

Brunch Menu



All brunch buffets include breakfast breads, pastries, preserves, sweet butter, orange juice, certified organic, free trade dark roast coffee, decaffeinated coffee and hot tea. Gluten Free, Dairy Free and Vegan pastry options available upon request at 1.50 each. Chef Charge of 150.00 flat rate per buffet. Available until 11:00 am.

Brunch I

Fresh Fruit and Berry Platter, Candied Nuts - GF, DF, V
Smoked Salmon, Whipped Cream Cheese, Mini Bagels, Capers, Red Onion
Country Vegetable Frittata - GF, V
Potato Pancakes, Cinnamon Buttered Apples, Maple Cream - V
Assorted Tea Sandwich to include:
 Cucumber and Dill Cream Cheese - V
 Turkey and Brie
 Egg Salad
Chef Carved Herb Encrusted Beef Tenderloin, Horseradish Sauce, Petite Rolls
Bacon - GF, DF
Breakfast Sausage - GF, DF
Miniature Desserts

Brunch II

Fresh Fruit and Berry Platter, Candied Nuts - GF, DF, V
Mixed Greens, Caramelized Apples, Toasted Walnuts, Cider Vinaigrette - GF, V
Fresh Seasonal Vegetable Platter, Bleu Cheese Dip - GF, V
Antipasto Platter, Cured Meats, Cheeses, Marinated Vegetables
Smoked Salmon, Whipped Cream Cheese, Mini Bagels, Capers, Red Onion
Chef Served Omelet Station, Selection of Accompaniments
Miniature Desserts

GF - Gluten Free DF - Dairy Free V - Vegetarian VV - Vegan

Food prices do not include tax or service 612.238.4444 www.damicocatering.com