats created with your choice of biscuits, potato bun or brioche slider

Sunrise Spring Rolls\$2.50-4.00 | each

crispy golden spring roll wrapper stuffed with your choice of fillings

Morning Turnovers\$4.00-5.75 | each

3" buttery pastry dough, filled & baked golden

Waffle & Egg Sandwich

aka Waffle'wich..... \$4.50-6.75 | each

two 2" fresh waffles elevate your breakfast sandwich to achieve morning nirvana

Monte Cristo Tweaked Panini.....\$11

creamy egg battered griddled challah, dijonaise, shaved ham, prosciutto, fried egg, gruyere & fontina, arugula

Croque Monsieur\$11

griddled ciabatta, shaved ham, gruyere, fried egg, farm salad, béchamel brûlée

White Cheddar & Green Onion

Waffle Sandwich.....\$11

egg, bacon, chorizo hash, spinach, pepperjack cheese

Breakfast Burrito\$8

wrap, eggs, red onion, bell pepper, cheddar, corn chips & fresh salsa, cilantro cream

Breakfast Pizza\$6.50

6" house made pizza dough or your favorite flatbread

our favorites:

- cheddar, parmesan, mozzarella, bacon, scallion, parsley & cracked egg
- herb cheese, fontina, speck, arugula & cracked egg

Eggs Your Way!

Two farm fresh eggs prepared your favorite way:

Scrambled Simple\$3.00

Scrambled Scallion & Cheddar\$3.25

Scrambled Southwest Style\$3.45

corn chips, onion, bell pepper, scallion, cheddar, salsa

Hard Boiled\$2.00

Sue's Pickled Eggs\$3.00

Deviled 4 Halves\$4.00

Soft Boiled\$3.00

Soft Boiled\$4.00

chopped, soft boiled & toast

Over Easy\$3.00

Over Medium\$3.00

Over Hard\$3.00

Sunny Side Up\$3.00

Poached\$3.50

Egg Whites\$4.00

EGGS BENEDICT, QUICHE & OMELETS

Minimum order: 10 pieces for each item

Eggs Benedict

individual portion of grilled muffin or rustique bread bases topped with poached eggs...elevate your benedict with a buttery croissant base (+\$1)

Classic.....\$7 | serving

canadian bacon, hollandaise

Country.....\$7.00

sausage patty, hollandaise

California.....\$7.75

avocado, tomato, sprouts, hollandaise

Florentine.....\$7.75

spinach, onion, mushroom, hollandaise

Irish.....\$8.50

corned beef & cabbage hash, herb hollandaise

Hemingway.....\$11.75

smoked salmon, spinach, capers, red onion, hollandaise

Steakhouse.....\$10.50

crispy hash browns, grilled beef, garlic spinach, béarnaise

Balmer baby.....\$11.50

country ham, tomato, crab hollandaise

Blt.....\$10.75

pork belly, tomato jam, arugula, blt hollandaise

Seafood.....\$13.75

shrimp & scallops, spinach, dill hollandaise

Chesapeake.....\$13.75

crab cake, roasted asparagus, old bay hollandaise

Bella.....\$8.50

grilled bella mushroom, grilled onion, garlic spinach, pesto hollandaise

Rancheros.....\$7.75

corn cakes, black bean salsa, avocado hollandaise

Tuscano.....\$9.75

polenta cakes, crispy proscuitto, pesto hollandaise

Venezuelan.....\$11.50

arepa, grilled chimichurri beef, avocado salsa, hollandaise verde

Korean.....\$11.50

steamed bun, korean bbq pork belly, pickled slaw, sriracha hollandaise

Quiche!

amazing family recipe passed down for generations... available in deep dish (yields 10 servings), individual muffin or mini muffin size

Lump Crab & Gruyère..... \$90.00 | deep dish

.....\$10 | individual

.....\$2.50 | mini

lump crab, scallion & gruyère

Fresh Spinach & Cheese.....\$47.00 | deep dish

..... \$5.25 | individual

..... \$1.95 | mini

garlic, spinach & cheese

Fresh Spinach, Mushroom,

Onion & Cheese..... \$50.00 | deep dish

..... \$5.50 | individual

.....\$2 | mini

garlic, spinach, onion, mushroom & cheese

Lorraine..... \$52.00 | deep dish

..... \$5.75 | individual

.....\$2 | mini

ham & gruyère

Vegetarian..... \$47.00 | deep dish

..... \$5.25 | individual

..... \$1.95 | mini

sautéed garden vegetables & cheese

Omelets

envelopes of farm freshness created your way

**please refer to Omelet Station for filling options*

Traditional with Cheese.....\$5.50

two eggs, a hint of cream & choice of cheese, substitute egg whites (+\$1)

Traditional with Cheese & Meat.....\$7.50

two eggs, a hint of cream, choice of cheese & choice of meat, substitute egg whites (+\$1)



OUR OTHER EGG SPECIALTIES

Minimum order: 10 pieces for each item

Egg Casseroles, Frittata & Stratas ..\$5.75-6.50 | each

customize your fillings or select one of ours

variations:

- four cheese
- garden vegetable
- broccoli & cheese
- spinach, mushroom & onion
- sausage & cheese
- three meat & cheese
- monte cristo

Hash Brown Nest & Egg Bake.....\$4-5.75 | each

baked farm eggs in a muffin-sized golden cheesy hash brown cup

variations:

- crispy bacon & scallion topping
- crispy prosciutto, roasted tomato & chevre

Bacon Nest & Egg Bake\$5-6.75 | each

muffin-sized bacon cups baked with farm eggs & cheese

variations:

- ham lined cups
- prosciutto lined cups

Baked Potato Boats\$6-7.50 | each

baked potatoes, hollowed, scrambled egg stuffed & cheese topped

variations:

- sausage & cheese
- bacon & cheese
- ham & cheese
- veg & cheese
- chorizo hash & cheese
- corned beef hash & cheese

Hashbrown Waffles \$7-8.75 | each

shredded hash brown potatoes, egg, herbs & seasonings golden waffle pressed

variations:

- sausage & cheese
- bacon & cheese
- ham & cheese
- veg & cheese
- chorizo hash & cheese
- corned beef hash & cheese

Behold the Frittaffle

breakfast fusion of the frittata and the waffle...eggs, potatoes, bacon, bell pepper, parmesan & mozzarella... serve as is or get creative

Original\$2 | each

2" delectable shingle served with peppadew butter

Benedict\$6.25 | each

2" frittaffle, poached egg, tomato peppadew hollandaise, candied bacon crumble

S'amitch slider.....\$7.75 | each

2" frittaffle, pesto aioli, baked egg, bacon, cheddar, tomato & arugula

Scotch Eggs.....\$9.50 | each

one soft boiled egg, mild sausage coating, golden seasoned breadcrumb crust, mustard drizzle

variations:

- prosciutto-wrapped, parmesan crumb crust, bois boudran drizzle
- chorizo & potato hash, sw spiced cornmeal crust

PANCAKES, CREPES, BLINTZES, FRENCH TOAST & WAFFLES

Minimum order: 10 pieces for each item

Pancakes\$6 | serving

silver dollar stack of fluffy pancakes dusted with confectioners' sugar, served with warm butter & syrup

**please refer to Pancake Station for filling options*

Crêpes.....\$6 | serving

light & delicate egg crêpes rolled with your choice of fillings

**please refer to the Crêpe Station for filling options*

Blintzes \$3 | each

sweetened cheese filling dusted with confectioner's sugar, served with your choice of fruit sauce

Challah French Toast\$7 | person

egg, cinnamon and vanilla soaked challah slices dusted with confectioners' sugar, served with warm butter & syrup

Crème Brûlée

French Toast Casserole\$7.75 | per person

baked challah bread soaked in an extra-creamy blend brown sugar, cinnamon & vanilla

Stuffed French Toast.....\$8.50 | per person

challah french toast stuffed with your choice of fillings dusted with confectioners' sugar, served with warm butter & syrup, or substitute a croissant (+\$1)

apple, peach, cherry, strawberry, mixed berry, banana, almond, chocolate

Custom Waffles

We make 'em fresh. Our favorites are buttermilk, sweet potato, white cheddar & cornmeal. If you can think it, we can make it.

**please refer to the Waffle Station for filling options*

Belgian Waffles\$6.50 | each

one (1) large fluffy malted waffle dusted with confectioners' sugar, served with warm butter & syrup

**please refer to the Waffle Station for filling options*

White Cheddar & Cornmeal Waffles \$7.75 | each

savory white cheddar & green onion cornmeal waffles, peppadew butter

Chicken & Waffles—

Breakfast Style\$12.50 | person

traditional waffles, crispy chicken, over medium egg, light gravy, flat leaf parsley

Cheddar Green Onion Waffles

& SW Chicken\$13.50 | person

white cheddar & green onion cornmeal waffles, over medium egg, crispy panko sw chicken chipotle & peppadew butter

Waffle Cones\$4.50 | small

.....\$6.50 | large

the convenience of a cone with an all-in-one breakfast treat

variations:

- egg, sausage & cheese
- egg, bacon & cheese
- egg, ham & cheese
- egg, veg & cheese
- egg, chorizo hash & cheese
- egg, corned beef hash & cheese

BREAKFAST PROTEINS & SIDES

Minimum order: 10 pieces for each item

Maple Sausage\$3.75 two maple accented sausage links, pan-seared or grilled served sliced or whole	Lox and Roll\$14 wrap or bagel, greens, honey mustard cream cheese, smoked salmon, onion, tomato, capers & dill
Sausage Patties\$3.75 two sausage patties, pan seared	Salmon\$11 3 oz pepperlax, cured or carpaccio with shave onion, tomato, capers & cream cheese
Turkey or Chicken Sausage\$4.25 patties & links	Salmon Cakes\$8.50 5 oz moist salmon, yukon potato, celery, onion, capers, parsley, dijonnaise, golden panko coating, lemon aioli drizzle, spicy rémoulade
Bacon\$3.50 four slices of crisp bacon	Roasted Potatoes\$3.50 seasoned sautéed onion & potato wedges
Applewood Smoked Bacon\$4.50 four slices of crispy oven roasted applewood smoked bacon	Home Fries\$3.50 griddled potato disks & white onion, seasonings
Candied Bacon\$4.50 four slices of edible goodness...traditional or spiced up	Crispy Hash Cakes\$4.25 golden fried shredded hash brown potato cakes
Turkey Bacon\$4.25 four slices of crisp turkey bacon	Sweet Potato - Apple Hash\$4.50 sweet, yukon & red potatoes, onion, celery, apple, thyme, rosemary, stock
Pork Belly \$ market price flame grilled & braised, garlic & herbs	Potato Latkes\$4.50 two shredded potatoes and grated onion, pan-fried and served with sour cream & apple sauce
Ham\$3.50 4 oz pan seared shaved ham sprinkled with a hint of cinnamon & sugar	Grits \$3.75 stone ground warm grits with sweet butter <i>*please refer to the Grits Bar for additional accoutrements</i>
Country Ham\$4.50 3 oz shaved thin	Grits Bar\$6.50+ person warm buttery grits served with a variety of accoutrements including butter, maple syrup, shredded cheddar cheese, parmesan cheese & gravy upgrade ingredients: +\$ crispy chicken, creole shrimp, country ham & red eye gravy
Corned Beef Hash\$4.50 6 oz roasted corned beef sautéed with onion, bell pepper, potato & herbs	
Creamed Chipped Beef & Gravy\$6.25 6 oz sherry accented cream chipped beef & gravy served over toast, or with waffles (+\$.75)	
Sausage & Gravy\$6.25 6 oz savory crumbled pork sausage & creamy gravy with your choice of toast or biscuits	
Grilled Beef \$12.50 6 oz marinated beef shoulder loin, house seasoned, flame grilled	
RibEye Steak\$ market price 12 oz marinated & house seasoned rib-eye steak, bbq brushed, flame grilled	



FRUIT, GRANOLA, OATMEAL & GREEN SALADS

Minimum order: 10 pieces for each item

Fresh Seasonal Fruit Salad.....\$4 | serving

5.5 oz seasonal cut fruit

Citrus Fruit Salad.....\$6 | serving

5 oz sliced grapefruit & oranges with cherries

Fresh Seasonal Fruit Display\$4.75 | person

beautiful display of rind-on fruit accented by plump berries & mint, fruited yogurt dip

Skewered Fruit\$1.75 | each

fresh seasonal fruit skewered, served with fruited chantilly cream or yogurt

Watermelon Basket \$ market price

perfect for that special baby or bridal shower... hand-carved watermelon basket filled with fresh cut fruit, serves 15-20 guests

Yogurt & Granola.....\$4.50 | each

plain or fruited yogurt served with granola

Parfaits.....\$4.25 | each

fresh fruit layered with flavored yogurt and crunchy granola

blueberry, strawberry, strawberry, mixed berry, cherry, peach, key lime, banana

Assorted Cereals.....\$2.50 | each

special k berry, honey nut cheerios, raisin bran, shredded wheat with fat free, 2% or whole milk

Steel Cut Oatmeal..... \$3.50-4.75 | each

plain, cinnamon & apple, almond & peach, dried fruit & walnuts,

Butter\$1.25

sweet, honey, cinnamon, apple, peach, vegetable (1oz)

Preserves.....\$1.25

black raspberry, raspberry, apricot

Cream Cheese\$1.50

plain, low-fat, fruited or savory (3oz)

Salsas & Sauces\$2-2.50

our favorites: salsa mexicano, salsa verde, aji verde, chipotle cream

Green Salads

Think out of the box. Add your favorite egg to one of these delicious salads or make a breakfast wrap by pairing your favorite egg & salad. Half Salad Size.

Caesar Salad..... \$4.50 | salad only

crisp romaine, grated pecorino, buttery crouton

Greek Salad.....\$6.25 | salad only

spinach, tomato, red onion, calamata olives, cucumber, feta cheese

Bistro \$6.50 | salad only

spring green mix, cabernet poached pear, candied pecans, & crumbled blue cheese

Spinach Salad..... \$6.50 | salad only

spinach, crispy prosciutto, cranberry stilton, candied walnuts, warm bacon vin

Nuts & Berries..... \$6.50 | salad only

spinach, dried cranberries & cherries, berries, candied pecans, toasted almonds, pine nuts, cranberry stilton

Harvest Greens..... \$6.50 | salad only

spring green mix, grilled apple, candied walnuts, creamy chevre

TexMex..... \$6.25 | salad only

crisp romaine, black beans, salsa, corn, onion peppers, cilantro, add chorizo (+\$2.00)

Spinach 2 \$6.75 | salad only

crispy prosciutto, cranberry stilton, hard-boiled egg, red onion, grape tomato

Arugula \$6.75 | salad only

arugula, edamame, grated parmesan, pine nuts

Frisée Salad \$6.75 | salad only

garlic butter fried baguette crouton, warm bacon vin & frisée salad, lardoons, cracked pepper





OMELET, CREPE, WAFFLE & PANCAKE STATIONS

Omelet Station

A la carte.....\$6+ | each
Manned.....\$12+ | person

manned stations will incur personnel, equipment & delivery charges...subject to final guest count one chef per 25 guests is suggested

ingredients (up to 10 depending on size of event):

bases: egg & cream, egg whites, vegan eggs+\$\$

proteins: bacon, applewood smoked bacon, turkey bacon, maple sausage, sweet italian, chorizo, andouille, ham, county ham, prosciutto, serrano ham

cheeses: cheddar, swiss, smoked gouda, fontina, jalapeño jack, brie, cream cheese, feta, chevre

veggies: fresh, roasted or sun-dried tomatoes, yellow onion, red onion, bell pepper, mushroom, asparagus, broccoli, scallion, chives, artichokes, pimento, olives, jalapeño, green chiles, spinach, arugula, basil, grilled vegetables, ratatouille, avocado

upgrade Ingredients (+\$8.50 | serving):

smoked salmon, smoked fish, scallops, shrimp, crab

Crêpe, Waffle or Pancake Station

standard: vanilla crêpe, waffle or pancake selection with two accoutrements, confectioner's sugar, butter & syrup

custom: custom crêpe, waffle or pancake selection with four accoutrements, confectioner's sugar, butter & syrup

A la carte..... \$6.50+ | each
Standard..... \$8.50+ | each
Custom\$11.50+ | each
Manned.....\$19+ | person

manned stations will incur personnel, equipment & delivery charges...subject to final guest count one chef per 25 guests is suggested (gf, vegan...+\$\$)

crêpe flavors: vanilla, chocolate, spiced

waffle flavors: vanilla, chocolate, pumpkin, fruit studded, nut studded, buttermilk, sweet potato, white cheddar & cornmeal

pancake flavors: vanilla, chocolate, chocolate chip, chocolate chocolate chip, pumpkin, fruit studded, nut studded, buttermilk, funfetti, ricotta, buckwheat, potato, corn/johnny cakes

Crêpe, Waffle or Pancake Station Accoutrements, Fillings & Toppings

sweet:

fruit: apple, cherry, peach, strawberries, blueberry, mixed berries, bananas, chestnut jam, fruit jams, suzette/orange

creams & sauces: whipped cream, ice cream, custard, crème anglais, crème fraiche, fruit sauces, lavender honey, pudding, cremeux

fun treats: warm chocolate ganache/fudge, nutella, warm caramel, butterscotch, fluffy marshmallow, whipped peanut butter, crushed cookies, m&m's, sweet nuts, chocolate chips, white chocolate chips, butterscotch chips, toffee crunch, snickers bits, andes bits, malted balls, maraschino cherries, chocolate vermicelli/sprinkles, rainbow sprinkles, mini marshmallows and so much more...

savory:

proteins: bacon, applewood smoked bacon, turkey bacon, maple sausage, sweet italian, chorizo, andouille, ham, county ham, prosciutto, fried chicken & gravy

cheeses: cheddar, swiss, smoked gouda, fontina, jalapeño jack, brie, cream cheese, feta, chevre

veggies: fresh, roasted or sun-dried tomatoes, yellow onion, red onion, bell pepper, mushroom, asparagus, broccoli, scallion, chives, artichokes, pimento, olives, jalapeño, green chiles, spinach, arugula, basil, grilled vegetables, ratatouille

saucés: creamy tomato, pesto, hollandaise, mushroom

upgrade Ingredients (+\$8.50 | serving):

smoked salmon, smoked fish, scallops, shrimp, crab

possible combinations:

- cinnamon, apple & raisin
- whipped cream & triple berry
- spinach, mushrooms & feta
- asparagus, arugula & pecorino
- artichokes, roasted tomatoes, red onion, parmesan
- smoked salmon, red onion, capers, tomato & dill sauce
- scallops, mushrooms & cream sauce
- creamy chicken, spinach & mushroom sauce

BEVERAGES

HOT BEVERAGES

Coffee & Decaf\$2 | each
fresh brewed, cream, sugar, sweeteners

Tea & Hot Water\$2 | each
assorted teas, sugar, sweeteners

Coffee, Decaf & Hot Tea:

Event Service\$3.50&up | person
freshly brewed coffee, decaf & hot water
gourmet & herbal teas, sugars, sweeteners,
lemon & cream

*pricing is based on the duration that this service
is required.

*rental of service equipment may apply

*disposable hot beverages boxes are available
for purchase

Hot Cocoa \$3.50 | each
fresh milk, cocoa, sugar & vanilla

add fresh whipped cream+\$1.00 | person

Hot Spiced Cider.....\$2 | each
clove studded orange wheels & cinnamon
accented

COLD BEVERAGES

Juices

bottled: orange, cranberry,
grapefruit, apple\$3 | each

fresh squeezed: orange juice\$30 | quart

V8®: original \$3 | each

Sodas

canned: coke®, coke zero®, coke cherry zero®,
diet coke®, diet coke lime®, fresca
sprite®, sprite zero®, ginger ale.....\$1.50 | each

bottled: coke®, coke zero®,
coke cherry zero®, diet coke®, diet coke lime®,
sprite®, sprite zero®, ginger ale.....\$2 | each

Water

Dasani®, bottled\$1.50 | each

Perrier®, bottled\$2 | each

Iced Tea

fresh brewed: sugar, sweeteners &
lemon\$1.50 | person

Gold Peak®, bottled unsweet, sweet,
lemonade iced tea, diet, green.....\$2 | each

Lemonade

country time® Traditional or Pink\$1.50 | person

strawberry infused\$1.65 | person

fresh-made old fashioned\$3.50 | person

Iced Tea & Lemonade:

Event Service \$2.50 | person

fresh brewed iced tea, lemonade & citrus
water, lemon, sugar & sweeteners, spouted
apothecary urn, ice bowl, ice scoop, straws

Milk

whole, skim, 2%.....\$2 | each

Ice

ice, container & scoop\$0.75 | person

20lb bag\$8 | bag