



# Sir Loin Catering

## Breakfast / Brunch Menu

### Mimosa Brunch \$28 (Full Bar available)

#### Prosecco with 3 juices

- Orange
- Grapefruit
- Mango
- Pomegranate
- Cranberry
- Peach
- Pineapple
- POG-Papaya, Orange, Guava
- Passionfruit

- Assorted mini pastries/ croissants
- French Toast bake with Mixed berries & Maple Syrup
- Fresh Fruit salad
- Scrambled eggs
- Applewood Smoked bacon
- Breakfast potatoes
- Mixed greens salad
- Coffee and Tea

### BREAKFAST SPREAD - \$14

- A variety of Bagels with Whipped Cream Cheese and Butter
- Assorted, Fresh Baked Muffins with Butter
- Fresh Fruit Salad
- Hot Coffee and Tea
- Orange, Cranberry Juice and Bottled Water
- Add Yogurt Parfait with berries and granola- \$4

### DELUXE BREAKFAST SPREAD - \$18

- **Frittata – choice of 2**
  - Baby Spinach, Tomato & Feta cheese
  - Tomato, Basil and Cheese
  - Bacon, Scallion and Gruyere
  - Ham, Tomato and Cheddar Cheese
- Fresh Fruit Salad
- Vanilla Yogurt with Granola
- Home fried Potatoes
- Hot Coffee and Tea
- Orange, Cranberry Juice and Bottled Water
- Assorted, Fresh Baked Muffins with Butter

### **BREAKFAST BUFFET - \$24**

- Assorted fresh baked Muffins
- Fresh Fruit Salad
- Scrambled Eggs
- Sugared Belgian Waffles – or – Silver Dollar Blueberry Pancakes
- served with warm Vermont Maple Syrup
- Applewood Smoked Bacon & breakfast Sausage
- Home fried Potatoes
- Hot Coffee and Tea
- Breakfast Juice and Bottled Water

### **LIGHT BRUNCH - \$28**

- Assorted, Fresh Baked Muffins with Butter
- Fresh Fruit Salad
- Scrambled Eggs
- Sugared Belgian Waffles – or – Silver Dollar Blueberry Pancakes with warm Vermont Maple Syrup
- Applewood Smoked Bacon & Sausage links
- Home fried Potatoes
- Hot Coffee and Tea with sweeteners and cream
- Orange Juice, Cranberry Juice and Bottled Water
- **Sandwiches - choice of 3**
  - **Tuscan Roast Beef**, Lettuce, Tomato, Boursin Cheese
  - **Ham & Swiss**, Lettuce, Tomato, Honey Mustard
  - **Pistachio Chicken Salad**
  - **Italian** - Salami, Pepperoni, Prosciutto, Provolone, Olives, Onion, Lettuce, Tomato
  - **Vegetarian** - Grilled Zucchini, Eggplant, Summer Squash, Red Pepper, Onion, Lettuce, Hummus (**Sandwiches served with pickles**)
- Tossed Mixed Greens Salad with Dressing

### **CLASSIC BRUNCH BUFFET - \$30**

- Assorted, Fresh Baked Muffins & Danish with Butter
- Fresh Fruit Salad
- Scrambled Eggs
- Silver Dollar Blueberry Pancakes – or – Cinnamon French Toast with warm Vermont Maple Syrup
- Applewood Smoked Bacon & Sausage
- Home fried Potatoes
- Hot Coffee and Tea, Orange Juice, Cranberry Juice and Bottled Water
- **Entrees – choice of 2**
  - Chicken Piccata or Marsala
  - Sirloin Tips with Mushrooms and Onions
  - Bistro Tenderloin with Bordelaise Sauce
  - Meat – or – Vegetable Lasagna
  - Fresh Baked Atlantic Haddock with Crumb Topping and Lemon Butter
  - Char grilled Atlantic Salmon with Lemon Beurre Blanc
- Grilled Vegetable Medley

**Add a Chef Active Omelette Station \$8 pp Plus \$150 Chef Fee**  
**Full Bar available - licensed & insured**