



A Table for Two Private Chef Service

Brunch – a moveable feast!

Fresh Vegetable Crudite

A bountiful display of fresh vegetables, presented with your choice of dips made with Greek yogurt. Select from the following dips: vegetable, dill, olive, garlic, sun dried tomato basil, ranch, or spicy ranch.

Fruit Display

A selection of the best available berries and fruits, presented with a sweet honey lavender yogurt dip

Miniature Quiches

Using phyllo as a crust, bite sized quiches have assorted fillings such as classic four cheese, roasted mushroom with swiss cheese, and “green eggs and ham” (spinach, ham and gouda)

Miniature Croque Monsieur

The classic croquet monsieur, made tiny and to order – presented with a dusting of powdered sugar and raspberry preserves on the side.

Savory Bread Puddings

Presented as individual baked bread puddings, with a savory housemade sausage and fresh herb filling with eggs and heavy cream. Simply delish!

Bacon Satay

Roasted applewood smoked bacon, sprinkled with black pepper and a touch of brown sugar, presented on a skewer with a housemade fig sauce

Truffled Deviled Eggs

The classic deviled egg gets an elegant redo – incorporating truffle oil into the filling with fresh herbs and a touch of goat cheese.

Potato Cakes

Freshly made potato pancakes, topped with sour cream and cinnamon apple compote.

Freshly baked cookies, dessert bars, and brownies

Coffee Service

Mimosas