

WELL DONE CATERING



# BRUNCH MENU

## Sweet

Mini Yogurt Parfait	\$3.95	Housemade Poptarts	\$4.95
Fresh Seasonal Berries, Housemade Granola and Vanilla Yogurt		Buttery Crust filled with either Strawberry or Cinnamon Filling	
Muffins	\$2.25	1 dozen min.	
Blueberry, Cranberry Orange, Lemon Poppseed (1 dozen min)		Seasonal Fruit Salad	\$5.75
Housemade Poptarts	\$2.25	<i>ADD: Chocolate Hazelnut Dip \$12.95/QT</i>	
Buttery Crust filled with either Strawberry or Cinnamon Filling		Baked Oats	\$5.75
1 dozen min.		<i>Carrot Cake, PB &amp; J, Chunky Monkey, or Triple Berry</i>	

## Savory

French Toast Casserole	\$95.95/full	Egg Strata	\$94.95/ full pan
Creme Brûlée, Lemon Blueberry, Cinnanon Apple or Mixed Berry	pan	Sausage and Peppers with Mozzarella, Ham and Cheddar, Caprese, or Vegetarian	
Potato Torte	\$99.95/full pan	House Smoked Salmon	\$94.95
Layers of Potatoes, Caramelized Onions & Herbs		Hot Smoked Atlantic Salmon with Sriracha Agave Glaze	
Pan Seared Brussel Sprouts	\$4.95	Roasted Asparagus	\$4.95
With Bacon and Caramelized Red Onion		Pesto Topped with Toasted Almonds	
Millionaire's Bacon	\$19.95/lb	Briolle Rolls	\$5.25
Thick cut Bacon Baked Low for Hours to Caramelize Spicy Sweet Glaze		Savory Dough Filled with Ham and Cheddar or Pesto and Mozzarella	
Chicken Salad on Croissants	\$4.75	Avocado Toast	\$4.95
Chicken Salad with Grapes and Snap Peas on a buttery Croissants (2 doz min)		Ask about our Flavor Options	

## Salad

Brussel Sprout Salad	\$4.95	Arugula Salad	\$4.95
Pecans, Dried Cranberries, White Cheddar with White Balsamic Ving		Apples, Bleu Cheese and Salted Pecans with Miso Maple Ving	
CousCous Salad	\$4.95	Spinach Salad	\$4.95
Fresh Pea or Mediterranean Style		Dried Apricots, Toasted Almonds and Poppseed Dressing	

Field Green Salad \$4.95  
Feta, Dried Cranberries and Toasted Almonds with White Balsamic Ving