

# Brunch Menu



## *Brunch I*

31.00

Assorted Chilled Juices

Fresh Seasonal Fruits and Berries

Breakfast Breads and Pastries with Sweet Butter and Preserves

Organic Bibb Lettuce with Caramelized Pears, Pancetta and Bleu Cheese

Basket of Fresh Vegetables with Roasted Red Pepper Aioli

Antipasto Platter with Cured Meats, Cheeses and Marinated Vegetables

Sliced Duck Trap Smoked Salmon with Bagels and Cream Cheese

\*Chef Serviced Omelet Station with Selection of Accompaniments

Grilled Chicken with Potato, Bacon and Arugula Salad

Selection of Desserts

Certified Organic and Free Trade Dark Roast Coffee,

Decaffeinated Coffee, Tea, Cream, Sugar, Sweeteners and Lemon

\*Carver Charge at \$150.00 per chef

## *Brunch II*

33.50

Assorted Chilled Juices

Fresh Seasonal Fruits and Berries

Breakfast Breads and Pastries with Sweet Butter and Preserves

Coriander Dill Gravlax with Sweet Onion Salad

Vegetarian Frittata with Roasted Tomatoes, Piperade and Marscapone

Potato Pancakes with Cinnamon Buttered Apples and Maple Cream

Assorted Tea Sandwiches to include:

~Curried Crab in Profiterole

~Grilled Shrimp with Carrot Ginger Puree on Pita

~Cucumber and Tomato with Lemon Dill Cream Cheese

\*Chef Carved Beef Tenderloin with Rosemary Mustard Sauce

Honey Peppered Bacon and Italian Sausage Links

Selection of Desserts

Certified Organic and Free Trade Dark Roast Coffee,

Decaffeinated Coffee, Tea, Cream, Sugar, Sweeteners and Lemon

\*Carver Charge at \$150.00 per chef

GF - Gluten Free   DF - Dairy Free   V - Vegetarian   VV - Vegan

Food prices do not include tax or service   612.238.4444   [www.damicocatering.com](http://www.damicocatering.com)

# Brunch Menu



## *Brunch III*

35.00

Assorted Chilled Juices

Bagels, Cranberry Poppyseed Bread, Scones and Mini Croissants

Whipped Cream Cheese, Butter, Preserves and Creme Fraiche

Fresh Fruit Platters with Berries and Caramelized Nuts

Smoked Salmon Platters with Red Onion, Tomato, Caper and Dill Sauce

Grilled Vegetable Platters iwth Red Pepper Sauce

Asian Chicken Salad with Cellophane Noodles

Lyonnaise Potatoes

Hot Vegetarian Frittata

Fresh Biscuit Shortcakes, Trio of Berries and Honey Double Cream

Certified Organic and Free Trade Dark Roast Coffee,

Decaffeinated Coffee, Tea, Cream, Sugar, Sweeteners and Lemon

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