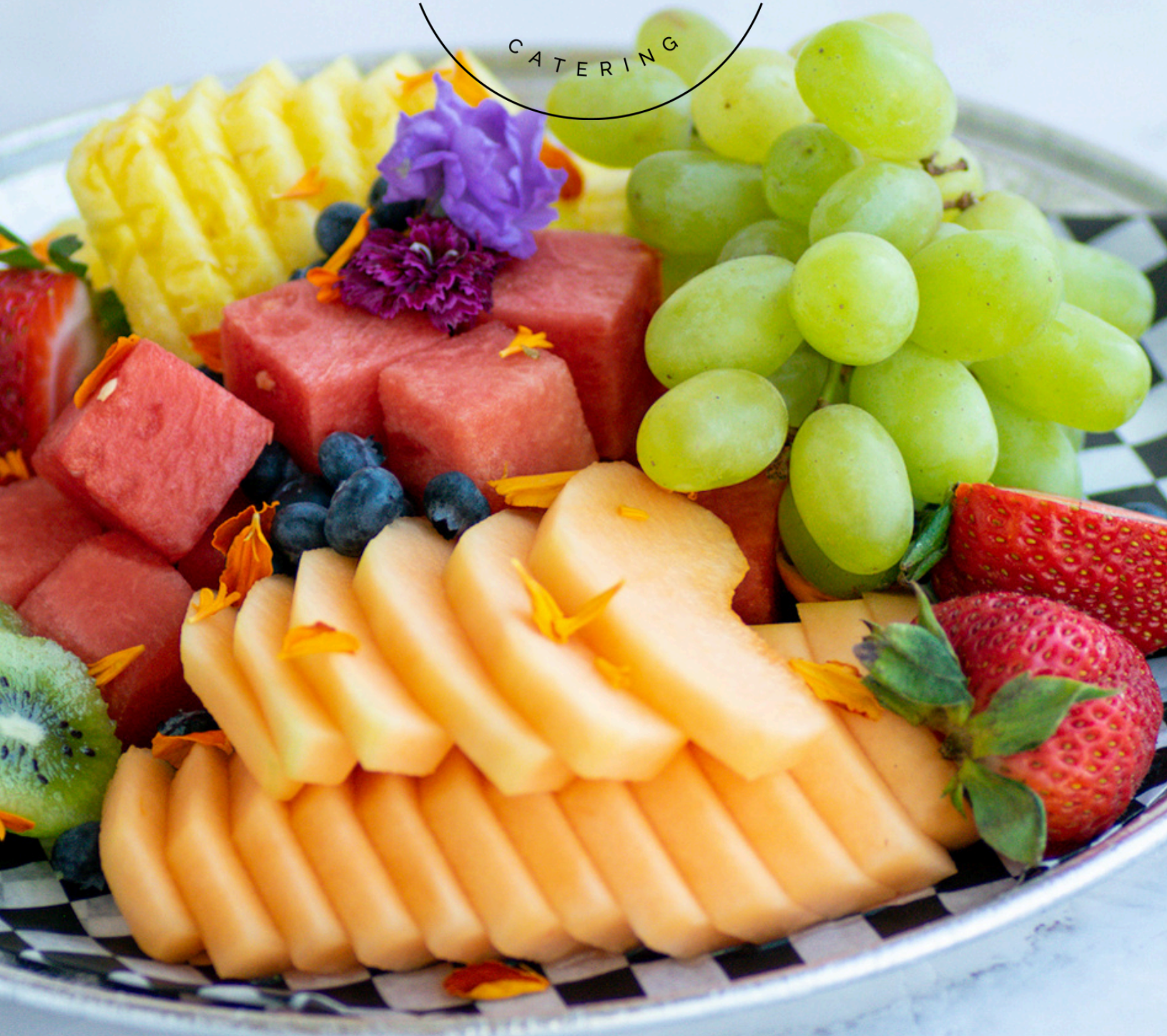


YORKSHIRE
Pudding
CATERING



BRUNCH MENU

PLEASE CHOOSE ONE OF THE FOLLOWING:

CHEF-MANNED OMELETTE STATION

Filling options: sauteed mushrooms, caramelized onions, 3-cheese blend, smoked ham, roma tomatoes, sauteed spinach, fresh herbs, poached asparagus tips

OR

PHYLLO-CRUSTED QUICHES - PLEASE CHOOSE 2:

Wild mushroom, Boursin, leek

Mediterranean: tomato, kalamata olive, feta, oregano

French onion, bacon and aged cheddar

Asparagus, smoked salmon, ricotta, dill

Hot Italian sausage, arugula, roasted red pepper, goat cheese

PLEASE CHOOSE FROM THE FOLLOWING:

CITRUS-GLAZED HAM

assorted mustards and fall fruit chutney (min. 20 guests)

SMOKED SALMON PLATTER

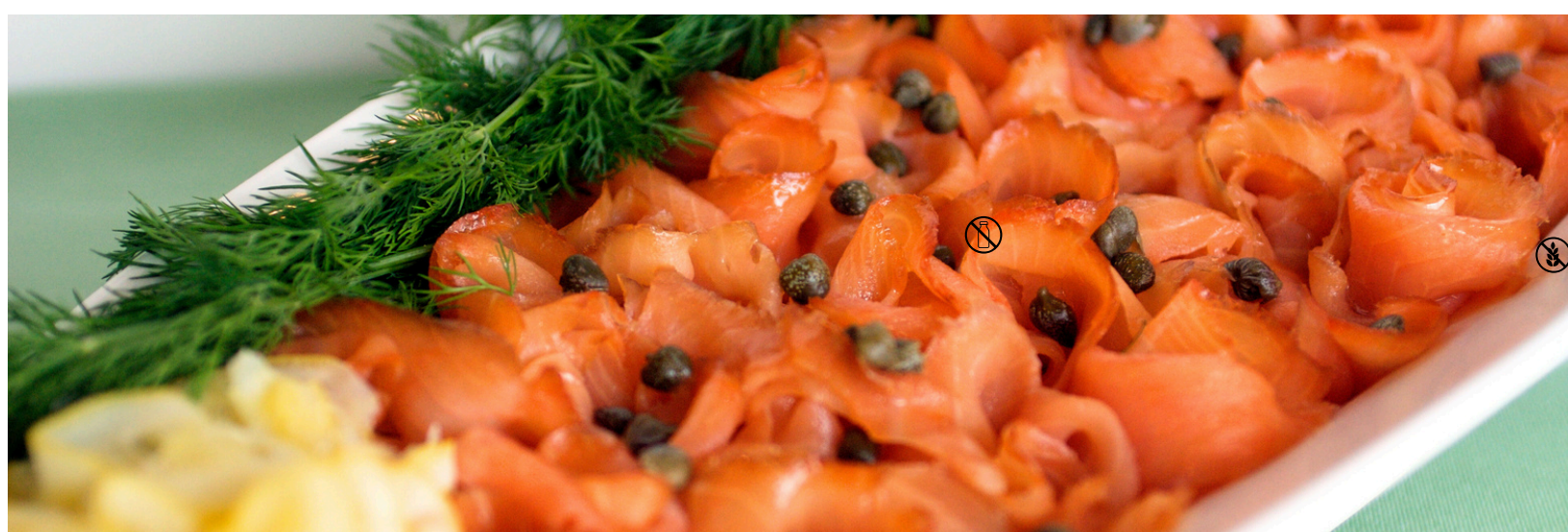
locally-smoked Atlantic salmon, capers, shaved red onion, dill whipped cream cheese, dark rye, bagel chips, lemon

INCLUDED WITH ALL MENUS:

Salad of baby greens, champagne vinaigrette, fresh raspberries, sunflower seeds   

Fresh baked mini pastries: croissants, pastries, breakfast breads, butter and preserves

Platter of fresh sliced fruit and berries, artfully presented   



GLUTEN FREE



DAIRY FREE



CONTAINS NUTS



VEGAN



YORKSHIRE
Pudding
CATERING



YORKSHIRE PUDDING

FINE CATERING & EVENTS