

Key Ingredient Winter Catering Menu 2023

Brunch menu:

\$500 minimum \$125 each staff member labor cost

Choose one from each of the 4 sections

Soup/Salad:

Potato, spinach, white bean, and Italian sausage soup

Creamy chicken gnocchi soup

Mixed fresh fruit salad with vanilla honey drizzle

Dressed green salad with candied pecan, pomegranate, and Manchego cheese with pomegranate vinaigrette

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

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

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

Crapes with country ham and gruyere cheese topped with creamy Mornay sauce served alongside

Homestyle county sausage gravy with flaky buttermilk biscuits

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

Curried chicken salad sandwiches on buttery croissants (client favorite)

Slow smoked turkey club on fresh baked focaccia 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 breakfast breads and pastries

Add ons:

Charcuterie table display small

Fruit table display small

Tea sandwich platter – smoked turkey or ham with sliced apple and cheddar, smoked salmon, and cucumber chive cream cheese, Blt club with brown sugar black pepper bacon

Deviled egg platter-- bloody mary, pickled beet and goat cheese, pimento cheese and bacon

Omelet station - ham, sausage, bacon, tomatoes, green peppers, red onion, tomatoes, cheddar cheese, Swiss cheese