



JOHN MICHAEL EXQUISITE CATERING

BRUNCH OPTIONS

Following are breakfast options for a brunch style menu
or the increasingly popular "Breakfast for Dinner"

BUTLER PASSED HORS D'OEUVRES MENU A

FRENCH TOAST SHOOTER

A shooter glass filled with maple syrup and topped with a warm piece of powdered french toast

MINI QUICHE

Pastry shell filled with egg and cream in an assortment of cheese, bacon/cheese and spinach/cheese

MINI CINNAMON ROLLS

Warm cinnamon rolls served petite size topped with a sweet sugary glaze

POTATO CAKES

Mini pressed potato cakes served with a dollop of applesauce and sour cream

BUTLER PASSED HORS D'OEUVRES MENU B

CHICKEN & WAFFLES

Belgium waffle topped with fried chicken, country gravy and drizzled with maple syrup

MINI YOGURT PARFAITS

Mini shooter cup filled with layers of vanilla yogurt, blueberries, strawberries and fresh granola

HAM & CHEESE BISCUITS

Mini biscuit bites with shaved ham, cheddar cheese and pomerey mustard

SALAD

FRESH SEASONAL FRUIT DISPLAY (*\$3pp upgrade*)

Served with french cream and orange marmalade sauces





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ROLLS

MINI SCONES & CROISSANTS

Assorted flavors of scones and mini-sized croissants
served soft with butter, honey butter and grape jelly

MINI BAGELS (*\$1pp upgrade*)

Toasted white and everything mini-sized bagel halves
served with butter, whipped cream cheese and peanut butter

STICKY BUNS

Goosey mini-sized cinnamon rolls served warm with a sweet sugary glaze
and topped with chopped pecans

ENTREES

CHEF CARVED COUNTY HAM (*\$2pp upgrade*)

Brown sugar, clove and cinnamon glazed ham carved by our chef and served with apple chutney,
pomerey mustard and béarnaise sauces

BELGIUM WAFFLE STATION

Chef prepared on-site Belgian waffles served with the following toppings - maple syrup, butter, pecans,
whipped cream, chocolate sauce, blueberry sauce, strawberry puree, sliced bananas and powdered sugar

TORTILLA ESPANOLA

A "Spanish Omelet" with eggs, potatoes and onions adding red peppers and cheddar cheese

SCRAMBLED EGGS

Fluffy moist scrambled eggs served with cheddar cheese and salsa on the side

QUICHE

Sliced quiche with fresh herbs served warm in the following assortments - cheddar and swiss,
spinach and swiss, bacon and cheddar

SAUSAGE BISCUITS & GRAVY

Homemade authentic sausage gravy served with halved warm buttermilk biscuits





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OMELET STATION (\$7pp upgrade)

Chef prepared to order fresh egg omelets with the following topping choices - shredded cheddar, shredded swiss, sliced mushrooms, diced yellow onions, diced green peppers, salsa, sour cream, diced ham, crumbled sausage, fresh spinach, diced tomatoes, cilantro and minced garlic

Other topping inspirations (*ask for pricing*): crabmeat, sliced filet, bacon, feta, diced chicken, shrimp, hollandaise sauce, broccoli florets, sun-dried tomatoes, pesto, asparagus or avocado

BISCUIT BAR (\$3pp upgrade)

Warm buttermilk biscuits with a fresh egg patty in the following assortments – sausage and double cheddar, shaved ham, swiss and pomerey mustard, fried chicken and rosemary tarragon cream sauce

PANCAKE BAR

Chef prepared on-site flour pancakes served with the following toppings - maple syrup, butter, pecans, whipped cream, chocolate sauce, blueberry sauce, strawberry puree, sliced bananas and powdered sugar

SIDE DISHES

APPLEWOOD SMOKED BACON (\$3pp upgrade)

Served crispy and soft

PORK SAUSAGE LINKS

All pork and fresh herb seared jumbo links

ROSTI POTATOES

Quartered red new potatoes with sautéed onions, peppers and garlic

GRITS

Creamy white grits served with cheddar cheese, honey and butter

