



FAR OUT

CATERING ✕

Brunch Buffet Menu

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(Minimum 30 people)

Package 1 : includes 3 items per person.

Package 2 : includes 4 items per person.

Package 3 : includes 5 items per person.

Package 4 : includes 6 items per person.

Tax and service are not included

* MONTE CRISTO SANDWICHES
(Ham, Bacon, and Swiss or Turkey, Bacon, and Swiss)

Dipped in French Toast Batter, served with
Raspberry preserves and Maple Syrup
Gluten Free sandwiches available.

* CHICKEN & WAFFLES
Served with maple syrup

* BACON & SAUSAGE

* SCRAMBLED EGGS
Country Fresh Scramble eggs lightly seasoned

* OVEN BLUEBERRY FRENCH TOAST

* PANCAKES
Served with maple syrup

* COUNTRY POTATOES

* BELGIAN WAFFLES
Served with maple syrup

* MINI BAGEL BREAKFAST SLIDERS
(Bacon, eggs, and cheese)

* HAM & CHEESE SLIDERS
(Smoked Applewood Ham & Havarti Cheese)

* SMOKED SALMON SMØRREBRØD
Wild salmon with horseradish
sauce on wheat toast.

* BREAKFAST ENCHILADAS
Flour Tortilla, Cheddar cheese, Eggs,
chicken sausage & Bacon bits.

* SHRIMP WITH CHEESY GRITS &
BACON BRAISED COLLARD GREENS



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Add - Ons (1 of 3)

FRITTATA 10" ROUND

(Serving 8 people)

- * Potato Frittata.
- * Spring Veggie Frittata.
- * Caprese Frittata.
- * Wild Mushroom Quiche.

QUICHES 10" ROUND

(Serving 8 people)

- * Broccoli Bacon Cheddar cheese.
- * Ham and Cheddar.
- * Smoked Salmon and Spinach Gruyere cheese.
- * Vegetarian Leek Gruyere cheese.

BOUNTIFUL PASTRY BASKET

(Serving 30 people)

- * Mini Banana Nut Muffins (12).
- * Blueberry / Lemon mini Scones (12).
- * Chocolate chip Scones (12).
- * Mini Croissants (12).

ASSORTED BAGEL BASKET

(Serving 30 people)

Served with 3 different cream cheese options.

CINNAMON ROLLS

(Box of 12 rolls)

- * Classic Cinnamon rolls.
- * Nutella Banana Cinnamon Rolls.
- * Maple Bourbon Cinnamon Rolls with Candied Bacon.
- * Chai Spiced Cinnamon Rolls.
- * Red Velvet Cinnamon Rolls.

PARFAIT STATION

(Serving 30 people)

- * Strawberries, Blueberries, Raspberries, Blackberries.
- * Greek Vanilla Yogurt.
- * Almond Granola.
- * Plain Granola.
- * Honey.



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Add - Ons (2 of 3)

MOM-OSA (MIMOSA BAR)

(30 people minimum - Client provide champagne)

- * Apple Cider.
- * Cranberry Juice.
- * Orange Juice. Peach Juice.
- * Strawberries, raspberries, blueberries, pineapple and orange slices.

COFFEE & TEA SERVICE

(30 people minimum)

Includes regular, decaf & hot water in stainless steel urns. Comes with paper cups & saucers, stir spoons, creamer, milk & sugar packets.

Upgrade to ceramic mugs.

CREPE STATION

(French Crepes Made-to order for 2 hours)

- * Sweet: Strawberries, Berries, Bananas, Nutella, Dulce de Leche & Chantilly Cream.
- * Savory: Bacon, Turkey, Ham, Spinach, Sauteed mushrooms, Pesto, Avocado, Assorted Cheese Blend.

The station is for 30 people.

CHILLED FRUIT WATER

(30 people minimum. Include ice. Choose 2 options)

Comes in self-serve glass dispensers. Elegant disposable clear cups included.

- * Lemon/Strawberry
- * Basil/Strawberry
- * Blueberry/Lemon
- * Blueberry/Rosemary
- * Cucumber/Mint
- * Elderflower/Lemon

FRUIT PLATTER

(Serves 20 to 25 people)
Seasonal Fruits.



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COLD DRINK OPTIONS

(30 people minimum · Choose 2 options)

- * Lemonade.
- * Strawberry Lemonade.
- * Arnold Palmer Iced Tea.
- * Unsweetened Black Iced Tea.
- * Unsweetened Iced Green Tea
- * Ice Lemon Tea

Comes in self-serve glass dispensers. Elegant disposable clear cups included.

CHEESE PLATTER

(Serves 30 people)

Five different imported cheeses, Manchego, Brie, Goat Herb, aged gouda, smoked gouda, seedless grapes, Strawberries, Chunky fig marmalade, Dried fruit, almonds, whole grain crackers, and sliced french baguette.

CHARCUTERIE MIX CHEESE & MEAT PLATTER

(Serves 30 people)

Three different imported cheeses Manchego, Brie, aged gouda, strawberries and grapes. Italian Salami, Prosciutto, Fig Marmalade, green olives, cornichons, Dried fruit & imported dijon mustard. Whole grain crackers, and sliced french baguette.



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