

An illustration of two purple plums with green leaves. The plums are positioned in the center, with one slightly behind the other. They are surrounded by several green leaves of varying sizes and orientations, creating a natural, branch-like appearance. The text "Breakfast and Brunch" is overlaid on the plums in a bold, black, serif font.

Breakfast and Brunch

Breakfast




Unless otherwise noted, price is per serving. Minimum 20 servings of any item ordered unless otherwise specified.

Continental – An assortment of mini-pastries served with seasonal fresh fruit. Three pastries per person. Includes fruit & cheese Danishes • croissants with butter and jam • assorted muffins • bear claws	\$4.75
Brie & Sausage Breakfast Casserole - Hot Sausage, creamy Brie, fresh sage, parmesan and sourdough bread brings a classic breakfast casserole to new heights.	\$5.00
Southwest Breakfast Casserole – Layers of tender shredded beef, roasted Pablano peppers and corn tortillas baked in quiche egg custard and topped with cheddar cheese, Monterey Jack cheese, green onions and cilantro.	\$5.25
Crème Brûlée French Toast Casserole – Thick slices of cinnamon swirl bread baked in a rich custard	\$4.25
Spiced Baked Apples - Tangy Granny Smith apples baked with butter, cinnamon and nutmeg. Served warm. A sweet and tart delight and a wonderful accompaniment to the Brie & Sausage Breakfast Casserole or our French Toast Casserole	\$1.25
Deluxe Continental – An assortment of mini-pastries, seasonal fresh fruit and nonfat yogurt with granola and fruit toppings plus choice of Brie and Sausage Casserole, French Toast Casserole or Bacon and Eggs	\$7.50
Add Apple Stuffed Pancakes serviced with butter and maple syrup. 2 pancakes per person	+\$2.00
Quiche - A variety of luscious, handmade quiches that even a man will love. Serves 8.....	\$22.00/each
Quiche Lorraine – Egg, Swiss Cheese, Bacon and Ham.	
Quiche Florentine – Egg, Gruyere Cheese, Spinach and Mushrooms.	
Breakfast Quiche - Egg, Cheddar Cheese, Breakfast Sausage.	
Vegetable Quiche – Egg, Cottage Cheese, Zucchini, Bell Pepper, Mushroom	
Healthy Breakfast - Fresh fruit served with assorted low-fat yogurts and low-fat granola.	\$3.00
Bacon and Eggs Breakfast – A combination of scrambled eggs, bacon or sausage and oven roasted potatoes	\$6.00
Add Buttermilk Pancakes serviced with butter and maple syrup. 2 pancakes per person	+\$1.00
Add Apple Stuffed Pancakes serviced with butter and maple syrup. 2 pancakes per person	+\$2.00
Burrito Breakfast Station – Build your own breakfast burritos including flour tortillas, scrambled eggs, spicy pork sausage (or turkey sausage), breakfast potatoes and mixed cheeses. Comes with fresh tomato (mild), tomatillo (medium) salsas plus sour cream and guacamole	\$7.00
<i>Optional Fillings (minimum 5 servings of any optional filling)</i>	
Add any of these for an extra \$2.00 each per serving: Bacon • Chorizo • Pork Carnitas	
Add any of these for an extra \$ 1.00 each per serving: Sautéed Mushrooms • Sautéed Onions • Sautéed Peppers (sweet) • Grilled Nopalitos (cactus)	

Brunch






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Brunch Menu Pricing

-  Standard Menu \$10.00 (minimum 20 servings)
-  Deluxe Menu \$14.00 (minimum 20 servings)
-  The Feast Menu \$21.00 (minimum 50 servings)

Bakery

Standard Menu choose 1, Deluxe Menu choose 2, The Feast Menu choose 3

-  Fresh Baked Bagels with Cream Cheese
-  Assorted Muffins
-  Croissants with Butter and Raspberry Jam
-  Assorted Danishes
-  Assorted Breakfast Breads with Butter and Jam

Appetizers & Salads

Standard Menu choose 1, Deluxe choose 2, The Feast choose 3

-  Four-Bean Salad – *Marinated green beans, wax beans, red kidney and garbanzo beans.*
-  Salad Niçoise – *Romaine, potato, green Beans, tomatoes with vinaigrette on the side (No Tuna)*
-  Mixed Greens Salad with Dried Cranberries, Candied Pecans and Balsamic Vinaigrette
-  Moroccan Couscous Salad – *Couscous with garbanzo beans, raisins, almonds, orange slices and spices.*
-  Caesar Salad
-  Country-Style Potato Salad – *One of our Signature Salads. Contains no mayonnaise.*
-  Classic Pasta Salad
-  Country-Style Coleslaw- *Coleslaw made with the same special dressing as our Country-Style Potato Salad.*
-  Grilled Marinated Vegetables – *Salad made with assorted seasonal grilled veggies.*
-  Ambrosia Salad – *Fruit salad made with pineapple, orange segments, maraschino cherries, grapes and coconut in a creamy, sweet dressing.*
-  Waldorf Salad – *Salad made with apples, celery, raisins and walnuts.*
-  Seasonal Fruit Salad – *Diced seasonal fruit.*
-  Italian Pasta Salad – *Bowtie pasta, zucchini, bell peppers and tomatoes toss with a Italian vinaigrette.*
-  Cucumber and Feta Salad – *Cucumber and feta cheese tossed in a Greek dressing.*
-  Carrot Raisin Salad – *Carrots and raisins toss in a sweet-tart mayonnaise based dressing.*
-  Coleslaw with Raisins and Peanuts – *Similar to our country-style coleslaw but with added raisins and peanuts.*
-  Antipasto Salad – *Artichokes, Romaine, salami, prosciutto and tomato tossed with vinaigrette.*

Continued on next page

★ = Must Be Cooked On Site

✓ = Seasonal/Special Order Item

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‡ = Spicy Selection (can be made mild)







21

Brunch, Continued

Unless otherwise noted, price is per serving.




Entrées

Standard Menu choose 1, Deluxe Menu choose 2, The Feast Menu choose 2

-  Crème Brulée French Toast
-  Brie and Sausage Casserole
-  Grilled Chicken Breast with Sun-Dried Tomato Sauce
-  Creole Tilapia with Roasted Garlic Cream Sauce
-  Quiche – Lorraine, Florentine, Breakfast or Vegetable
-  Southwest Breakfast Casserole
-  Breakfast Burrito Station - *Same as our standard breakfast burrito station. You may add additional fillings at additional cost. Included as part of our Feast menu or choose third entrée.*
-  Bacon and Eggs – Scrambled eggs and crispy bacon
-  Apple-Stuffed Pancakes – Pancakes stuffed with apples served with butter and maple syrup
-  Feast Menu may also choose one entrée from our hot lunch menu

Accompaniments

Standard Menu choose 1, Deluxe Menu choose 2, The Feast Menu choose 3, Add extra for \$1.25/person

-  Wild Rice Medley
-  Sautéed Asparagus
-  Baked Cheesy Grits
-  Country Style Potatoes
-  Spiced Baked Apple
-  Hash Brown Potatoes
-  Almond Rice Pilaf – *Rice pilaf with toasted almonds.*
-  Buttered Corn
-  Buttered Green Beans
-  Buttered Peas and Carrots
-  Chili Lime Corn – *Buttered corn with roasted green chili, lime and cilantro.*
-  French Peas – *Buttered peas with shallots and parsley.*
-  Fresh Fruit Platter – *Seasonal assorted sliced fruit.*
-  Garlic Mashed Potatoes
-  Grilled Mixed Vegetables – *Include grilled zucchini, Portobello mushrooms and red bell peppers.*
-  Mashed Potatoes
-  Mixed Stir Fry Vegetables – *Includes carrots, bok choy, water chestnuts, bamboo shoot, bell peppers and snow peas.*
-  Parsley Buttered Potatoes – *Boiled, unpeeled baby potatoes cooked browned in butter and finished with parsley.*
-  Potatoes Gratin Dauphinoise – *Made with sliced potatoes, cream, garlic and gruyere cheese.*
-  Rosemary Roasted Potatoes – *Red potato chunks baked with olive oil and rosemary.*
-  Saffron Rice with Dried Cherries – *Rice cooked with saffron and dried cherries.*
-  Scalloped Potatoes – *Sliced potatoes in a creamy cheddar cheese sauce.*
-  Vegetable Fried Rice
-  Vegetable Medley – *Steamed mixed vegetables including broccoli, carrots and cauliflower with garlic and butter.*

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22

Brunch, Continued

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Charcuterie

The Feast choose 1

-  Smoked Salmon Display
-  Gravlax Salmon Display
-  Any of our Pâtés or Terrines with French Bread













Carving Station (requires cook on site)

The Feast Menu choose 1

-  Brown Sugar Cured Ham
-  Oven-Roasted Beef Rib Roast with Au Jus and Horseradish Sauce

Desserts

Standard Menu choose 1, Deluxe choose 2, The Feast Choose 3

-  Pecan Pie
-  Pumpkin Pie
-  Crème Brûlée
-  Orange Rice Pudding
-  Carrot Cake
-  Almond Butter Cake
-  Frangipane Pear Tart
-  German Chocolate Cake
-  Cream Puffs
-  Banana Bread Pudding
-  Assorted Mini Cake Squares
-  Assorted Mini Sugar-free Cake Squares
-  Cheesecake squares
-  Assorted Petit Fours