

## ***Key Ingredient Summer Catering Menu 2022***

### ***Brunch menu:***

\$400 minimum    \$125 each staff member labor cost

Choose one from each of the 4 sections

### ***Soup/ Salad:***

Mixed fresh fruit salad with vanilla honey drizzle

Dressed green salad with strawberries and blueberries, feta crumbles and candied pecans with strawberry balsamic vinaigrette

Farm fresh heirloom tomato caprese salad with multiple varieties of tomatoes with fresh mozzarella and balsamic drizzle and basil pistou

Pine Club bow tie pasta salad

### ***Entree:***

2 different Quiche - Salmon asparagus and a smear of dill cream cheese and another one Vegie with spinach, tomato, onion, peppers, and gruyere cheese both in a flaky crust

2 different Frittatas with hollandaise sauce – The Cowboy with sausage, tomatoes, red onion, red pepper, and cheddar cheese and another one The Farmer with ham, onion, potato and Swiss

Breakfast sandwich platter-

Breakfast burritos with egg, sausage and Monterey jack cheese served with salsa and chipotle cream

Steak bagels with grilled marinated steak, caramelized onions, provolone, egg and breakfast sauce

Western omelet on a flaky croissant with egg, bacon, peppers, onions and pepper jack

Homestyle country sausage gravy with flaky biscuits

Savory crapes with country ham and gruyere cheese topped with creamy Mornay sauce

Farm fresh eggs poached in summer vegetable ratatouille topped with basil pesto on crispy baguette

Farm fresh eggs poached in enchilada sauce with black beans and tortilla chips

Crispy chicken chunks with petite waffles and siracha honey or maple syrup (waffle choices – buttermilk toffee bar, birthday cake, Oreo, red velvet buttermilk)

Creole shrimp and pimento cheese grits

Curried chicken salad sandwiches on buttery croissants (client favorite)

Slow smoked turkey club on ciabatta with thick cut bacon, smoked gouda, farm fresh tomatoes, arugula and lemon aioli

Grilled Salmon Caesar entrée salad

***Breakfast potato sides :***

Potato cakes topped with chive sour cream

Hash brown casserole

Sweet potato hash with onions and peppers

***Sweet options :***

French toast bake - Banana foster with bourbon glaze or Apple fritter with cinnamon rum glaze

Crapes with vanilla bean pastry cream, lemon curd and topped with fresh fruit and whipped cream

Apple crisp topped with walnut caramel granola

Assorted handmade mini breakfast breads- banana chocolate chip, lemon blueberry and carrot cream cheese

***Add Ons :***

Additional entrees \$50 each platter

Charcuterie table display small \$150, large \$300

Fruit table display small \$150, large \$300

Deviled egg platter - choose from bloody mary, pickled beet goat cheese, pimento cheese brown sugar bacon

Finger sandwiches-Curried chicken salad on mini flakey croissants, dill egg salad on toast points, pimento cheese with brown sugar bacon on brioche slider bun

Omelet station -with ham, sausage, bacon, tomatoes, green peppers, red onion, cheddar, Swiss, and smoked gouda cheese

Crepe bar- handmade crepes with pastry crème, lemon curd, fresh berries, chocolate chips, nuts, and whip cream

Waffle bar- buttermilk waffles with chocolate sauce, caramel, strawberry compote, blueberries, cookie crumbles and whip cream