Brunch BY INDULGE GOURMET

Vanilla Dutch crunch French toast with praline topping & real maple syrup

Crustless ham & cage free egg tarts with shaved parmesan

Frittata with cage free eggs, sausage, broccoli, parsley and gruyere

Applewood smoked bacon

Cheesy potato hash with scallions

Assortment of pastries, muffins or crossiants

Smoked salmon with capers, red onion, cream cheese, dill and mini bagels

Seasonal fresh fruit platter drizzled with panna cotta sauce

Spring salad with arugula, strawberries, goat cheese, shaved almonds and smoky honey vinaigrette

Shrimp cocktail with homemade cocktail sauce and lemon pepper dipping sauce

BAR & BEVERAGES

Coffee Service
Juice bar (orange, cranberry, pineapple)
Bellini/Mimosa Bar
Bloody Mary <u>Bar</u>

Prices vary depending on number of guests and menu items selected. Please contact Chef Laura at chef@indulge-gourmet.com or call 916.288.5761 for more information and a firm quote.

