

MENUS

Brunch



Served your way.



Brunch

Menu 1

Grilled ciabatta bread, smoked wild salmon, poached egg, tomato, radish, extra virgin olive oil

Butter leaf lettuce, caramelized carrot, red onion, polenta crouton, balsamic vinaigrette

Seasonal fresh fruit skewer
Berry and granola parfait

Menu 2

Station 1 - Build your own deli platter

A selection freshly baked bagels, pastries and artisan breads

House smoked salmon

Pickled herrings

Tarragon chicken salad

Cream cheese, roasted tomato schmear, chive and dried onion schmear

Tomato, red onion, cucumber, olives and caper berries

Station 2 - Build your own omelette

Two farm fresh eggs with a choice of:

Artisanal sausage, chicken breast, smoked bacon

Tomato, mushroom, spinach, roasted pepper, onion, basil

Small farm cheeses

Station 3 - Build your own crepe

French style crepe with a choice of:

Fresh seasonal fruit or berries, caramelized banana, nutella, chantilly cream, fresh lemon juice and sugar

Station 4 - Salads

Mesculin, haricot vert, radish, cherry tomato, shaved fennel and radicchio

Baby green lettuce leaves with a dijon mustard vinaigrette

Menu 3

Baked egg, harissa, smoked tomato sauce
Chickpea crepe, potato, ginger and green chili

Tabbouleh

Baby greens with caramelized pear, grapes, fresh gorgonzola, candied nuts, cranberry vinaigrette

Grilled vegetable platter with basil pesto vinaigrette

Fresh seasonal fruit platter

+1 310 568 8600

info@feastcatering.com

feastcatering.com