

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

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\$15.95 per person
Omelet Station to Replace Egg Selection\$17.95 per person
Omelet Station Requiring Chef to Prepare\$50.00 per hour

• ADDITIONAL OPTIONS •

Above Side Dishes\$3.00 per person
Fresh Fruit Juices\$2.50 per person
Classical Champagne Mimosas\$6.00 per person
Gourmet Coffee Service\$3.25 per person
Premium Bloody Mary Bar\$9.00 per person



Custom Catering To Every Degree!

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


Chef
By Request