Brunch

\$250.00 or 25 person minimum order per item food prices only All entrees listed below can be turned into a delightful meal. Here is a sample:

Ham~Egg~Brie Strudel

Asparagus Cordon Blue Crepes

Tomato and Endive Salad with Basil Vinaigrette

Steamed Green Beans

Herb Muffins

Berry Meringue Shortcakes

20.00 per guest

Grilled Chicken Breasts with a Parmesan Red Pepper Sauce

3.95 per person

Asparagus Cordon Blue Crepes

3.95 per person

Italian Torta (Beef and Spinach)

3.95 per person

Shrimp~Spinach Crepe Stack

3.95 per person

Sausage and Apple Quiche

3.95 per person

Ham~Egg~Brie Strudel

3.95 per person

Smoked Chicken Torte

3.95 per person

Afternoon Tea

17.95 per guest/ 25 person minimum orders-food prices only

Fresh Seasonal Fruit

*Tea Sandwiches of

Smoked Salmon, Deviled Egg, Cucumber and Watercress

Plump Scones served with Clotted Cream & Strawberry Jam

A Tray of Light Pastries

Traditional English Style Tea Service

American Coffee

*Tea Sandwiches may vary depending on availability

Your Personal Chef, Michelle New 970-524-7150