

ALLGAUER'S CATERING

BRUNCH BUFFET

(MINIMUM 20)

*Freshly Squeezed Orange, Grapefruit and Apple Juice
Fresh Seasonal Sliced Fruits and Berries
Bakery Basket of European Danishes, Muffins, Chocolate and Almond Croissants*

*Mixed Green Salad with English Cucumbers, Tomatoes, Shaved Carrots
Choice of Two Dressings
Baby Red and Dill Potato
Fresh Tomato and Buffalo Mozzarella with Balsamic Dressing
Cucumber, Tomato and Shaved Red Onion with Vinaigrette*

*Smoked Salmon Rosettes, Spanish Capers, Shaved Red Onion, Diced Tomato
And Thinly Sliced Cucumber
Fresh Baked Assortment of Bagels and Whipped Cream Cheese*

*Herb Scrambled Eggs
Crispy Smoked Bacon and Country Link Sausages
Breakfast Potatoes*

Cheese Blintz with Fruit Compote

*Allgauer's Black Forest Custom Blend of Regular & Decaffeinated Coffee,
Specialty Herbal Hot and Iced Teas*

\$29.95 per person

ENHANCE YOUR BRUNCH WITH

BUTLER PASSED BEVERAGES

*Champagne, Mimosas, and Fruit Punch
\$5.00 per person per hour*

CHILLED POACHED SALMON

*with Creamy Dill Cucumber Dressing
\$180 each*

OATMEAL

*Served with Brown Sugar and Raisins
\$3.50 per person*

WARM BREAKFAST TRIO

*French Toast, Belgium Waffles
and Buttermilk Pancakes
Served with Whip Cream,
Strawberry Sauce, Warm Maple Syrup
and Whipped Butter
\$5.95 per person*

CHAMPAGNE FLUTE YOGURT PARFAITS

\$3.95 each

SWEET TABLE

Ask your Catering Manager For Pricing

PRICES ARE BASED ON TWO HOURS OF SERVICE, UNLESS OTHERWISE NOTED

Prices are per person, unless otherwise noted. Prices are subject to change.
All Prices are subject to 21% service fee and applicable sales tax.

April 2008

