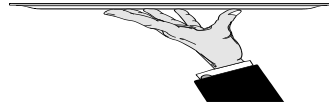




Bringing your events to life

Design Your Own Brunch Menu



9204 Waukegan Rd.

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DESIGN YOUR OWN BRUNCH MENU

Fresh from the Garden Salads

Please Select Two of the Following

Mélange Of Fresh Fruit

Citrus, Tropicals and Berries with a Carved Melon Centerpiece

Fresh Fruit Skewers

Stemming from a Melon Base

Garden Fresh Crudité

Your choice of
Creamy Herb or Cucumber Dill Dip

Vanilla Yogurt Bowl

Granola, Raisins, Diced Fresh Fruit to the side

Individual Yogurt Parfait

Vanilla Yogurt Layered with Berries and Peaches

Perched on our Signature Tree

With your choice of Granola Topping or Dried Fruit and Nut (GLUTEN FREE)

Granny Smith Apple

Vanilla Almond

Add \$1.50 per Guest

Mediterranean Combination

Includes Hummus, Tomato Basil Bruschetta Relish and Roasted Garlic Red Pepper Spread
Served With Pita Triangles and Crostini

Spinach Salad

Spinach and Mixed Greens, Sliced Strawberries, Mandarin Oranges, Scallions, Toasted Almonds
Toasted Sesame Vinaigrette to the side

Caesar Salad

Romaine Lettuce, Cherry Tomato, Homemade Croutons and Grated Parmesan Cheese
Creamy Caesar Dressing to the side

Grilled Vegetable

Mélange of Fresh Grilled Vegetables Finished with Balsamic Syrup

Tossed Salad

Iceberg and Romaine, Red Onions, Tomatoes, Black Olives, Cucumbers and Carrots

Choice of Two Dressings

Raspberry Vinaigrette, Creamy Herb, 1000 Island,
French or Italian

Breakfast Selections

Please Select Two of the Following

Garden Quiche

Zucchini, Carrots, Spinach, Onions, Mushrooms Gruyere & Parmesan Cheeses
Baked into Flaky Pastry

Mediterranean Spreads

House Made Hummus, Tomato Basil Relish and Roasted Red Pepper Garlic Spread
Served With Pita Triangles and Crostini

Grilled Vegetable

Asparagus Spears, Carrots, Zucchini, Yellow Squash, Red Peppers and Mushrooms finished with Balsamic Vinaigrette

Chilled Whole Poached Salmon

With a Seafood Stuffing, Served with Sliced Cucumber, Diced Red Onions,
Lemon Wedges, Dill Sauce, Gourmet Wafers and Flat Bread

Smoked Salmon Platter

Thinly Sliced Smoked Salmon, Sliced Cucumber, Sliced Fresh Tomato, Red Onion,
Black Olives, Plain and Chive Cream Cheese

With Assorted Petit New York Bagels

Whole Smoked Whitefish

Large Bones Removed

Stuffed with Chopped Cucumber and Yellow Pepper Salad
Diced Red Onion, Chiffonade of Dill and Dill Crème Sauce

Chicken Crêpes

Roasted Garlic and Mushroom Cream Sauce

Scrambled Eggs

Plain or topped with Cheddar Cheese

Torta Española

Classic Spanish Potato, Onions and Egg Omelet
Roasted Tomato Salsa to the side

Denver Quiche

Ham, Red and Green Bell Peppers, Sweet Onion and Cheddar Cheese

Thick French Toast

Granny Smith Apple Compote, Whipped Butter and Maple Syrup to the side

Crêpes Florentine

Spinach, Parmesan Cheese and a touch of Nutmeg

Quiche Lorraine

Bacon, Swiss Cheese and Caramelized Onion

Breakfast Selections

Continued

Italian Sausage, Peppers, Eggs and Potatoes

Like Sunday Morning at My Mama's

Asparagus Caramelized Onion Frittata

Homemade Marinara Sauce to the side

Apple Crêpes

Apple Compote with Pecans and Cinnamon

Crème Brulee French Toast

Thick Sliced Caramelized Challah

With Fresh Strawberry Compote to the side

Cheese Blintzes

Macerated Strawberries, Apple Sauce and Sour Cream to the side

Breakfast Meats

Please select one from the Following

Grilled Ham

Turkey Bacon

Turkey Sausage

Pork Sausage Links

Pork Sausage Patties

Thick Sliced Apple Wood Smoked Bacon

Side Dishes

Please select one from the following

New Potatoes

Diner Style Hash Brown Potatoes

Corned Beef Hash

Potatoes O'Brien

With Sautéed Onion, Red and Green Bell Pepper

Ratatouille

Provençal Style Vegetable Compote

Hearth Baked Breads

Served with Strawberry and Apricot Preserves

Whipped Butter to the side

Please select Three from the Following

Assorted Homemade Scones

Assorted Muffins

Blueberry, Banana Nut and Poppy Seed

Artisan Breads And Rolls

Assorted Danish

Plain, Fruit and Cheese

Assorted Tea Breads

Banana-Nut, Lemon Poppy and Date-Nut

Mini Croissants

Ruggalah

Apricot, Cinnamon, Chocolate Chip

Cinnamon Crumb Coffee Cake

Assorted New York Bagels

Served with Plain and Chive Cream Cheese

Beverage

(Served Buffet Style)

Dark Roast Regular & Decaffeinated Coffee and Assorted Tazo Teas

Signature Sweeteners, Lemon and Cream

&

Orange, Black Currant and Apple Juices

Ice Cold in Carafes

Please contact us for Pricing

Design Your Own Brunch Menu

Designed for 50 Guests or More

Includes

2 Fresh from the Garden, 2 Breakfast Selections, 1 Breakfast Meat, 3 Hearth Baked Breads, 1 Side Dish,

Juices, Coffee and Assorted Herbal Tea Service

Children 3 and under FREE - 11 and under half price

Great Additions

Perfect Brunch Beverages

The Classic Mimosa

Champagne and Orange Juice

Bellini

Champagne and White Peach Nectar

The Bloody Mary

Kettle One Vodka, Bloody Mary Mix, Worcestershire sauce,
a Touch of Tabasco Sauce and a Celery Stick

Breakfast Stations

Chef Attended

Omelet Station

**Chef Preparing Omelet's and Eggs to Order
With Guest's Choice of Fillings**

Sautéed Mushrooms, Onions, Red Bell Pepper, Green Bell Pepper, Spinach, Tomato, Diced Ham, Salami,
Cooked Chorizo, Grilled Asparagus, Scallions, Tomato Salsa, Feta, Swiss and Cheddar Cheeses

Egg Beaters Available

Please Add 1.00 per guest

Chef Attended

Waffles Made To Order

With Guests Choice of Toppings

Whipped Butter, Maple Syrup, Strawberries, Blueberries, Bananas, Chocolate Chips. Nutella,
Whipped Cream and Pecans

Full Bar Service Priced Upon Request

**Full Premium Bar Service * Wine, Beer, Soft Drink and Juice Bar * Soft Drink and Juice Bar * Full Mixer Package
We Will Customize the Beverage Service to fit Your Needs**

Services and Equipment Pricing

The following services and equipment may be required to execute your event but are not included in menu pricing. They vary depending upon your venue, number of guests and style of service. We wish to make planning an event as easy for you as possible and have calculated cost estimates for the services and equipment which may be necessary. Please keep in mind, these are estimates only.

Service Staff

Estimated cost depending upon style of service is \$14.00 to \$22.00 Per Guest

Our Servers, Bartenders, Chefs and Support Staff are all professionals who take a great deal of pride in their work. Always appropriately attired, they execute each event with style, panache and professionalism. The Catered by Design Team will handle all set up and break down of your event as well as all food and beverage preparation and service.

Rentals

Average cost \$12.00-\$25.00 per guest

Some venues own their own equipment, others have tables and chairs only, while yet others require that all equipment be brought in by the caterer. When rentals are necessary, please consider the cost of tables, chairs, dinnerware, flatware, glassware, cooking and serving equipment, bars and barware, etc.

Floor Length Linens

Average cost \$3.00-\$10.00 per guest depending on the type of fabric

Linen fabrics, colors and styles come in more choices than you can imagine and we are happy to arrange your viewing of sample books as well as actual full sized table coverings, runners, napkins and more.

Linens can transform a room and create that special look.

Miscellaneous Rental

**Lounge Furnishings, Tenting, Dance Floors, Lighting, Props, Fabric Treatments and Florals
Are All Available Pricing Upon Request**

We are Happy to Provide One Complimentary Tasting

Prices Do Not Include Sales Tax

Prices Subject to Change based upon Market and Seasonal Availability

In the event of a significant market price change, Client will be notified and offered alternative options.