



## Baby/Bridal Shower Brunch

### Beginnings (please select two)

- **CRUDITES BASKET** *red peppers, asparagus, baby carrots, 5-herb dip*
- **BRIE BOARD** *wheel of brie, artisan crackers, grapes, dried cranberries, apricots, pears, walnuts, honey*
- **MEDITERRANEAN PLATTER** *roasted red pepper hummus; rosemary-garlic white bean dip; grilled eggplant; artichokes; olives; pita chips*
- **DEVEILED EGGS** *truffle oil*
- **SMOKED SALMON BLINIS** *chive-thyme yogurt*
- **SHRIMP COCKTAIL BOWL** *bloody mary sauce*

### Buffet (please select five)

- **MINI FRITTATA** (please select two)  
*roasted vegetable-gruyere; kale-cheddar; spinach-swiss; asparagus-parmesan*
- **BREAKFAST EGG WRAPS** *turkey sausage; bacon*
- **STUFFED FRENCH TOAST** (please select one)  
*berry or apple compote; bananas foster; nutella*
- **POTATO ROSTI** *apple sauce; sour cream*
- **BAGEL BASKET** *mini bagels; trio of cream cheese: scallion, smoked salmon & original; capers; sliced tomatoes; red onion*
- **MINI SCONES** *strawberry preserves*
- **FARMHOUSE SALAD** *chiffonade of romaine, hard-boiled egg; bacon; blue cheese, kalamata olives, grape tomatoes, beets, english cucumber, avocado, carrots, walnut-raisin croutons, signature white balsamic vinaigrette*
- **QUINOA TABBOULEH** *english cucumber, roma tomatoes, red onion, lemon, red wine vinegar, mint, parsley, olive oil* **vegan**
- **ARUGULA & ROASTED VEGETABLES** *carrots, brussels sprouts, beets* **vegan**

- BRUSSELS, BACON & BARLEY *shallots, parmesan, pinot grigio*
- SLOW-ROASTED LEMON-THYME CHICKEN *garlic, sauvignon blanc*
- PAN-SEARED SALMON *cucumber-yogurt tzatziki sauce*
- SANDWICH PLATTER *3-herb chicken salad (yogurt based) on seven grain rolls; skinny tuna wraps; tmb (tomato, mozzarella & basil) on ciabatta rolls*
- TRIO OF TEA SANDWICHES *smoked salmon mousse on pumpernickel; 3-herb chicken salad on whole grain; dilled egg salad on country white*

## Sweet Endings (please select two)

- ALMOND-CROISSANT BREAD PUDDING *vanilla bean crème anglaise*
- SEASONAL CRISP
- CHOCOLATE VERRINE *chocolate pudding, chocolate mousse, chantilly cream, shaved chocolate*
- LEMON MERINGUE PIE REIMAGINED *graham crumbles*
- MINI CUPCAKE TOWER *red velvet, vanilla, chocolate*
- MACARONS *passionfruit, pistachio, baci, vanilla, raspberry*
- COMPOSED FRUIT PLATTER *melon, berries* **vegan**

## Beverages

- CELEBRATION MIMOSA BAR *orange, peach, raspberry*
- MIXERS *iced tea, lemonade, coke, diet coke, sprite, ginger ale, sparkling citrus water, cucumber water*
- COFFEE SERVICE *coffee labs regular & decaf; harney & sons teas, half & half, cream, skim milk, sugar, splenda, lemon, honey*