Sample Brunch Menus

Light Menu

Scrambled Eggs with Cheddar Cheese
Crispy Bacon & Sausage
Hash Brown Casserole
Fluffy Biscuits with Butter and Preserves
Assorted Mini Scones
Fresh Fruit Medley
Chilled Orange, Apple OR Grapefruit Juice
Freshly Brewed Colombian Coffee with Condiments
Iced Water

Menu Prices Start at $11.95 Per Guest and Are Determined By Guest Count
Hearty Menu

**Omelet Station** Prepared by Chef
Guest Choose From: *Whipped Eggs, Shredded Cheddar Cheese, Crispy Bacon & Sausage, Diced Ham, Fresh Tomatoes, Diced Red Onion, Mushrooms & Bell Peppers*

**Scrambled Eggs with Cheddar Cheese**

**Apple Cinnamon French Toast**

**Mini Chicken Salad Sliders**

**Spanakopita** *(Fresh Spinach & Feta Baked in Pastry Triangles)*

**Fresh Fruit Medley**

**Vegetarian Bistro Pasta** *(Bow Tie Pasta with a Sun-Dried Tomato Sauce, Spinach, Black Olives, Red Onion, Feta & Herbs)*

**Freshly Brewed Colombian Coffee** with Condiments

**Freshly Brewed Sweetened & Unsweetened Iced Tea** with Lemon Wedges

**Iced Water**

*Menu Prices Start at $15.95 Per Guest and Are Determined By Guest Count*

*Action Stations Require a Chef at $25.00 Per Hour Each*
Sample Brunch Menus

Action Stations

Carving Station (Choose One, Two or Three):
Bourbon Beef Tenderloin, Marinated Pork Tenderloin,
Honey Pineapple Glazed Ham, Smoked Turkey Breast,
Tender Roast Round of Beef or Apple Stuffing Rolled Chicken
All accompanied by gourmet assorted split rolls & appropriate condiments

Crepe Station
Guests Choose From: Diced Chicken & Broccoli with a Sour Cream Mushroom Sauce, Strips of Tender Beef & Broccoli with Creamy Demi-Glaze Sauce, Banana Foster topped with Whipped Cream or Mixed Berries with Cinnamon Sugar & Whipped Cream

French Toast, Pancake or Waffle Station
Guests Choose Toppings From: Pecans, Chocolate Chips, Cinnamon & Assorted Fruit Topping Powdered Sugar, Butter, Warm Syrup & Whipped Cream

Omelet Station
Guest Choose Ingredients From: Whipped Eggs, Shredded Cheddar Cheese, Crispy Bacon & Sausage, Diced Ham, Fresh Tomatoes, Diced Red Onion, Mushrooms & Bell Peppers

Pasta Station
Guests Choose Ingredients From: Alfredo & Marinara Sauces, Cheese Tortellini & Bow Tie Pastas & Garlic, Onion, Mushrooms, Green Peppers, Fresh Diced Tomatoes, Squash, Zucchini & Artichokes

Action Stations Require a Chef at $25.00 Per Hour Each

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Entrees

**Assorted Finger Sandwiches** *(Smoked Turkey, Chicken Salad and Pimento Cheese)*

**Assorted Mini Quiches**

**Breakfast Burrito** *(Warm Flour Tortilla with Scrambled Eggs, Sautéed Peppers and Onions and Melted Cheddar Cheese)* served with Salsa and Sour Cream

**Italian Pasta Salad with Marinated Shrimp** *(Orzo, Red Peppers, Pine Nuts, Black Olives, Feta Cheese, Basil, Olive Oil and Balsamic Vinaigrette)*

**Mini Chicken Salad Sliders**

**Mini Brown Sugar Glazed Ham Biscuits**

**Muffins, Danishes, Scones, Bagels and/or Breakfast Breads**

**Oriental Chicken Salad** *(Fresh Mixed Greens, Grilled Chicken Strips, Bok Choy, Napa Cabbage, Snow Peas, Slivered Almonds and Sesame Seeds Marinated in our Soy Ginger Sauce)*

**Scrambled Eggs** with Cheddar Cheese

**Southern Sausage and Cheese Balls**

**Warm Spinach, Red & Green Pepper Frittatas ~ Add Meat Optional**

Meats

**Crispy Bacon**

**Canadian Bacon**

**Country or City Ham**

**Sausage Patties or Links**

**Turkey Sausage Patties**

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Gourmet Sides
Cheesy Southern Grits
Fresh Fruit Medley
Fluffy Biscuits *with Butter and Preserves*
Hash Brown Casserole or Shredded Hash Browns

Beverages
Assorted Hot Teas *with Lemon Wedges and Honey*
Champagne Raspberry Lemonade
Chilled Lemonade
Chilled Orange, Apple OR Grapefruit Juice
Flavored Lemonades or Teas (*Peach, Raspberry, Strawberry*)
Freshly Brewed Colombian Coffee
Freshly Brewed Sweetened & Unsweetened Iced Tea
Milk (2% or Skim Milk)
Mimosas
Sparkling Citrus Punch *Garnished with Citrus Circles*