

BRUNCH MENU

MINIMUM TO SERVE 25 GUESTS

• THE PERFECT BRUNCH •

CHOICE OF ONE

Classic Poached Eggs Benedict with Hollandaise Sauce
Layered, Baked Egg Strata Assortment
Country Scrambled Eggs with Ham & Peppers
Homemade Whole Assorted Quiche
Sliced Potato, Chorizo Sausage and Jack Cheese Frittata

CHOICE OF TWO

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| Mississippi Bacon | Bananas Foster French Toast |
| Fresh Sausage Links | Marinated Button Mushroom Salad |
| Honey-glazed Ham | Shrimp & Snow Pea Salad |
| Country Hashbrown Potatoes | Cherry Tomato, Cucumber & Red Onion Salad |
| Corned Beef Hash with Yukon Gold Potatoes | Smoked Salmon and Dill Pasta Salad |
| Homemade Potato Pancakes with Sour Cream & Apple Sauce | Sliced Red Potato & Blue Cheese Salad |
| French Toast with Maple Syrup & Powdered Sugar | Mixed Green Salad with Two Dressings |

ALSO INCLUDED

Seasonal Fresh Fruit & Berry Display with a Brown Sugar Yogurt Dip
Chef's Assortment of Bakery-fresh Croissants, Muffins, Bagels,
Sweet Rolls & Danish with Cream Cheese & Apricot Butter

• OMELET STATION •

OPTIONAL

we prepare omelets made to order with freshly blended eggs
and your guests' choice of ingredients to include:

Shredded Cheese • Diced Ham • Red & Green Peppers
Diced Onion • Sliced Mushroom • Diced Tomatoes • Broccoli
*Hot Peppers & Egg Beaters are made available upon request only

Standard Brunch Menu\$14.95 per person
Omelet Station to Replace Egg Selection\$16.95 per person
Omelet Station Requiring Chef to Prepare\$45.00 per hour

• ADDITIONAL OPTIONS •

Above Side Dishes\$2.25 per person
Fresh Fruit Juices\$2.50 per person
Classical Champagne Mimosas\$5.00 per person
Gourmet Coffee Service\$2.25 per person
Premium Bloody Mary Bar\$6.00 per person



Custom Catering To Every Degree!

5100 Academy Dr., Ste. 200, Lisle, Illinois 60532 • 630.493.4300 • www.chefbyrequest.com

