

Classic Cooks Catering

2016 Brunch Menus

Bay View Brunch

Fresh Fruit Platter with Yogurt Dip
Asparagus and Cheese Strata
Glazed Baked Ham
Raspberry Corn Muffins and Lemon Blueberry Bread

Lanesville Brunch

Strawberries with Sour Cream and Brown Sugar
Red Pepper, Broccoli, and Mushroom Frittata
Maple Glazed Slab Bacon
Buttermilk Biscuits and Scones with Honey Butter
and Homemade Jams

Annisquam Brunch

Brown Sugar Glazed Pink Grapefruits
Quiche Lorraine
Mesclun Salad with Goat Cheese, Purple Onion,
Raspberries, Toasted and Glazed Almonds
Coffee Coffeecake with Espresso Glaze
Homemade Coffee Rolls

Magnolia Brunch

Layered Fruit Salad
With Honeydew, Cantaloupe, Strawberries, Grapes, and
other seasonal fresh fruits
Torte Milanese
Layers of Omelette, Spinach, Swiss, Ham, Red Peppers
Asparagus with Hollandaise Sauce
Miniature Muffin, Danish, and Bagels

Rocky Neck Brunch

Macerated Fall Salad
With Apples, Pears, Oranges, and Grapefruits
Chicken and Shiitake Mushroom Crepes
With Creamy Chive Sauce
Baked Maple Glazed Acorn Squash
Sour Cream Coffeecake and Pumpkin Bread

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All of these menus are priced out at \$19.50pp++.
A Mass Meal Tax (7%) and Gratuity (20%) will be added to the
per person price.
You may add from the additional offerings page for \$2.00 per addition.
You may also make substitutions which may be an
even exchange or slightly more money.

This price includes linen, china, flatware, coffee cups,
juice glasses, service pieces, chafing dishes, serving trays,
linen for buffets, and linen napkins.
For parties under 50 guests,
wait staff is an additional expense.

For Delivery, Set up of Food and Paper Products only
This menu would be \$14.50pp. Children's Meals are priced
At 5 and under are free/ 6-10yrs would be \$8.95

Coffee, Regular and Decaf, and Tea are included.
Orange Juice is also included in this price.

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Classic Cape Ann Brunch Buffet

Assorted Breakfast Pastries

(Includes Coffeecakes, Bagels, Muffins, Danish,
Tea Breads and Coffee Rolls)

Orange Juice and Cranberry or Grapefruit Juice
(Juice for Mimosa's would be additional)

Fresh Fruit Platter with Yogurt Dip

(Honeydew, Cantaloupe, Berries, and Grapes)

Bread Pudding with Honey Ham, Leeks, Fontina
and Gruyere Cheeses

Crust less Quiche or Frittata

Torte Milanaise

Caramelized French toast or

Belgium Waffles with Strawberries

Served with Whipped Cream

Home Fried Potatoes

Crisp Bacon and/or Breakfast Link Sausage

Fresh Brewed Regular Coffee and Decaf

Assorted Teas

\$26.98pp+

This price includes china, flatware, coffee cups,
juice glasses, service pieces, chafing dishes,
serving trays, linen for buffets and guest tables and linen napkins.

For parties under 50 guests,
wait staff is an additional expense.

Each per person price will have a 5% Mass Meal Tax
and 20% gratuity added to the bill which would not be
included in the meal price. On the following page are
additional offerings, which can be added or
substituted on this menu.

If this menu is delivered, set up food only and paper products,
the price is only \$21.98pp.

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Additional Offerings:

Breakfast Sausages
Turkey and Chicken Sausages available
Sausage Patties
Canadian Bacon
Smoked Salmon-Additional Charge
Honey Glazed Ham - Additional charge
Layered Macerated Fruit Trifle
Macerated Berries
(Strawberries, raspberries, blueberries, and blackberries)
Melon Slices w/ Fruit Coulis
Tropical Fruit Salad w/ Toasted Coconut Dip
Swan Carving out of a Watermelon
(Filled with fruit done with a melon ball cutter)
Yogurt served with Granola and Dried Fruits
Eggnog French toast
Crème Brulee French toast
Caramelized French toast
Cinnamon Swirl French toast
Buttermilk Pancakes
Chocolate Chip Pancakes
Blueberry Pancakes
All Pancakes Served with Maple Syrup
Pumpkin Pancakes served with Cinnamon Whipped Cream
Frittatas and Quiches
(All kinds of flavors)
Ham and Cheese Strata
Broccoli Strata
Asparagus and Mushroom Strata
Vegetarian Lasagna
Asparagus Lasagna
Butternut Squash Lasagna
Wild Mushroom Tortellini
Served with Wild Mushroom Cream
Tri-Colored Tortellini with Pesto Cream
or Red Pepper Cream or Primavera Wine Sauce
Butternut Squash Ravioli with Toasted Walnuts
and Pear Bits in a Creamy Gorgonzola Sauce
Butternut Squash Ravioli with Brown Butter

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and Sage Sauce and Toasted Pine Nuts

Asparagus in Sesame Vinaigrette

Broccoli au Gratin

Snap Peas, Asparagus, and Red Peppers

Potato Pancakes

Sweet Potato Pancakes

Scalloped Potatoes

Gruyere Potato Gratin

Red Bliss Roasted Potatoes

Mesclun Salad with Glazed Almonds, Mandarin

Oranges, Scallions, and Red Peppers

Served with Poppy Seed Dressing

Spinach Salad

With Honey Mustard Vinaigrette

Caesar Salad

Yellow and Red Tomato Salad with Miniature Buffalo

Mozzarella With fresh basil vinaigrette

Coffeecakes:

Sour cream Blueberry, Pumpkin, Raspberry, Apple Swirl,
Pecan, and Sweet Potato

Muffins:

Chocolate, Chocolate Chip, Blueberry, Blueberry
Streusel, Apple Spice, Morning Glory, Poppy Seed,
Cranberry, Corn, Blueberry Bran

Scones:

Coffee, Orange, Lemon, Chocolate Chip, Maple, Cranberry
Danish, Tea Breads, Coffee Rolls, and Bagels
Flavored Butters, Jams, Jellies, and Honey