

# *Great Parties Catering*

Brunch for Dr. Toaldo  
Starting at Noon

To be prepared by one of our professional Chefs to order:

Omelets: Organic Whole Eggs (we can make scrambled)  
with sautéed Onions, Peppers, Mushrooms, Ham, Salsa or Gruyere Cheese

Classic Eggs Benedict with Canadian Bacon

Panatone or Raisin French Toast with Hot Maple Syrup

On the side Buffet:

Link Breakfast Sausage  
Hickory Smoked Canadian Bacon

Alaskan Smoked Salmon with capers sliced red onions & sliced tomatoes

Scones and Muffin Assortment  
Challah Bread

Strawberry Jam and Orange Marmalade, farm fresh sweet Butter

White Meat Chicken Fingers Sweet & Sour Dipping Sauce

Bagel Assortment  
With plain and Chive Cream Cheese

Watermelon Basket with seasonal fresh Fruits

Freshly squeezed Orange Juice

Regular and Decaffeinated French Roast Coffee, Imported Tea Selection  
with Milk and Sweeteners

Deluxe coffee bar with fresh Whipped Cream, shaved Chocolate, flavorings and Crystal Sugar.