



JOHN MICHAEL EXQUISITE CATERING

## **BRUNCH OPTIONS**

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

*The below are additional choices for your buffet menu*

### **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 applesauce and sour cream sauces

### **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

#### **AVOCADO TOAST BITES**

Toasted baguette topped with fresh avocado spread

### **SALAD**

#### **FRESH SEASONAL FRUIT DISPLAY (*\$4pp upgrade*)**

Served with French cream and orange marmalade sauces





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**ROLLS**

**MINI SCONES & CROISSANTS**

Assorted flavors of sweet, soft scones and mini-sized butter and chocolate croissants served with butter, honey, and assorted jellies

**MINI BAGELS (*\$2pp upgrade*)**

Toasted white, cinnamon raisin, 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

**CHEF PREPARED FLAMING DONUTS (*\$7pp upgrade*)**

Our chef will sauté donut holes in melted brown sugar & butter, then flambé them with 151 rum for guests to roll in their choice of toppings including: chocolate, raspberry and caramel sauces powdered sugar, cinnamon sugar, chocolate curls, whipped cream, crushed candied nuts, crumbled bacon, crushed graham crackers, coconut, crushed oreos and sprinkles

**ENTREES**

**CHEF CARVED COUNTRY HAM (*\$4pp upgrade*)**

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

**BELGIUM WAFFLE STATION (*\$2pp upgrade*)**

Chef prepared on-site Belgian waffles served with the following toppings - maple syrup, butter cups, crushed nuts, whipped cream, chocolate sauce, blueberry sauce, strawberry puree, sliced bananas and powdered sugar  
*each guest initially receives a quarter (1/4) waffle*

**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:  
Yellow and white cheddar, white cheddar and spinach, bacon and yellow cheddar





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**SAUSAGE BISCUITS & GRAVY**

Homemade authentic sausage gravy served with halved warm buttermilk biscuits

**CRUSTLESS QUICHE TARTS**

Our quiche assortments served mini sized and crustless

**BREAKFAST BURRITO**

Flour tortilla shell filled with fluffy scrambled eggs, ground chorizo sausage, shredded cheddar cheese, diced onions and peppers served with salsa on the side

**BISCUIT BREAKFAST SANDWICH**

Fresh buttermilk biscuit with peppered egg patty and your choice of – sausage and double cheddar or shaved ham, swiss and pomerey mustard or fried chicken slider and rosemary tarragon cream sauce

*(\$4pp upgrade to offer all 3 choices)*

**SHRIMP AND GRITS**

Parmesan cheese grits topped with jumbo shrimp and bacon

**CHICKEN AND WAFFLES**

Fried chicken patty atop a delicious Belgian waffle (quarter waffle) topped with our rosemary tarragon cream sauce and drizzled with maple syrup

**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

**PANCAKE OR FRENCH TOAST BAR *(\$2pp upgrade)***

Chef prepared on-site flour pancakes or French toast triangles served with the following toppings - maple syrup, butter cups, crushed nuts, whipped cream, chocolate sauce, blueberry sauce, strawberry puree, sliced bananas and powdered sugar

**SIDE DISHES**

**APPLEWOOD SMOKED BACON *(\$3pp upgrade)***

Served crispy and soft





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**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

**AVOCADO TOAST**

Whole grain toast topped with fresh avocado spread

**OATMEAL BAR**

Stone ground oatmeal served with the following toppings –  
strawberries, bananas, blueberries, brown sugar, chopped pecans,  
raisins, cream, cinnamon and maple syrup

**BEVERAGES (*ask for pricing*)**

**MIMOSA BAR**

Includes: orange juice, cranberry juice and your choice of peach or pear juice  
with garnishes of strawberries, raspberries and blueberries  
*mimosas served in clear hard plastic tumblers with CLIENT provided champagne*  
(OPTIONS: upgrade to glass flutes, other juices available)

**BLOODY MARY BAR**

Includes: tomato juice, clamato juice, lemons, limes, celery sticks,  
olives, Worcestershire sauce, horseradish, salt, pepper and hot sauce  
*served in clear hard plastic tumblers with CLIENT provided vodka*

**SMOOTHIE BAR**

Blended on-site fresh smoothies with greek yogurt in the following assortments –  
tropical: mango, pineapple, coconut  
mixed berry: blueberry, strawberry, blackberry  
PB&J: banana, strawberry, peanut butter  
green machine: kale, cucumber, pineapple, apple

