



# Session 73

## BRUNCH CATERING MENU

CHOOSE TWO:

### FRENCH ★ TOAST

HAND DIPPED CHALLAH BREAD TOPPED WITH BAILEYS WHIPPED CREAM, WARM VANILLA MAPLE SYRUP WITH FRESH BERRIES & CUSTARD

### CHILAQUILES

EGGS, ROASTED TOMATILLO SALSA, TORTILLA CHIPS, COTIJA CHEESE & PICO DE GALLO

### VEGGIE MINI QUICHE

BROCCOLI, CORN, EGGS, CHEDDAR, PARMESAN IN A CRUMBLED CRACKER CRUST

### CAPRESE PANINI PLATTER

TOMATO, MOZZARELLA, BASIL WITH A BALSAMIC REDUCTION ON FOCACCIA BREAD

### CHICKEN CLUB PLATTER

GRILLED CHICKEN BREAST, BACON, LETTUCE & TOMATO WITH A LEMON AIOLI

### WESTERN FRITTATA

POTATO, SPINACH, TOMATO, ONION & A FOUR CHEESE BLEND

### BREAKFAST TACOS

SAUSAGE, BACON, CHORIZO, SAUTÉED PEPPERS, EGGS & CHEDDAR CHEESE

### SAUSAGE BISCUITS & GRAVY

FRESH BUTTERMILK BISCUITS & SAUSAGE TOPPED WITH HOUSEMADE WHITE GRAVY

CHOOSE ONE:

### COBB SALAD

CHOPPED ROMAINE, DICED TOMATO & EGG WITH CRUMBLED BACON BLEU CHEESE AND A BALSAMIC VINAIGRETTE

### MIXED GREEN SALAD

FRESH MESCLUN GREENS MIXED WITH DICED TOMATO & CUCUMBER WITH A RED WINE VINAIGRETTE

### CLASSIC CAESAR SALAD

CHOPPED ROMAINE WITH PARMESAN & CROUTONS WITH A HOUSEMADE CAESAR DRESSING

CHOOSE THREE:

**BACON SAUSAGE HOME FRIES**

**SAUTÉED SPINACH CORNBREAD**