

Brunch Menu

Quiches & Frittatas

Spinach, Tomato & Goat Cheese
Asparagus, Mushroom & Swiss
Ham & Cheddar
Sundried Tomato, Basil & Mozzarella

Roasted Peppers, Onions & Swiss
Broccoli, Tomato & Cheddar
Fresh Herb & Parmesan
Bacon, Caramelized Onion & Blue Cheese

Yogurt Bar

Plain Yogurt, Strawberry Yogurt, Fresh Fruit, Berries, Dried Fruit,
Granola, Nuts, Chocolate Chips

Pancake Bar

Choice of Pancakes, Waffles, or French Toast
Maple Syrup, Blueberry Syrup, Fresh Berries, Chocolate Chips, Butter, Whipped Cream,

Bagel Bar

Assorted Bagels and Breads, Whipped Butter, Cream Cheese & Jams

Donut Bar

Variety of Donuts and Donut Holes with Dipping Sauces

Essentials

Scrambled Eggs
Breakfast Potatoes
Sausage, Ham, or Bacon
Assorted Muffins & Pastries
Spinach Salad
Mozzarella Caprese

Fresh Fruit
French Toast Bake
Sausage Gravy & Biscuits
Biscuits & Jam
Cinnamon Rolls
Scones

Croissants Sandwiches

Bacon, Egg & Cheese
Smoked Ham, Egg & Cheese
Maple, Sausage & Egg
Chicken Salad, Greens & Tomato
Ham & Cheddar, Lettuce, Tomato
Turkey & Provolone, Lettuce, Tomato
Turkey, Cranberry & Brie

Brioche Sliders

Classic Reuben
Pulled Pork, Dijon, Pickled Slaw
Eggplant, Marinara, Mozzarella, Ricotta
Salmon Cake, Sundried Tomato Aioli, Lettuce
Pulled Chicken, Buffalo Sauce, Blue Cheese
Crispy Chicken, Bacon, Maple Syrup
Bacon, Lettuce, Tomato, Cheddar, Herb Aioli

Bite Size Brunch Picks

Mini Quiche
Breakfast Bagel Bites
Maple Bacon Brussel Sprouts
Mini Pancake Stacks
Chicken & Waffle Skewers
Fruit Skewers
Antipasto Skewers
Shrimp & Grits Shooters
Mini Dessert Parfaits
Mini Yogurt Parfaits
Doughnut Bites
Chicken Salad Puff Pastries
Mini Muffins
Puff Pastry Wrapped Sausage
Sausage & Cheddar Crostini
Candied Bacon Strips
Deviled Eggs
French Toast Stick Shooters
Mini Caesar Salad Cups

Brunch Beverages

Coffee and Tea Station-5

regular and decaf coffee, hot water, assorted teas, assorted sugars and creamer

Premium Coffee and Tea Station- 8

regular and decaf coffee, choice of flavored coffee or hot chocolate, hot water, assorted teas, flavored syrups, assorted sugars and creamers, whipped cream, chocolate and caramel

Hot Chocolate Station- 6

hot chocolate, marshmallows, sprinkles, chocolate chips, flavored syrups, chocolate hazelnut sticks(\$), whipped cream, chocolate and caramel

Juice Bar- 5

(pick 3 juices) orange juice, apple juice, apple cider, cranberry juice, grapefruit juice, grape juice, mixed berry juice, sparkling juice, fruit garnish

Individual Beverages

lemonade- 2, iced tea- 2, sweet tea- 3, bottled water- 1, canned beverages- 2,

Groups of 25 or more

\$25 Pick a Brunch Item from each category- 1 Quiche or Frittata, 1 Breakfast Bar, 1-Essential, 1 Sandwich or Slider, and 1- Bite Size. Want to customize your own brunch menu to fit your party? Need more? Need Less? Tell us what you want and we can send you a quote.

****If Brunch is being packaged for a delivery or your group is smaller than 25, some items may be modified or unavailable.**

Service Style Options

Service Style Options

Drop off Service- any event taking place outside of one of Lakeside's event venues. All meals will be packaged in disposables and dropped off to the client. **Only canned and bottled beverages will be offered for purchase.** If client needs any equipment, charges will apply which will include a delivery and pick up fee, along with equipment rental and service charge.

Self-serve/ self-bus options are considered drop off service. Caterer will set up food buffet/display and come back within the stated time to take display down. Client is responsible for cleaning up all tables except the buffet. Ward Catering will not supply to-go containers. Due to health and safety guidelines all items left on the buffet will be discarded at this time.

*For larger parties that need the buffet restocked an attendant fee will be charged.

Self-serve with bussers. Caterer will set up food buffet/display and stock as needed throughout the meal. Once all guests have eaten the buffet will be taken down. Ward Catering will not supply to-go containers. Due to health and safety guidelines all items left on the buffet will be discarded at this time. Bussers will be on premises until dinner plates are cleaned up. Service and gratuity charges will be applied to the client's final bill.

Served, buffet-style. Caterer's staff will serve guests from a buffet. Bussers will be on premises until dinner plates are cleaned up. Once all guests have eaten the buffet will be taken down. Ward Catering will not supply to-go containers. Due to health and safety guidelines all items left on the buffet will be discarded at this time. Service and gratuity charges will be applied to the client's final bill.

Full Service- Plated. Service staff will be with you throughout your meal. Dinner will be plated and served and staff will clean up at the end of the meal. Service, plate, and gratuity charges will be applied to the client's final bill. (This service is only available in Wesley Lodge. Logistics for full service in other locations will need to be approved by caterer.)

Dinnerware Options*

Dinnerware Options

- Basic disposable dinnerware (included)
- Upscale disposable dinnerware (\$3.00/person)
- Meals with disposable dinnerware that require service will also have a 20% gratuity.
- Real china and flatware on **buffet tables** (\$3.00/person plate charge, 20% gratuity)- disposable cups
- Real china on buffet, water glasses and flatware at **individual place setting** (\$4.00/person plate charge, \$1 place setting fee, 20% gratuity)
- Plated and served with water glasses and flatware at individual place setting (\$4.00/person plate charge, \$1 place setting fee, 20% gratuity)

*Service and Gratuity charges will be applied accordingly to any bill requiring any real china, silverware, or glassware.

Banquet Service Staff Charges

- Buffet Attendant- \$100 /1st attendant, \$50 for each additional attendant
- Bussers- \$15/hour per busser (minimum 2 hours)
- Servers- \$20/hour per server (minimum 3 hours)