

# 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* 50.00

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* 33.50

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](http://www.damicocatering.com)