



## BRUNCH MENU

2 DOZEN OF EACH ITEM MINIMUM

### TIER 1

#### BRUSCHETTA

Oven dried tomato ricotta, toasted garlic, cherry tomato, basil, balsamic

#### BACON EVERYTHING BAGEL DEVILED EGGS - GF

Hard boiled eggs, bacon, aioli, mustard, cream cheese, sesame seeds, dried garlic, dried onion, sea salt

#### BLUE CHEESE & HONEY TARTS

Crumbled blue cheese, honey, chives, pastry cup

#### SPINACH & ARTICHOKE TARTS

Artichoke hearts, spinach, cream cheese, fresh herbs, pastry cup

### TIER 2

#### VEGGIE CRUDITÉ CUP - GF

Veggies, hummus or ranch

#### FRESH FRUIT SKEWERS - GF

#### CRANBERRY & BRIE PUFFS

Melted brie, cranberry, puff pastry

#### MINI YOGURT PARFAITS

Vanilla yogurt, berries, granola

#### MINI PANCAKE OR WAFFLE STACKS

Choice of:

- Chocolate chip, whipped cream
- Strawberry, cream
- Banana, Nutella

#### AVOCADO TOAST

Fresh avocado, lemon, feta

#### PORK OR TURKEY SAUSAGE

#### CRISPY BACON - GF

### TIER 3

#### FRENCH TOAST BREAD PUDDING

Brioche, maple-vanilla anglaise

#### MINI EGG BITES

Choice of:

- Ham, Havarti
- Roasted broccoli, cheddar
- Mushroom, Swiss
- Sausage, green pepper, gouda

#### BERRY + SWEET CREAM CREPE

#### BANANA + NUTELLA CREPE

#### CHICKEN, ASPARAGUS, FONTINA CREPE

#### MINI CHICKEN + WAFFLE

Fried chicken, maple syrup or hot honey

#### MILLIONAIRE'S BACON - GF

Caramelized bacon, sugar, cayenne

### TIER 4

#### BACON WRAPPED SHRIMP - GF

Honey, garlic sauce

#### SHRIMP SCAMPI SKEWERS - GF

White wine, garlic, lemon

#### CRAB CAKES

Basil aioli, pickled sweet peppers

## GRAZING BOARDS

Assorted cheese, cured meats, fruit, olives, pickles, nuts, chocolates, jams, crackers, breads  
 DROP OFF ORDERS WILL BE DELIVERED ON DISPOSABLE TRAYS OR A PICK UP FEE IS ADDED TO USE WOOD BOARDS

**10x17" PLATTER | SERVES 10-20 | \$100**

(meat, cheese, olives, pickled veg, crostini or crackers only)

**12x24" BOARD | SERVES 20+ | \$175**

**12x36" BOARD | SERVES 30+ | \$250**

**18x36" BOARD | SERVES 40+ | \$375**

## BAGEL BRUNCH BOARD

Assorted sliced bagels, cream cheese, smoked salmon, capers, onion, lemon, cucumber, tomatoes  
**SM SERVES 10-20 PEOPLE | LG SERVES 20-40 PEOPLE**

## SANDWICHES

2 DOZEN OF EACH ITEM MINIMUM

### TIER 1

#### MINI BLT SANDWICHES

Sundried tomato & basil aioli,  
Applewood bacon, romaine, tomato,  
toast

#### MINI EGG SALAD SANDWICHES

Hardboiled eggs, mayo, mustard,  
green onion

### TIER 2

#### MINI CAPRESE SANDWICHES

Toasted ciabatta, fresh mozzarella,  
marinated tomato & peppers, lettuce,  
basil pesto aioli, balsamic glaze

#### MINI HAM & CHEESE SANDWICHES

Shaved country ham, gruyere cheese,  
parmesan

#### MINI SLOW ROASTED CHICKEN SALAD SANDWICHES

Mayo, raisins, celery, pecans

#### CHICKEN BANH MI SANDWICHES

Vietnamese chicken, pickled carrot-  
cucumber-onion, lime aioli, cilantro,  
seeded jalapeno, baguette

### TIER 3

#### BEEF TENDERLOIN SLIDERS

Horseradish cream

#### LOBSTER ROLLS

Fresh poached lobster & shrimp,  
celery, paprika aioli

#### CHUCK ROAST BURNT END SLIDERS

BBQ sauce, cabbage slaw, brioche

## SHARED PLATTERS

SERVES 15-30 PEOPLE

#### SPINACH & ARTICHOKE DIP

Artichoke hearts, spinach, cream cheese,  
pita chips

#### BUFFALO CHICKEN DIP - GF

Cream cheese, roasted chicken, ranch,  
buffalo sauce, tortilla chips

#### RAW VEGETABLE PLATTER – GF

Fresh vegetables, creamy herb dip

#### FRESH FRUIT PLATTER – GF

Seasonal fresh fruit, cream cheese dip

## SHARED SALADS

SMALL SERVES 10-20 PEOPLE

LARGE SERVES 20-40 PEOPLE

ADD GRILLED CHICKEN OR SHRIMP

#### GARDEN

Spring mix, cucumber, red onion, tomato,  
parmesan, peppercorn ranch

#### GREEK

Onion, Kalamata olive, cucumber, tomato, feta,  
greek vinaigrette

#### BERRY

Spring mix, blueberries, strawberries, candied walnuts,  
gorgonzola, poppy seed vinaigrette

#### CAESAR

Romaine, parmesan, croutons, creamy caesar

## SHARED PASTAS

SMALL | ½ PAN SERVES 10-15 PEOPLE  
LARGE | FULL PAN SERVES 15-25 PEOPLE  
ADD ½ PAN OF TOASTED BREAD SERVES 10-15 PEOPLE

### MINI RIGATONI PASTA

Bolognese, whipped ricotta

### FARFALLE PASTA

Prosciutto, peas, white wine-lemon cream  
sauce, parmesan

### CASARECCE ALLA VODKA PASTA

Grilled marinated chicken,  
mozzarella, fresh basil

## SHARED VEGETARIAN PASTAS

SMALL | ½ PAN SERVES 10-15 PEOPLE  
LARGE | FULL PAN SERVES 15-25 PEOPLE

### COLD FARFALLE PESTO PASTA SALAD

Cherry tomatoes, mozzarella pearls,  
garlic, parmesan

### MAC & CHEESE

Creamy traditional mac & cheese

## DESSERTS

### BLONDIES

Caramel sauce, crème anglaise

### STRAWBERRY & RICOTTA MOUSSE CUPS

Macerated strawberries, ricotta mousse,  
almond crumble, served in mini acrylic cups with spoons

### CHOCOLATE POT DE CRÈME CUPS

Dark chocolate mousse, vanilla whipped cream,  
cookie crumble, served in mini acrylic cups with spoons

### PUMPKIN CHEESECAKE CUPS

Pumpkin and cinnamon custard, caramel sauce,  
toasted graham cracker, vanilla whipped cream, served  
in mini acrylic cups with spoons

### PRICES INCLUDE SALES TAX

**20% SERVICE CHARGE WILL BE ADDED FOR FULL SERVICE CATERING, \$1,000 ORDER MINIMUM**

**SCIALES CATERING WILL SET UP FOOD ON OUR DISPLAYS, MONITOR AND REFRESH FOOD, CLEAR DISHES FOR 2-3 HOURS DURING THE EVENT**

**ADDITIONAL TIME AVAILABLE FOR A FEE**

**CAKE CUTTING AVAILABLE FOR DESSERTS NOT PURCHASED THROUGH SCIALES CATERING FOR AN ADDITIONAL FEE**

**10% SERVICE CHARGE WILL BE ADDED FOR DROP OFF CATERING, \$500 ORDER MINIMUM**

**ALL ITEMS ARE PLACED ON DISPOSABLE ACRYLIC PLATTERS OR IN ALUMINUM PANS FOR DROP OFF CATERING**

**INDIVIDUAL DISPOSABLE PLATES, NAPKINS AND FLATWARE ARE NOT INCLUDED IN FULL SERVICE OR DROP OFF CATERING,**

**BUT CAN BE ADDED FOR AN ADDITIONAL FEE**