

BRUNCH CATERING MENU

Minimum of 7 days notice preferred for all catering orders | Place orders by phone only from 8:00am-2:00pm

Pans serve & are priced for 20-22ppl unless otherwise noted | Hot foods are prepared in foil pans.

Heating kits (sternos & racks) are provided for all hot food for \$6/full rack

Farm Fresh Scrambled Eggs (Dairy Free)	\$45	Breakfast Meats (GF) Choose from any/all: Applewood smoked bacon Bangers Ham Assortment	\$70
Hatters Scramble (GF) Scrambled eggs with cheddar cheese, diced tomatoes and parsley	\$50	Roasted Red Potatoes (GF, V) (Ketchup provided)	\$50
Rabbits Scramble (GF) Scrambled eggs with garlic-sautéed spinach, mushrooms, mozzarella cheese	\$50	Buttermilk Pancakes House-made buttermilk pancakes served with syrup & butter	\$45
Queen Scramble (GF) Scrambled eggs with cheddar & mozzarella cheeses and your choice of diced bacon or ham	\$60	Thick Cut French Toast French bread dipped in vanilla custard batter, grilled & served with syrup & butter.	\$60
Veggie Frittata Egg Cups (GF) Spinach, roasted red peppers, green peppers, onions, mushrooms, potatoes, with cheddar & mozzarella	\$48	Challah French Toast Dipped in vanilla custard batter, grilled & sprinkled with cinnamon & powdered sugar. Served with syrup & butter.	\$75
Meatlovers Frittata Egg Cups (GF) Crumbled breakfast sausage, bacon, ham, green peppers, roasted red peppers, onions, potatoes, with cheddar & mozzarella	\$60	Gluten Free French Toast Udi's gluten free bread dipped in our vanilla custard batter. Served with syrup & butter (GF, Precautions taken)	\$80
Tofu Scramble (GF, V) Sautéed firm tofu with spinach, mushrooms, red peppers, green peppers and onions.	\$60	Mini House-made Cheddar Cheese Buttermilk Biscuits (25 pieces)	\$37
Quiche Housemade 9in pie crust filled with custom quiche flavors. Yields 6-10 pieces, depending on slicing. (GF Pie Crust available for +\$4/quiche) Choose from: Veggie Broccoli Cheese Tomato & Herbs (\$23) Ham & Cheese Rst Red Pepper, Goat Cheese, Spinach (\$24) Sausage & Cheese Meat lovers Lorraine (\$25)	Prices vary	Breakfast Pastry Tray Assortment of house-made mini scones, mini muffins, mini danish (40 pieces)	\$65
Breakfast Sandwiches (10 pieces) Assorted breakfast meats, egg, and cheese on grilled french bread. GF option available +\$2/sandwich	\$65	Clotted Cream (16oz container) Preserves from Arbor Hills	\$8 \$6
Spicy Breakfast Burritos (10 pieces) Jalapeño cheddar wraps with scrambled eggs, diced bacon, spicy hollandaise, and cheddar cheese	\$80	Parfait Cups (10 cups) Yogurt topped with house-made granola & seasonal fruit	\$50
		Seasonal Fresh Fruit Tray Small tray (8-10 ppl) Large tray (25-30 ppl)	\$35 \$75

Place orders by phone only

(585) 545-4985

176 S. GOODMAN STREET
ROCHESTER, NY 14607

BRUNCH CATERING MENU

Veggie Tray

Small tray (12-15 ppl)	\$40
Large tray (25-30 ppl)	\$60
with a ranch dipping sauce	
<i>Add Hummus (V, GF) small +\$10 large +\$16</i>	

Hummus & Assorted Pita Tray

Small tray (12-15ppl)	\$30
Large tray (25-30ppl)	\$50

Charcuterie (GF)

Small tray (12-15ppl)	\$40
Large tray (25-30ppl)	\$75

Assorted Wraps Tray

12 halves (6 flavor selections)	\$40
24 halves (12 flavor selections)	\$76

Choose from:

Cobb | Shredded Pesto Chicken | Shredded Buffalo Chicken | Southwest Chicken | Veggie

Petite Tea Sandwich Tray

40 pieces (average 2-3/person)	\$85
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Choose 3 flavors from:

Tuna Salad | Chicken Salad | Egg Salad | Cucumber & Dill Cream Cheese | Bacon, Avocado, Tomato & Field Greens | Watercress with Spicy Ground Mustard (v) | Hummus & Caramelized Onion (v)

Specialty Green Salads

Small (8-10ppl)	\$30
Large (22-25ppl)	\$65

House | Spring mix topped with shredded rainbow carrots, cucumbers, and grape tomatoes. Croutons on side.
Choose 2 dressings from: Balsamic vinaigrette (v) | Ranch | Italian

Beet | Spring mix topped with herb goat cheese crumbles, marinated beets & sliced almonds. Paired with house-made Balsamic Vinaigrette

Pear | Spring mix topped with diced Bartlett pears, gorgonzola cheese & chopped pecans. Paired with house-made Balsamic Vinaigrette

Spinach | Topped with herb goat cheese, diced applewood bacon, grape tomatoes, and chopped pecans. Paired with house-made Balsamic Vinaigrette

Harvest | Spring mix topped with dried cranberries, gorgonzola cheese, diced apples, and chopped pecans. Paired with house-made Balsamic Vinaigrette



BEVERAGES

(Hot or Cold cups provided)

Box of Fresh-Brewed Evening Star Coffee

20 cup box	\$30
Plain Regular or Decaf OR Seasonal Flavor	
<i>Creamers & sweeteners provided</i>	

Box of Hot Water with Assorted Locally-Sourced Organic Loose-Leaf Tea Sacks

20 cup box	\$30
<i>Creamers & sweeteners provided</i>	
Add honey (+\$5)	

Fresh-Brewed Unsweetened

1 gallon	\$15
<i>Lemons & sweeteners provided</i>	

Fresh Squeezed Orange Juice

1 gallon	\$60
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Regular Orange Juice

1 gallon	\$15
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Lemonade

1 gallon	\$12
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