



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

- **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 (\$8/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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