

Includes disposable wear, utensils and napkins.
Minimums apply; please ask your sales representative for details.

Brunch Elegané

Beverages

regular and decaffeinated coffee and hot tea,
a selection of apple, cranberry, grapefruit
and orange juice

Refreshing Starters

fresh whole fruit, fresh baked danish, muffins
and bagels

Main Courses and Sides

denver-style scrambled eggs,
applewood bacon, sausage links
and lyonnaise potatoes
chicken coq au vin and rice pilaf
tossed mixed green salad served with house
dressings and homemade croutons
farfalle bruschetta salad and marinated vegetable
salad with fresh rolls and butter

Dessert

assorted dessert bars

Signature Brunch

Beverages

regular and decaffeinated coffee and hot tea,
a selection of apple, cranberry, grapefruit
and orange juice

Fresh Starters

fresh sliced fruit array served with cherry dip
assorted breakfast breads, bagels, scones, strudels
and cinnamon rolls

Main Courses and Sides

french toast with maple syrup, cheese blintzes
served with strawberry sauce, applewood bacon,
sausage and potatoes o'brien
beef tips diane served with egg noodles,
lemon and herb roasted chicken
tossed green salad served with house dressing
and homemade croutons
ciliegine tomato salad with fresh rolls and butter

Dessert

assorted mini cake squares

Champagne Brunch Royale*

Beverages

regular and decaffeinated coffee, hot tea, brut champagne, and a selection of apple, cranberry,
grape fruit and orange juice

Fresh Starters

assorted breakfast breads, danish, muffins, bagels and scones served with fresh
sliced fruit array and raspberry yogurt dipping sauce

Main Courses and Sides

crepes with warm fresh fruit compote, omelet station, eggs made-to-order, smoked salmon platter
with traditional accompaniments, applewood bacon, sausage links, potato pancakes,
peppercorn roasted tenderloin with red wine demi glaze and asparagus bundles
french onion soup
fresh spring mix tossed with fresh berries, toasted almonds, mandarin oranges and
balsamic vinaigrette with assorted fresh rolls, flatbread and butter

Dessert

assorted mini pastries

*chef fee required

ELEGANTÉ  CUISINE
Catering & Event Planning

847-806-0000 www.elegante.net