

SAMPLE MENU

2019



\$ /person
x 100 people =
\$00.00

Service Fee 20% =
\$00.00

Total cost =
\$00.00

*Service fee includes set-up, replenishment, breakdown, and clean up of all food items. It also includes service on china platters, metal chafing dishes, and decorative elevations

Additional fees apply for dessert, paper goods, beverages, etc.

AFTERNOON BRUNCH

PUMPKIN FRENCH TOAST BAKE | \$

Walnut and granola crunch topping | served with syrup

TRIO OF MINI SANDWICHES | \$

Ham, cheddar, and apple on biscuit with cranberry mustard
Lemon-tarragon chicken salad on mini croissant
Grilled portobello with arugula and olive tapenade on bun

SAUSAGE + PEPPERS FRITTATA | \$

A South Jersey favorite! Botto's sweet Italian sausage with roasted bell peppers, caramelized onions, and smoked gouda baked in fluffy scrambled eggs and baked

BRUSSELS SPROUTS + POTATO HASH | \$

Roasted potatoes, brussels sprouts, Parmesan cheese, and dried cranberries - savory and sweet

SPINACH SALAD WITH PEARS | \$

Baby spinach leaves, sliced pears, crumbled blue cheese, pickled red onions, and pomegranate vinaigrette

ROASTED KALE + ARTICHOKE DIP | \$

Served in a toasted bread boule with torn brioche pieces - your choice of pumpernickel, whole grain, or both!

ANTIPASTO BOARD | \$

Assorted artisanal cheeses, cured meats, assorted olives, roasted vegetables, and complementing accompaniments



Thank you for choosing
THE COMMUNITY PLATE