

BRUNCH

* Minimum of 30 people. If less than 30 people, add \$2.00/pp



BUILD YOUR OWN BRUNCH - \$20.95/pp

EGGS (CHOOSE ONE)

- Fresh Scrambled Eggs
- Frittata – Choose from Ham & Cheese or Spinach Feta.
Limited to one flavor
- Homemade Quiche – Choose from Quiche Lorraine or Spinach Feta. Options based on guest count. One quiche per 8 guests. For up to five quiche, choose one filling; for over five quiche, choose two fillings

PROTEIN (CHOOSE TWO)

- Chicken Salad (Served with Mini Croissants)
- Marsala Chicken
- Lemon Chicken
- Chicken Italiano Topped with Plum Tomatoes, Basil & Garlic
- Maple Glazed Ham
- Sausage
- Bacon
- Candied Bacon (Add \$1.00/pp)

SIDES (CHOOSE TWO)

- Au Gratin Potatoes
- Cheesy Breakfast Potatoes
- Rigatoni Marinara
- Mixed Seasonal Vegetables
- Glazed Carrots
- Green Bean Almondine

INCLUDES

- Assorted Bakery Breads (Baker's Choice)

OPTIONAL ADD-ONS

- Coffee – \$1.95/pp: Includes cups, sugar, sugar substitute, creamer and stirrers
- Juice – \$2.95/pp: An assortment of orange, apple or cranberry juices
- Seasonal Fresh Fruit – \$4.95/pp

412-258-5944

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