



The brunch bunch

SAMPLE MENU
GREAT FOR VEGETARIANS!

GRAZING BOARDS

Artisan cheeses, charcuterie, fresh fruit and berries, jam, crackers, and accoutrements. A perfect display for any table!

SOUTHWESTERN POTATO HASH

A trio of purple, white, and sweet potatoes with spinach, tomatoes, Poblano peppers, black beans, with a green chile-lime sauce, topped with cilantro and finished with fresh avocado chunks | V+

FIG + WALNUT CROSTINI

Whole-grain toasted crostini with whipped ricotta and blue cheese, topped with sliced fresh figs, drizzled with honey-balsamic, and sprinkled with toasted chopped walnuts | V

MEDITERRANEAN PASTA SALAD

Roasted eggplant, tomatoes, fresh mozzarella, cucumbers, black olives, and red onion in a honey balsamic vinaigrette

BACON, EGG, AND GOUDA FRITTATTA

Bacon and smoked gouda cheese in a creamy and fluffy scrambled egg frittatta with chopped chives and finished with a drizzle of sriracha mayo

ASSORTED MINI SANDWICHES

*Pesto chicken salad with dried cranberries on mini croissant
Roast beef and cheddar on brioche with horseradish mayo
Brie + apple slices on whole grain bread with stone ground mustard | V
Lemon crab salad with tarragon on white bread with sliced avocado
Roasted turkey, brie, and sun-dried tomato pesto on ciabatta*

V+ = Vegan | V = Vegetarian



THE COMMUNITY PLATE
CATERING