FIRST CLASS CATERERS

SINCE 2004

Brunch Gatherings

A delicious way to linger a little longer.

Wedding farewells • Family celebrations • Social gatherings

BRUNCH PACKAGES Minimum 20 guests

Breakfast Burritos & Sandwiches — $24

Assorted breakfast burritos and sandwiches
Fried potatoes with smoked paprika aioli
Mini Danish pastries, muffins & croissants with butter and jams
Fresh fruit & berry salad

Burnt Almond French Toast — $26

Eggs in the Hole with spinach, baguette & hollandaise
Mixed berry & Greek yogurt parfait bar
Mini homemade herb focaccia sandwiches

Steak & Scrambled Eggs — $29

Flank steak with salsa verde & ranchero sauce
Roasted yams with chipotle-lime crema • Ham & cheddar bread pudding
Santa Fe mixed green salad with roasted corn, black beans, tomatoes, cucumbers, peppers, tortilla strips & avocado

Make It Your Own

BRUNCH ENHANCEMENTS

Whole 10-inch Easter Pie (Pizzagaina) — $32
Pie crust, eggs, cheese & cured meats

Individual Yogurt Parfait Cups — $7

Avocado Toast Bar — $10
Multigrain toast, tomatoes, pickled onions, hard-boiled eggs & chile crunch

Bagels by the Dozen — $46
Served with butter, cream cheese & jelly

Mini Herb Focaccia Sandwiches — $7 per guest
Choice of two fillings - turkey, ham, roast beef, tuna salad, chicken salad, grilled veggie

Seasonal Soup — Market price
Ask your catering representative for selections

orders@firstclasscaterers.com | 412-494-0555