

Silver Spoons Catering, Inc.

January 4, 2024

TO:

Tele: Email:

FROM:

Scott M. Tessler

Silver Spoons Catering, Incorporated

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SUBJECT: <u>SAMPLE BRUNCH MENU</u>

Date:

Time:

Guests:

Location:

Sample Brunch Menu

Silver Spoons Catering, Inc. takes great pleasure in presenting the following menu for your brunch menu:



ON ARRIVAL

Fresh Fruit Fantasy

A variety of fresh cut fruit to include cantaloupe, watermelon, pineapple, honeydew, strawberries, grapes, and kiwi

Mini Muffins & Rugalach

A fabulous array of just-baked mini muffins, and other favorites to include:

Chocolate Chunk Blueberry Cappuccino Corn

Banana Walnut Healthy Morning

Assorted Rugalach

Juice Bar

A variety of fresh juices to include Orange, Cranberry, and Apple

Coffee Service

Our freshly brewed Colombian and decaffeinated coffee will be offered with Half & Half, sugar, sugar substitutes, tea, and herb teas

BRUNCH BUFFET

Brunch Salad

Wild greens gently tossed in a Raspberry Vinaigrette Dressing and topped with crumbled goat cheese, fresh red raspberries, and caramelized walnuts

Omelet Bar

Our chef will prepare omelettes before your guests using farm-fresh eggs and the following ingredients:

> Feta Cheese Cheddar Cheese **Green Onions** Spinach

Guacamole Salsa

Lox Mushrooms Onions **Peppers**

Chopped Tomatoes

Potatoes Oreganato

Baby potatoes tossed with our chef's seasoning salt, and imported olive oil, then baked to a golden brown

Brunch Sausages

Our hand-made gourmet Chicken & Apple Sausages will be grilled to perfection!

Bagels and More

A delectable assortment of just baked bagels presented with the following:

Lettuce Leaves **Sliced Tomatoes** Sliced Onions **Sliced Cucumbers** Whipped Butter Whipped Cream Cheese

Kalamata Olives Capers

Lox

DESSERT & COFFEE SERVICE

(Please pick one from the following:)

Brunch Theme Cake

Cheese Cake Bar

Creamy New York style cheese cake served with your guests' choice of toppings to include fresh strawberries, Caramel, kiwi, and a rich chocolate sauce

Waffle Bar

Freshly prepared waffles presented with the following toppings:

Fresh Strawberries Whipped Cream Chocolate Sauce Chopped Nuts French Vanilla Ice Cream

Traditional Brunch Assortment

A wonderful array of traditional brunch-style desserts to include Chocolate Bobka, Chocolate Chip Strip, Chocolate Marble Ring, cookies, and assorted Rugalach

Brunch Pastries

A variety of delectable over-sized cookies and pastries to include Chocolate Chunk Brownies, Old Fashioned Lemon Bars, Black & Whites, and Chocolate Swirl Almond Cookies

BRUNCH BUFFET OPTIONS

Potato Pancakes

You may elect to exchange Potatoes Oreganato with Elegant Potato Pancakes

Cheese and Blueberry Blintzes

You may elect to exchange the brunch salad with Cheese and Blueberry Blintzes

Frittata (egg souffle)

You may elect to exchange the Omelet Bar with Egg Frittata