

BANYAN CATERING

urban style events & weddings

festive brunch

Minimum 50 guests.

Ideal for Bridal Showers, Post-Wedding Brunches and Family Reunions.

Served with Coffee & Teas, Fresh Squeezed Orange juice

European Breakfast Pastries

French croissants, chocolatinés, Strudel, Danishes, Scones

Breakfast Must-Haves

Selection of New York Style Bagels, Cream Cheeses, Butter, Fruit Preserves & Honey

Festive arrangement of Seasonal & Exotic Fruits

Russian Style Blintzes rolled with Blueberries & Ricotta Cheese

Lunch Must-Haves

Rosemary-Rubbed Chicken Breast, Brown Butter Sauce

Crisp Field Greens with Balsamic Vinaigrette

Warm Quiches

Spinach, Cheddar & Parmesan

Bacon & Swiss Cheese

Caramelized Onion

Smoked Salmon Roses

Classic Condiments of Capers, Chopped Egg White, Chopped Egg Yolk

Red Onions, Crème Fraiche, White and Pumpernickel Toast Points

Carving Presentation

Peppered Sirloin of Beef with Cabernet Demi-Glace and Horseradish Cream

Roasted Red Bliss Potatoes with Aromatic Herbs

Dessert

Pastry Chef's Selection of Cakes & Cookies; Freshly Brewed Coffees & Herbal Teas

Omelette Bar

Crispy Bacon, Ham, Green Peppers, Onions, Spinach Leaves, Mushrooms, Scallions,

Tomatoes, Feta & Vermont Cheeses, Fresh Herbs

Morning Cocktails

Mimosa, Spicy Bloody Mary, Spicy Bloody Mary with Shrimp, Bellini, Passion Fruit Champagne

