

Ces & Judy's

catering

est. 1981

LE CHATEAU BRUNCH MENU

OPTION #1

CHILLED ORANGE & CRANBERRY
JUICE STATION

SEASONAL FRESH FRUITS & BERRIES

SCRAMBLED COUNTRY FRESH EGGS
with CREAM CHEESE & SCALLIONS

FRESH ROASTED POTATOES
with CARMELIZED ONIONS

CHEESE BLINTZES with STRAWBERRY SAUCE

LOX & MINIATURE BAGELS with CREAM CHEESE,
CAPERS, CHOPPED EGG & RED ONION

ASSORTED BREAKFAST PASTRIES

BUTTER & PRESERVES

COFFEE & HOT TEA STATION

\$25.00 per person

OPTION #2

CHILLED ORANGE & CRANBERRY
JUICE STATION

SEASONAL FRESH FRUITS & BERRIES

BASIL MUSHROOM FRITTATA or
SWEET GERMAN OMELETTE
with STRAWBERRY SAUCE

POLYNESIAN CHICKEN THIGH

WOOD SMOKED BACON & SAUSAGE LINKS

FRESH ROASTED POTATOES
with CARMELIZED ONIONS

BELGIAN WAFFLES
with WARM MAPLE SYRUP

ASSORTED BREAKFAST PASTRIES

COFFEE & HOT TEA STATION

\$22.75 per person

ADDITIONAL SELECTIONS

Wood Smoked Bacon or Sausage Links + \$3.50 • Baked Glazed Ham + \$2.85 • Polynesian Chicken Thighs + \$2.85

Omelette Station + \$4.65 *(Plus Chef Charge of \$50/hr)*

Eggs Benedict + \$4.80 • Assorted Fruit Flavored Yogurt + \$1.75 • Buttermilk Biscuits with Country Sausage Gravy + \$3.60

Pancake Station + \$2.85 *(Plus Chef Charge of \$30/hr)*

Assorted Dessert Station + \$5.65 • Pasta, Rice or Vegetable Salad + \$1.75

Pricing based on a minimum of 50 people • Price does not include Service or Sales Tax