



## A Table for Two Private Chef Service

*Sample Brunch Menu*

*We can create it more of a breakfast/brunch or more of a lunch/brunch, however you wish!*

### Grilled Vegetable Display

*Yellow squash, zucchini, eggplant, asparagus, and bell peppers are grilled, then chilled and artfully displayed with a roasted red pepper dip.*

### Stuffed French Toast

*Thick cut brioche bread is filled with mascarpone cheese and fresh strawberry preserves, then battered and lightly fried until golden brown. Presented with warm Grand Marnier scented syrup.*

Freshly baked muffins and coffee cakes

### Omelet Station

*Chef prepared to order - your choice of a dozen fillings to include cheddar cheese, artichokes, bacon, mushrooms, crab, scallions, sausage, spinach, feta cheese, bell peppers, grape tomatoes, and avocado, to name a few*

### Roasted Red Skins

*with parsley and rosemary*

### Cake Doughnut Bread Pudding with Brandy Sauce

*Sinful, rich, and decadent - suitable for a special occasion!*

### Fresh fruit and berry salad

*Sweet pineapple, honeydew, and cantaloupe melon mixed with red grapes and seasonal berries tossed in a fresh mint syrup.*

### Coffee service

*Freshly brewed coffee, tea, and iced tea*

***Beginning at \$15.00 per person***

*Add Mimosas or Bellinis for \$3.00 per person*

*Add an attended Bloody Mary Station, which features Absolute Vodka and Absolute Peppar Vodka, vegetable juice cocktail, tomato juice, Clamato, Tabasco, Worcestershire, horseradish, celery salt, garlic, salt, pepper and garnishes of celery stalks, and olive for \$6.00 per person*