

# Midday Brunch

*(Custom design your event with these suggestions)*

- The season's fruit sliced fresh melons, citrus and assorted berries
- Bakery baskets an assortment of muffins, pastries and breads
- Bagels with cream cheeses, flavored and plain
- Smoked Atlantic Salmon with red onions, capers, lemons and dill
- Quiches and Frittatas bacon, Vermont cheddar and caramelized onions, mushrooms with Gruyere & roasted vegetables
- Skillet scrambled eggs
- Classic eggs benedict on a crisp English muffin, Canadian bacon & hollandaise sauce
- Bacon and sausage Links applewood smoked
- Beach Cottage Potatoes browned with onions, sea salt & ground black pepper
- Cinnamon French Toast with powdered sugar, maple syrup or berries
- Chocolate French Toast shaved chocolate, chocolate sauce and whipped cream
- Omelets &mdash; created as you order, with a large selection of fillings
- Roasted or Smoked Turkey with cranberry relish and sage mayonnaise
- Glazed Country Ham clove spiked with pineapple compote & mustards
- Orange and cranberry juice
- Regular and decaffeinated Coffee & Tea

*\*Prices will vary depending on your selections.*

WHITE'S CATERING