



## BRUNCH MENU

ColMoni's has made it so easy (and delicious!) to host a delightful brunch—simply select:

1. One appetizer
2. Two breakfast options and two side options, and
3. One lunch option

Read on for more information and pricing.

<i>APPETIZER OPTIONS</i>	<i>BREAKFAST OPTIONS</i>	<i>LUNCH OPTIONS</i>
Balsamic Basil Bruschetta	Biscuits with Ham	Hoisin Steak Skewers
Fruit and Muffin Platter	Breakfast All In One	Salmon Salad Boats
Green Goddess Crudité Cups	Creative Crepe Bar	Southern Comfort Shrimp & Grits
Jalapeno and Bacon Deviled Eggs	Florentine Frittatas	Sweet and Spicy Asian Chicken
Phyllo Bites with Goat Cheese and Sundried Tomato	Honey Chicken 'n' Waffles	<i>SIDE OPTIONS</i>
Smoked Salmon Presentation	Salmon and Goat Cheese Quiche	Breakfast Meat Medley
Warm Brie and Almond Fig Jam	Savory Spinach Quiche	Colorful Pasta Salad
		Sautéed Breakfast Potatoes
		Sweet and Savory Hash
		Wedge Salad Kabobs



## **APPETIZER OPTION DESCRIPTIONS**

### **Balsamic Basil Bruschetta**

Aromatic basil and juicy tomatoes with a splash of sweet and tangy balsamic (assembled or self-serve)

### **Fruit and Muffin Platter**

A delicious assortment of moist Lemon Poppy Seed, Spice, Blueberry, Carrot Cake, and Bran muffins along with fresh cut fruit

### **Green Goddess Crudité Cups**

The perfect serving of crisp veggies with cheese and Green Goddess dressing

### **Jalapeno and Bacon Deviled Eggs**

You'll love our eggs with their creamy and zesty filling topped with bacon

### **Phyllo Bites with Goat Cheese and Sundried Tomato**

A perfect bite of flaky phyllo, smooth goat cheese, and tangy sundried tomatoes

### **Smoked Salmon Presentation**

An impressive display of succulent smoked salmon arranged with capers, red onions, lemons, and cucumbers

### **Warm Brie and Almond Fig Jam**

Decadently creamy brie, served with crackers

## **BREAKFAST OPTION DESCRIPTIONS**

### **Biscuits with Ham**

Juicy pieces of candied ham sliced thin on fluffy homestyle biscuits

### **Breakfast All In One**

A delicious medley of farm fresh eggs mixed with sausage, potatoes, onion, and peppers

### **Creative Crepe Bar**

Delicate crepes ready to be filled with sweet or savory options:

- sweet cream, chocolate sauce, Nutella, strawberries, bananas, and almonds
- Herb-infused crepes filled with spinach and onion or ham and cheese

### **Florentine Frittatas**

A gorgeous and delicious Italian omelet of egg, spinach, and cheese

### **Honey Chicken 'n' Waffles**

Crisp, perfectly fried chicken breast set atop fluffy waffles and drizzled with honey

### **Salmon and Goat Cheese Quiche**

Filled with decadent pieces of smoked salmon, crumbles of goat cheese, dill, and a hint of lemon

### **Savory Spinach Quiche**

A buttery, flaky crust filled with farm fresh eggs, spinach, onion, and cheddar cheese



## **LUNCH OPTION DESCRIPTIONS**

### **Hoisin Steak Skewers**

Skewers of soy-garlic marinated steak, glazed with hoisin sauce

### **Salmon Salad Boats**

Flaked salmon fillet with red onions, carrots, and parsley, nestled on a crisp romaine leaf (without mayo)

### **Southern Comfort Shrimp & Grits**

Decadently cheesy grits topped with large shrimp in a savory sauce

### **Sweet and Spicy Asian Chicken**

Skewers of tender chicken bathed in sweet Thai chili sauce

## **SIDE OPTION DESCRIPTIONS**

### **Breakfast Meat Medley**

Selection of thick cut bacon, maple turkey bacon, and sausage

### **Colorful Pasta Salad**

Bowtie pasta with tomatoes, red onion, cheese, cucumbers in zesty oil-based dressing

### **Sautéed Breakfast Potatoes**

Seasoned potatoes, onions, and peppers

### **Sweet and Savory Hash**

Sautéed sweet potato cubes with onions and peppers, seasoned lightly with cumin

### **Wedge Salad Kabobs**

A perfect salad bite on a skewer with bacon, cheese, tomato, and creamy vinaigrette



## THE DETAILS

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- **Brunch Package minimum order is \$500, which serves 20 people and includes:**
  - One appetizer, two breakfast options, two side options, and one lunch option
  - Delivery and an attractive set up of the food with a variety of platters, tiers, and chafing dishes as needed
  - Plates, napkins, and utensils, as needed
  - Two non-alcoholic beverages (juice and coffee) and clear plastic cups
  - Retrieval of platters by 9 p.m. on the day of the event, or the following day
- **Additional Offerings:**
  - For each additional guest over 20, please add \$25/per guest
  - Mimosa bar with champagne and two juice options (\$6/per guest)
  - Additional selections are available at a la carte pricing
  - Onsite catering staff (minimum of 3 hours @ \$45/hr, or \$135 per staff)
  - Bartender service (minimum of 2 hours @ \$35/hr \*\*note: client provides alcohol\*\*)
  - Flatware, silverware, glassware, and linen napkins (\$10/per guest)

### THE FINE PRINT:

Payments may be made in cash, debit/credit card, or checks made payable to **ColMoni's Catering**. A \$25 fee is assessed on all returned checks.

**For more information and to order, please contact:**

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**[www.ColMonisCatering.com](http://www.ColMonisCatering.com)**