

CULINARY ART CATERING



Brunch Menu 2011



CULINARY ART CATERING
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.... ..OUR FOOD IS A WORK OF ART... ..

Signature Brunch Stations

CAC Signature Continental Breakfast

Includes a Fresh Baked Selection Of Breakfast Breads & a Mouthwatering Sliced, Seasonal, Fresh Fruit Display

CAC Signature “Egg-Tini” Station

Soft Scrambled Eggs Served In Martini Glasses

With Assorted Toppings Including Crumbled Bacon, Crumbled Spicy Sausage, Fried Country Style Potatoes, Shredded Cheddar Cheese, Flaked Salmon, Hollandaise Sauce, Diced Canadian Bacon, Cream Gravy, Fresh Pico De Gallo

Classic Brunch Stations

Warm Belgian Waffles

With Cream Butter, Powdered Sugar, Berry Compote, Chocolate Sauce, Whipped Cream & Gourmet Syrup

Made To Order Pancake Station

Buttermilk Pancakes

Served With Cream Butter, Powdered Sugar, Warm Berry Compote, Chocolate Sauce, Whipped Cream & Gourmet Syrup

Omelet Station

Custom Prepared by Chef Attendant

Your choice of Crumbled Bacon, Diced Ham, Pico de Gallo, Sautéed Spinach, Mushroom Slices, Red Bell Pepper Strips, Cheddar Cheese, Mexican Cheese Medley

Carving of Ham

With Assorted Rolls or Biscuits

Gourmet Egg Stations

Classic Eggs Benedict

Poached Egg Served on Toasted English Muffin with Grilled Canadian Bacon & Topped with Hollandaise

Southwestern Eggs Benedict

Texas Toast Topped with Crisp Maple Bacon, Poached Egg, Ranchero Sauce and Hollandaise

Texas “Bene”

Poached Egg Served on Toasted English Muffin with Tenderloin Medallion & Topped with Hollandaise

****All above stations require chef attendants**

Brunch Items

CAC Signature Salad

Mixed Field Greens, Julienne Carrots, Mandarin Oranges, Walnuts, Feta
Dried Cranberries And Chef's Pomegranate Vinaigrette

Caesar Salad

Romaine With Toasted Herb Croutons, Shaved Parmesan With Caesar Dressing

Assorted Gourmet Quiche Pies

Selections May Include: Artichoke & Red Bell Pepper, Broccoli & Cheese,
Salmon & Feta, Southwestern, Sun-Dried Tomato & Asparagus

Smoked Salmon Display

With Capers, Diced Onion, Diced Tomato Confetti, & Chopped Egg

Fruit & Nut Yogurt Bar

Vanilla Flavored Yogurt with a selection of Nuts, Granola,
& Fresh Seasonal Fruits

Homemade Cheese Blintzes

Includes Choice Of Apple Chutney Or Berry Compote

White Albacore Tuna Salad

Whipped Mayo, Diced Celery & Onion

Classic Egg Salad

Chicken Waldorf Salad

Apples, Pineapple, Pecan & Grapes

Tomato ~Mozzarella Salad

With Fresh Herb Pesto & Calamata Olives

Hickory Grilled Vegetable Display

Portabella Mushroom Slices, Yellow Squash, Zucchini, Pepperoncini Peppers
Basil Pesto Olive Oil Drizzle

Portabella Mushroom, Hearts of Palm, Artichoke Bottoms & Diced Tomato Salad

Sweet CousCous Salad

Shoestrings of Zucchini, Dried Cranberry & Raisins

Pasta Salad (bowtie, penne, corkscrew)

Red Bell Pepper, Sliced Black Olives,
Asparagus Tips & Herbed Olive Oil

Cubed Seasonal Fruit Salad

Sliced Fresh Fruit Cascade

With Seasonal Berries & Dipping Sauce

Assorted English Tea Sandwiches

Cucumber, Watercress & Cream Cheese ~ Mini Bagels with Cream Cheese & Smoked Salmon ~
Broiled Fig & Gorgonzola ~ Cucumber Mint Tea Sandwiches ~
Honey & Banana Tea Sandwich ~ Honey Cream Cheese with Crushed Nuts & Dried Fruit

Savory Tea Sandwiches

Shrimp & Herb Cheese ~ Turkey & Cranberry Chutney ~
Orange Muffins with Smoked Chicken ~ Roast Beef with Horseradish ~ Egg Salad Tea Sandwich

Sesame Crusted Smoked Salmon Pinwheels

With Scallion Cream Cheese

Artichoke & Spinach Pesto Pinwheel

Fresh Baked English Scones

Chef's Selection Mini Pastries & Tarts

Beverage Menu

Freshly Brewed Coffee

Regular or Decaffeinated With All Appropriate Condiments

Flavored Coffee Syrups

Hot Herbal Teas

Breakfast Juices

Choose From: Apple, Cranberry, Orange or Grapefruit

Barista Attended Cappuccino Bar

Attended Smoothie Bar

Mimosas

Bloody Mary's