

Innovative

CATERING CONCEPTS

Your Complete Caterer

Wedding Brunch Menu

Passed Hors D'oeuvres

Silver Dollar Pancake Skewers topped with Fresh Fruit

Mini French Toast Sticks with Syrup

Donut Holes Skewers

Asparagus wrapped in Bacon

Mini Quiche Bites

Displayed Station

Assorted Mini Muffins and Danish

Scones and Cinnamon Buns

Omelette Station

Made to Order Egg and Egg White Omelettes with choices of Bell Peppers, Onions, Mushrooms, Tomatoes, Spinach, Sun-dried Tomato, Ham, Turkey Bacon, Cheeses, etc.

Breakfast Potatoes

Belgium Waffle Station

Made to order waffles, with choices of Butter, Warm Maple Syrup, Nutella Whipped Fresh Cream, and Fruit Toppings

Carving Station

Oven Roasted Turkey or Honey Baked Ham

Grilled Seasonal Vegetables

Strawberry and Pecan Salad

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Dessert

Crepe Station

With Assorted Fruits, Chocolate Chips, Peanut Butter, Whipped Cream

Miniature Pastry Table

Array of miniature pastries including cannolis, cream puffs, éclairs, brownies, Italian cookies

All Tables are served with fresh Gourmet Rolls and Butter

Coffee and Tea Service

The labor fee is a fee that is added to act as an operating cost for expenses such as insurance, advertising, administrated staff, setup and breakdown of the space, maintenance and day to day operations. So while a catering contract may show a breakdown of the event elements and their costs, the labor charge also helps cover the cost of the rentals and hours needed to prep and plan each event.