

Key Ingredient Spring Catering Menu 2024

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

Pine Club bow tie pasta salad

Entree:

2 different Quiche - Salmon asparagus and a smear of dill cream cheese and another one Veggie 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

Crispy chicken chunks with petite waffles with siracha honey

Baked eggs in vegetable ratatouille with basil pesto drizzle and grilled baguette

Homestyle county sausage gravy with flaky biscuits

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

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 and lemon curd 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, medium \$225, large \$300

Fruit table display small \$150, medium \$225, 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, pimento cheese with brown sugar bacon

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

Avocado Toast Bar- with scrambled eggs, shredded cheese, herbed cream cheese, bacon, green onion, sun dried tomatoes, assorted toasted breads and smashed avocado