

## ❖ LET'S DO BRUNCH ❖

Appropriate Selections for any Early Day Occasion

- Bridal/Baby Showers, Baptisms/Christenings, Day After Wedding ~ Out of Town Guest Brunch
  - Realtor's Showings, Business Meetings • Special Get Togethers
- Selection of Fruits & Cheeses • Fruit Kabobs • Fresh Fruit Salad with Candied Orange
- Baked French Brie wrapped in Filo, French Fruit Sauce, Chutney or Caramel Sauce
- Selection of Tea Sandwiches

**FROM OUR PATISSERIE** • Granny Smith Apple & Cinnamon Coffee Cake, Tea Cakes,  
Assorted Scones, Muffins, Brioche, Croissants, Pecan Sticky Buns

### **EGGS & SAVORIES** •

- Savory Quiche • Roasted Vegetable or Caramelized Onion & Bacon with Gruyere,  
Cream & Eggs in Our Parmesan Crust
- Frittata • Baked Omelette type dish with your choice of ingredients
  - mushrooms, plum tomatoes, onions, olives, rice, cheeses, artichokes, herbs,  
ham, sausage etc. White wine & plum tomato sauce
- Fritters with Corn & fresh Hawaii Golden Pineapple, French Toast, Vermont Maple Syrup
- Crepes • Florentine, Ham & Asparagus, or Fresh Berries & Whipped Cream
- Polenta with Plum Tomatoes & Fresh Basil or a Roasted Red Pepper Sauce
- Individual Savory Pastries • Our Puff Pastry with a savory filling
  - Country Ham, Asparagus or Broccoli, & Tomato with a Beer Cheddar Sauce
  - Chicken Breast, Leek & Mushrooms with a Velouté Sauce
  - Roasted Vegetables with a Vegetarian Sauce
  - Seafood
- Roasted Redbliss Potatoes with EVO & Rosemary

### **MEATS & FISH** •

- Scottish Smoked or Pastrami Style Salmon, Gravlox & Poached Atlantic Salmon
  - Choice of Sauce
- Whole Stuffed Smoked Whitefish • deboned fish mixed with brunoise of celery & red bell pepper, sour cream & mayonnaise then put back in the skin & garnished
  - served with baguette & pumpernickel
- Sausage Varieties, Links or Handformed Patties, Jumbo Mushrooms sweet sausage stuffed
- Spiral Country Ham • Merlot, Apricot, Sherry Brown Sugar, or Honey Mustard Glaze
- Lamb Racks, Pennsylvania Bacon, Crown Roast of Pork • Red Eye Coffee Sauce
- Chilled Stuffed Flank Steak
- Chicken Medallions • Raspberry Sauce or Mediterranean Sauce

**SALADS** • Baby Greens, Pasta, Rice & Vegetable

### **BEVERAGES** •

- Rich Coffees, Teas, Hot Cocoa, Juices, Bloody Mary's, Mimosa's & White Sangria

♦ *Chef/Owner Norman Todd CIA Graduate*

♦ *Pastry Chef/Food Stylist/Owner Carol Todd*

❖ **MARKET ROOST FINE CATERING 65 MAIN ST FLEMINGTON NJ** ❖

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