



## **Brunch Menu**

Congratulations on your recent nuptials! The day after the wedding no one wants to worry about preparing a brunch for family and friends while you open up your gifts, so let us at Artistic Affairs Catering take care of the cooking. We want to make sure that your menu is as unique as the rest of your celebration has been. We will bring everything right to you and even cook it in front of you if you want. All pricing will include all equipment and black disposable china. You have the option to rent linen, china & flatware for an additional charge. Labor is not included, extra labor required for china service.

### **Brunch Selections**

All prices are a per guest cost and subject to change

<b>Morning Continental-</b> Assorted Muffins, Coffee Cake, Danish, Scones and Bagels Served with Sweet Butter, Preserves and Cream Cheese	9.50
<b>Mini Selection-</b> Mini Bagels, Mini Muffins, Mini Danish, Croissants & Scones with Cream Cheese, Sweet Butter and Preserves	5.95
<b>Homemade Quiche with AM Sauce-</b> Serves 6	18.00
<ul style="list-style-type: none"> <li>• Pit Ham, White Cheddar Cheese &amp; Wild Chive</li> <li>• Asparagus, Roasted Red Pepper &amp; Swiss</li> <li>• Sausage, Mushroom &amp; Caramelized Onion</li> </ul>	
<b>Cheese &amp; Chive Scrambled Eggs</b>	5.25
<b>Frittatas-</b> Serves 10-12	32.00
<ul style="list-style-type: none"> <li>• Crab, Bacon &amp; Swiss Cheese</li> <li>• Garden Vegetable &amp; Goat Cheese</li> <li>• Pit Ham, White Cheddar Cheese &amp; Wild Chive</li> <li>• Sausage, Mushroom &amp; Caramelized Onion</li> </ul>	
<b>Hot Sandwich Combo</b> (bagel, croissant or English muffin) - Scrambled eggs with white cheddar cheese and your choice of smoked bacon, sausage or shaved ham	6.95
<b>French Toast Casserole-</b> Baked with praline topping, whipped cream & maple syrup	8.25
<b>Waffle Bar-</b> Regular or Chocolate Waffles with Assorted Toppings, Fresh Whip Cream & Pecans	6.85
<b>Omelet Bar-</b> Spinach, Mushroom, Pepper, Onion, Tomato, Ham, Sausage, Salsa, Feta Cheese, and Shredded Colby Cheese	6.85
<b>Pancake Bar-</b> Blueberries, Strawberries, Chocolate Chips, Pecans, Fresh Whip Cream & Maple Syrup	6.85
<b>Fresh Smoked Salmon Display-</b> House Smoked Fresh Salmon Garnished with Dill Cream Cheese, Diced Hard Eggs, Red Onions, Tomatoes, Capers & Fresh Lemon. Served with Mini Bagels	7.25
<b>Honey Glazed Pit Ham or Apple Wood Smoked Maple Glazed Turkey Breast</b>	13.00



### Sides and Beverage Service

<b>Sausage Pigs in a Blanket</b>	3.95
<b>Bacon or Sausage-</b> Cheese from Country Smoked Bacon, Country Sausage or Chicken and Apple Sausage	2.65
<b>Yukon Home Fries</b>	2.55
<b>Southern Style Corned Beef and Potato Hash</b>	3.65
<b>Biscuits &amp; Gravy-</b> Choose from Sausage, Ham, Chipped Beef or Chocolate Gravy & Warm Fresh Baked Biscuits	6.25
<b>Wild Berry Yogurt Parfait-</b> Fresh berries layered with vanilla yogurt and sprinkled with oat granola	3.25
<b>Sliced Fresh Fruit Display-</b> Seasonal fresh fruit artfully displayed & garnished with fresh berries	2.95
<b>Coffee Service, Bottled Juice or Half Pint Milk-</b> Regular & decaf coffee, stirs, cups & condiments	1.50
	1.50

All items on this menu are priced per person and are subject to change.

Service charge, tax, labor charge, facility rental & bar charges are in addition to the prices listed above.

For any questions or to begin creating your custom menu today, please contact Sam Flores, Sales and Events Coordinator, by phone, 314-918-0003, or by email, [sam@artisticaffairscatering.com](mailto:sam@artisticaffairscatering.com), today!