

Brunch Menu

Egg Frittata or Scrambled Eggs

Chef Attendant Omelet Station

Bacon and Sausage

Turkey Sausage & Turkey Bacon

Chef's Skillet Potatoes

Mini Danish, Scones & Muffins

Bagel Basket with Spreads

Layered French Toast Casserole

Marinated Grilled Vegetable Presentation

Bruschetta Pasta Salad

foodwerx Signature Green Salad

Seasonal Fruit Salad

Cobb Salad by foodwerx

Basil Herb Grilled Chicken atop Confetti Pearled Pasta (Room Temperature)

Assorted Quiche (Regular & Mini)

Petite Cut Gourmet Sandwiches

Build your Own Yogurt Sundae

Breakfast Burritos

Petite Breakfast Sandwiches

Avocado Toast

Overnight Oats

Biscuits with Sausage Gravy

Eggs in Purgatory





Brunch Menu Petites

Vegetable Crudité Shooters with a Hummus Puddle Mini Danish, Scones & Muffins

Assorted Beignets on Bamboo Over A Shot of Chocolate Sauce

Vanilla Yogurt Parfait Shooters with Fresh Strawberries, Blueberries, & House Made Granola

Chicken and Grape Salads atop Arugula in a Mini Bowl

Mini Charcuterie Croissant Sandwiches with Honey-Goat Cheese Spread, Fig Jam, Olive Tapenade, Arugula, Thinly Sliced Prosciutto, & Salami

Petite Grilled Vegetable Kabobs

Fresh Fruit Kabobs with Yogurt Dipping Sauce

Assorted Mini Quiche

Petite Cut Gourmet Sandwiches

Shrimp Glass Noodle Rolls

Petite Breakfast Sandwiches

Caprese Salad Skewers Drizzled with Balsamic Glaze

Overnight Oats Shooters

Candied Bacon Lollipops

Mini Potato Hashbrown Cups

Mini French Toast Sticks with Warm Maple Syrup Dipping Sauce





Brunch Menu

Chicken + Watte Station

(Minimum of 10 guests)

Chef attended station serving up fresh Belgian waffles with an array of delicious, must-have toppings!

SOMETHIN' SWEET

Powdered Sugar
Whipped Cream
Maple Bourbon Syrup
Fresh Fruit (Strawberries, Blueberries, Bananas)
Cinnamon

SAVORY & DELISH

Classic or Honey Hot Fried Chicken Tenders Regular or Herb-Infused Whipped Butter Bacon Crumbles Fried Pickles

