

# PIPER JOHNSON CATERING EVENT

## B R U N C H M E N U S

### Menu #1

- Savory Croissant Sandwich with Honey Cured Ham & Muenster Cheese,
- Asparagus, Potato & Herb Frittata
- Buttermilk Streusel Coffee Cake
- Fresh Fruit Compote **\$34.45++ Per Person**

### Menu # 2

Choice of Two Types of Quiche:

- Onion & Mushroom & Chorizo and Spinach, Jack Cheese & Bacon
- Browned Potatoes with Sauteed Onions
- Chicken Apple Sausages & Peppers
- Morning Rolls and Breads
- Fresh Fruit Platter **\$36.75++ Per Person**

### Menu # 3

- Mexican Breakfast Torta:  
Alternating Layers of Tortillas, Roasted Mild Chilis, Bacon & Chorizo, Eggs & Cheese  
Served with Salsa Fresca, Tomatillo Salsa & Guacamole
- Mexican Corn Cakes with a Tamarind Lime Maple Butter
- Papaya Halves with Crab Veracruz
- Tropical Fruit Custard
- Fresh Baked Pastries **\$39.25++ Per Person**

### Menu #4

- Eggs Benedict Made to Order
- Potato Pancakes with Apple Compote
- Spinach Salad with Bacon, Egg, Onion & Garlic Croutons
- Fresh Fruit Basket
- Bran Nut, Poppy Seed & Blueberry Muffins Served with
- Sweet Butter & Jams **\$40.25++ Per Person**

### Menu #5

- Omelets Made to Order at the Buffet:
- Smoked Salmon with Cream Cheese & Chives
- Sauteed Wild Mushrooms & Gruyere Cheese Omelet
- Potato Gratin with Bell Peppers & Onions
- Canadian Bacon with Asparagus Tips and a Hollandaise
- Composed Salad of Orange, Kiwi, Strawberries & Jicama with a Marmalade Glaze
- Mom's Best Sweet Rolls **\$41.50++ Per Person**

### Also Included

- Orange Juice & Fresh Ground French Roast Coffee Buffet

Price Per Person Is ++ (18% Service Charge & 7.75% Sales Tax)  
Menus & Prices Subject To Change • Daily Minimums Apply