

Classic Brunch

Fresh Seasonal Fruit Salad

Hand-cut fresh seasonal fruit tossed and chilled.

Fresh Garden Salad

Crisp lettuce greens tossed with garden vegetables and our house balsamic vinaigrette.

Assorted Fancy Tea Sandwiches

Egg, chicken, ham and tuna salad sandwiches.

Quiche Lorraine

For this classic recipe, crumbled bacon, Swiss cheese and a bit of diced onion are scattered in the bottom of a pastry shell and partially drowned in a luscious mixture of cream, eggs, sugar and cayenne pepper. The baked quiche is cooled slightly before being cut into wedges and served.

Also Includes

Assorted Breakfast Pastries and Breads, Orange Juice and Cranberry Juice

Coffee, Tea & Decaf

A full-bodied blend of Arabica coffee and fresh herbal teas.

\$13.95 per person

Quiche Lorraine can be vegetarian or substituted for Scrambled Eggs upon client's request. Please talk with your Celebrations sales consultant.