

Brunch Sample Menu



EGG STATION

- **Quiche (Mini or Regular Size)**
 - **Meat Lovers** - pancetta, sausage, ham, seasonal veggies, and cheddar
 - **Veggie** - bell pepper variety, tomatoes, garlic, spinach, red onion, mushrooms, asparagus, and cheese
 - **Four Cheese** - cheddar, swiss, gouda, and parmesan
 - **Leek** - Leek, mushroom, and cheddar cheese mini quiche
- **MV Seasonal Locally Farmed Egg Casserole** - Cheddar Cheese, broccoli, spinach, tomato, red onion, and feta cheese
- **Scrambled Eggs**

SEAFOOD STATION

- **Salmon-cuterie Board** - Smoked salmon, cream cheese, chives, capers, red onion, tomatoes, and bagels"
- **Cajun Shrimp & Grits** - with andouille sausage, red bell peppers, and onions in a Cajun broth
- **Crab Cakes** - served with zesty tartar sauce and fresh lemon
- **Mini Lobster Rolls** - New England style with light mayo and garlic
- **Bloody Mary Shrimp Cocktail Shooters (Non-Alcoholic)** - served with fresh lemon and parsley
- **Crab Salad with fresh lemon, old bay, and parsley**
- **Cajun Shrimp Deviled Eggs**

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CHARCUTERIE AND SALADS

- **Charcuterie Board** - Cured Meats and Cheeses and a Seasonal Varieties of specialty items
- **Seasonal Watermelon Citrus Bites with goat cheese and parsley**
- **Vegan Seasonal Roasted Vegetable Penne Pasta Cups with Balsamic Glaze**
- **Caesar Salad with homemade dressing (includes anchovy paste), aged parmesan and croutons** - chicken, shrimp, or salmon additional available.
- **MV Seasonal Garden Salad** - with romaine, carrots, cucumbers, radishes, red onion, and feta served with a light balsamic dressing
- **Seasonal Fruit Salad with locally sourced fruit variety**
- **Caprese Skewers with tomato, basil, mozzarella, and balsamic glaze**

MEATS, SIDES AND PASTRIES

- **Daddy's Fried Chicken and Waffles** - served with pure maple syrup and hot sauce
- **Chicken Sausage/ Pork Sausage/ Bacon**
- **Roasted Potatoes with garlic, shallots, and fresh rosemary**
- **Stuffed Portabella Mushrooms with spinach and goat cheese**
- **Grits with cheese and butter**
- **Bagel, Pastry, and Muffin Variety** - served with butter, cream cheese, and jams

BEVERAGES

- **Beverages** - Lemonade, Iced Tea, Water, Orange Juice, Apple Juice, Cranberry Juice, and Ice
- **Mimosa Mixers** - orange juice, cranberry and grapefruit

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APPETIZERS I

- **Charcuterie board stationary** - with uncured meats, cheese variety, fruits, veggies, and specialty items
- **New England Style Lobster Rolls** - with light mayo, garlic, and parsley
- **Seasonal Fruit Cups** - with Fresh Mint and Maple Glaze
- **Mini Chicken Caesar Lettuce Cups**
- **Lollipop Lamb Chops w/ Fresh Mint**
- **Cajun Shrimp Deviled Eggs**
- **Teriyaki Steak Pineapple Skewers**
- **Seafood Scampi Cocktail w/ Lobster and Shrimp in a Flavorsy Garlic Sauce**
- **Stuffed Mushrooms w/ Spinach and Goat Cheese**
- **Vegan Seasonal Roasted Vegetable Penne Pasta Cups w/ Balsamic Glaze**
- **Bloody Mary shrimp cocktail shooters with fresh lemon and parsley**
- **Crab salad** - with fresh lemon, old bay, and parsley
- **New England clam chowder shooters** - with cherrystone and parsley garnishment
- **Cajun shrimp deviled eggs**
- **Teriyaki Chicken Pineapple Skewers**
- **Southern Fried Chicken Bites** - with a maple syrup glaze
- **Meatball parmesan bites** - with homemade marinara
- **Marinated Steak Bites** - with garlic, shallots, blue cheese crumbles and balsamic glaze
- **Beef tips in a demi-glazed red wine reduction gravy**
- **Teriyaki Steak Pineapple Skewers**

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APPETIZERS II

- **Caprese skewers** - with tomato, basil, mozzarella, and balsamic glaze
- **Spinach artichoke Toast** - with parmesan cheese
- **Leek, mushroom, and goat cheese mini quiche**
- **Roasted Vegetable Mini quiche**
- **Seasonal watermelon citrus bites** - with goat cheese and parsley
- **Mini Chicken Caesar Lettuce Cups**
- **Buffalo Chicken Celery Bites**
- **Sliders (Pulled Pork or Chicken)** - with homemade coleslaw and BBQ sauce on Hawaiian slider rolls.
- **Mini Chicken Caesar Lettuce Cups**
- **Buffalo Chicken Celery Bites**

SALADS

- **Vegan Seasonal Roasted Vegetable Penne Pasta Cups** - with Balsamic Glaze
- **Caesar Salad with homemade dressing (includes anchovy paste), aged parmesan and croutons** - chicken, shrimp, or salmon additional available.
- **MV Seasonal Garden Salad** - with romaine, carrots, cucumbers, radishes, red onion, and feta served with a light balsamic dressing
- **Seasonal Fruit Salad** - with locally sourced fruit variety

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MAIN COURSE

- **Seafood Casserole** - Lobster, shrimp, scallops, and crabmeat in a white wine cream sauce
- **Baked Stuffed Lobster Tails** - Crabmeat, onions, and fresh herbs
- **Honey Glazed Blackened Salmon** - garlic, scallions, parsley, and lemon
- **Seafood and Sausage Paella** - andouille sausage, peppers, tomatoes, white wine, garlic, scallions, fresh herbs, and lemon
- **Shrimp Scampi** - garlic, scallions, parsley, and lemon
- **Braised Beef Tips** - red wine, balsamic vinegar, beef stock, rosemary, thyme, and garlic
- **Red Wine-Braised Short Ribs** - slow-cooked with carrots, celery, potatoes, onions, and fresh herbs
- **Taco Deluxe** - Ground beef, chicken, fish, and shrimp....and all the fixings
- **Spaghetti Bolognese** - Ground sirloin, veal, and sausage in a simmering ragu
- **Build a Burger** - Beef, turkey, and/or veggie burger with lettuce, tomato, red onion, and cheese
- **Chicken Piccata** - with garlic, capers, scallions, and fresh lemon
- **Herb Roasted Rosemary Chicken**
- **Daddy's Fried Chicken**
- **Smothered Chicken in a savory gravy**
- **Lamb Chops with mint jelly** - with garlic and herbs
- **Baked four-cheese lasagna with homemade Bolognese** - with sausage, ground sirloin, and ricotta
- **Sausage and peppers** - Italian sausage with onions and a bell pepper variety
- **Vegan Potato Curry** - with spinach, green peas, and masala
- **Vegan Seasonal Roasted Vegetables with Chickpeas** - includes sweet potato, zucchini, broccoli, red onion and more
- **Vegan Penne pasta** - with spinach, garlic, and cherry tomatoes tossed with herbed garlic olio
- **Stuffed Portabella Mushrooms** - spinach, parmesan, shallots, garlic

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SIDES

- **Roasted Asparagus** - with scallions and fresh lemon
- **Roasted Brussels Sprouts** - with bacon and garlic
- **Buttery Garlic Mashed Potato**
- **Mashed Sweet Potato** - with cinnamon, butter, and brown sugar
- **Roasted Corn on the Cob** - with tarragon butter glaze
- **Black-eyed Peas and Collard Greens** - with ham hocks
- **Four Cheese Macaroni and Cheese**
- **Herbed rice**
- **Portuguese Jagged Rice** - with linguica
- **Linguini in a garlic olio sauce**
- **Roasted String Beans** - with garlic and shallots
- **Dinner Rolls**

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