



# BRUNCH BUFFET STYLE MENU



CATERED *by* DESIGN.

BRINGING YOUR EVENTS TO *life.*

# Brunch Buffet Style Menu Information



Designed for 50 Guests or More

## BUFFET PRICE INCLUDES THE FOLLOWING

Omelette Station, 1 Breakfast Selection, 1 Breakfast Meat, 1 Starch, 2 Fresh from the Garden, 3 Hearth Baked Breads, Juices, Coffee & Assorted Herbal Tea Service

## CHILDREN 12 & UNDER

## TASTING

Complimentary tasting for up to four (4) People  
Additional Guests are welcome at 50.00 Per Guest

## RECOMMEND EVENT PROFESSIONALS

Upon Request

## Services in addition to menu pricing:

### SERVICE & CULINARY STAFF

Dressed in Bistro attire, our staff executes each event with style, attention to detail and professionalism. The Catered by Design Team will handle set up and break down of your event as well as all food and beverage preparation and service.

### RENTALS

China, Glassware, Flatware, Serving Equipment and Linens (fabric & color) of your choice.

\*Every effort has been made with regard to the accuracy of dietary restrictions for the general public. If your allergy/condition is very restrictive, please discuss any issues with your sales consultant for substitutions and solutions. CBD makes every effort to avoid cross contamination; however, we are not a strictly nut-free, gluten-free kitchen.

All pricing is subject to transportation, current state & local taxes. Prices subject to change based upon market & seasonal availability. In the event of a significant market price change, the client will be notified & offered alternative options.

V Vegetarian | GF Gluten Free | CN Contains Nuts | DF Dairy Free | VGN Vegan | LC Low Carb



# Breakfast Selections

Choice of one each

## OMELET STATION

Chef Preparing Omelets & Eggs to Order

### Guest's Choice of Fillings

Sautéed Mushrooms, Onions, Red & Green Bell Peppers  
Spinach, Tomatoes, Diced Ham, Salami, Chorizo  
Scallions, Tomato Salsa, Swiss, Cheddar  
(Egg Whites Available Upon Request)

## BREAKFAST SELECTIONS

Choose One

### THICK FRENCH TOAST | v

Blueberry Compote, Whipped Butter, Maple Syrup

### CHICKEN CRÊPES

Roasted Garlic & Mushroom Cream Sauce

### CRÈME BRÛLÉE FRENCH TOAST | v

WITH FRESH GRANNY SMITH APPLES

Fresh Strawberry Compote

### APPLE CRÊPES | v | CN

Apple Compote with Pecans & Cinnamon

### CRÊPES FLORENTINE | v

Spinach, Parmesan Cheese, Nutmeg

### CHEESE BLINTZES | v

Strawberry Compote, Blueberry Compote, Sour Cream

### BELGIAN WAFFLES | v

Whipped Butter, Syrup, Whipped Cream, Bananas Foster Topping

### EGG SALAD & CHICKEN SALAD

Served with Pita Pockets

### OPEN FACE PETITE BAGEL SANDWICHES

With Ribbons of Lox & Cream Cheese  
Cucumber, Tomato, Red Onion

### GRANDMA'S NOODLE KUGEL | v

Cream Cheese, Sour Cream, Cinnamon, Vanilla



## FRITTATAS

ASPARAGUS, RED BELL PEPPER & CARAMELIZED SWEET ONION | v | GF

HAM, BROCCOLI, ONION & CHEDDAR | GF

ITALIAN SAUSAGE, ONION, GREEN BELL PEPPER & POTATO | GF

APPLEWOOD BACON, ONION & CHEDDAR | GF

MUSHROOM, SPINACH, ONION & GRUYERE | v | GF

## QUICHE

### QUICHE LORRAINE

Applewood Smoked Bacon, Swiss Cheese, Caramelized Onion

### DENVER QUICHE

Ham, Red & Green Bell Peppers, Sweet Onion, Cheddar Cheese

### GARDEN QUICHE

Zucchini, Carrots, Spinach, Onions, Mushrooms, Mozzarella

### MUSHROOM & POBLANO QUICHE | v

Onion, Feta Cheese

## BREAKFAST MEATS

Choose One

HICKORY SLICED APPLE WOOD SMOKED BACON

GLAZED BAKED HAM • CANADIAN BACON

TURKEY BACON • TURKEY SAUSAGE

PORK SAUSAGE LINKS • PORK SAUSAGE PATTIES



# Starch & Garden Fresh Salads

## STARCH

Choose One:

**POTATOES O'BRIEN | V | GF**

Sautéed Onion, Red & Green Bell Pepper

**NEW POTATOES | V | GF | DF | VGN**

Oven-Roasted with Onions

**DINER-STYLE HASH BROWN POTATOES | V | GF**

Shredded & Browned

**GRITS WITH SMOKED GOUDA | V**

**BISCUITS & SAUSAGE GRAVY**

## FRESH FROM THE GARDEN

Choose Two:

**MÉLANGE OF FRESH FRUIT | V | GF | DF | VGN**

Seasonal Citrus & Berries, Carved Melon Centerpiece

**FRESH FRUIT SKEWERS | V | GF | DF | VGN**

Stemming from a Melon Base

**ISRAELI COUSCOUS SALAD | V | DF | VGN**

Dried Cranberries, Mint, Sweet Onion, Lemon Juice, Sea Salt

**GRILLED VEGETABLE DISPLAY | V | GF | DF | VGN**

Asparagus Spears, Carrots, Zucchini

Yellow Squash, Red Peppers, Mushrooms, Balsamic Glaze

**GARDEN FRESH CRUDITÉ | V | GF**

Spinach, Creamy Herb or Cucumber Dill Dip

**WINTRY | V | GF | CN**

Romaine, Spinach, Poached Pears, Gorgonzola Cheese

Candied Walnuts, Dried Cranberries

Raspberry Champagne Vinaigrette

**SPINACH | V | GF | DF | VGN | CN**

Spinach, Sliced Strawberries, Toasted Almonds, Mandarin Oranges, Scallions

Toasted Sesame Vinaigrette

**VANILLA YOGURT BOWL | V | CN**

Granola, Raisins, Diced Fresh Fruit

### MEDITERRANEAN SPREADS

Choice of Three:

**HOUSE-MADE HUMMUS, BABA GHANOUSH | V | GF | DF | VGN**

**ROASTED RED PEPPER GARLIC SPREAD, TOMATO BRUSCHETTA | V | GF**

**CANNELLINI BEAN SPREAD, SPICY RED LENTIL DIP | V | GF | DF | VGN**

Pita Triangles & Crostini

**AVOCADO & CUCUMBER TOAST | V | DF | VGN**

**RICOTTA, PEAR, WALNUT & HONEY TOAST | V | CN**



# Hearth Baked Breads

Choice of three

## **PETITE NEW YORK BAGELS | v**

Plain & Chive Cream Cheese

## **MINI CROISSANTS | v**

## **HOMEMADE MINI MUFFINS | v | CN**

Choose two types:

Blueberry • Banana Nut • Poppy Seed

## **CINNAMON ROLL | v**

## **HOMEMADE DANISH | v**

Choose two types:

Plain • Fruit • Cheese

## **HOMEMADE TEA BREADS | v**

Choose two types:

Banana • Strawberry • Lemon-Poppy

## **HOMEMADE BISCOTTI BASKET | v | CN**

Choose two types:

Chocolate • Lemon • Pistachio • Apricot • Pine Nut • Honey

## **HEARTH BAKED ROLLS | v**

Choose two types:

Gourmet Knot • Multi Grain • Brioche • Pretzel Rolls

## **CHOCOLATE BABKA | v**

## **RASPBERRY BABKA | v**

## **FRESH BAKED SWEET POTATO & PECAN SPICE BREAD | v | CN | DF**

## **FRESH BAKED STRAWBERRY BREAD | v | CN**

Pistachio Streusel

## **HOMEMADE SCONES | v | CN**

Choose two types:

Chocolate Chip • Mango • Pineapple • Pistachio



## **BEVERAGE**

### **DARK ROAST REGULAR & DECAFFEINATED COLUMBIAN COFFEE AND ASSORTED TAZO TEAS**

Signature Sweeteners, Lemon, Cream

### **ORANGE, GRAPEFRUIT & CRANBERRY JUICES**



# Elegant Additions

## **NOVA LOX PLATTER**

Sliced Nova Lox, Cucumber, Tomato, Red Onion, Black Olives  
Assorted Petite New York Bagels  
Plain & Chive Cream Cheese

## **CHILLED WHOLE POACHED SALMON**

Seafood Stuffing, Sliced Cucumber, Diced Red Onion  
Lemon Wedges, Dill Sauce  
Gourmet Wafers & Flat Bread

## **SMOKED WHITEFISH PLATTER**

Large Bones Removed  
Chopped Cucumber & Yellow Pepper Salad  
Diced Red Onion, Dill Sprigs, Dill Crème Sauce

## **BACON BAR | GF**

Maple Brown Sugar, Garlic & Herb, Dipped Chocolate

## **PUMPKIN CREPE CAKE | V | CN**

Pumpkin Mousse, Crushed Pistachios

## **APPLE ROSE TART | V | CN**

Maple Custard, Walnut Crust

## **INDIVIDUAL YOGURT PARFAIT | V | CN**

Vanilla yogurt layered with seasonal berries  
Granola Topping, Dried Fruit & Nuts  
Displayed on our Signature Tree



## **WAFFLES OR PANCAKES STATION | V**

Chef Attended

### **Guest's Choice of Toppings**

Strawberries • Blueberries • Bananas • Chocolate Chips  
Maple Syrup • Blueberry Syrup • Carmel Topping  
Whipped Butter • Whipped Cream

## **CREPE STATION | V | CN**

Uniformed Chef Preparing

### **CLASSIC CREPES FILLED WITH**

Nutella • Lemon Mascarpone • Strawberry Compote

### **Finishing Touches:**

Whipped Cream

## **GOURMET BISCUIT BAR**

### **BISCUITS**

#### **Two per Guest**

Buttermilk, Sweet Potato & Herb

### **SPREADS**

Vanilla-Honey-Peach Butter, Garlic Butter  
Cranberry, Pomegranate w/Cabernet

### **FIXINS**

Southern Fried Chicken, Country Ham

### **DRIZZLES**

Maple Mustard, Bourbon Butterscotch



# Sweet Finale



## THE DECADENT TRIO

(Two Pieces per Guest)

Choice of Three:

**THE DECADENT CHEESECAKE STRAWBERRY** | V | GF

Large Halved Strawberry dipped in Dark Chocolate

**THE OPULENT CHOCOLATE MOUSSE STRAWBERRY** | V

Large Halved Strawberry dipped in White Chocolate

**DARK CHOCOLATE-DIPPED BANANA SLICE** | V | CN

Peanut Butter Mousse

**RASPBERRY CHOCOLATE MOUSSE CUP** | V

Whipped Cream, Raspberry Sauce, Fresh Raspberry Garnish

**CANNOLI SHOOTERS** | V | CN

Cannoli Crème, Chocolate & Pistachio Chips, Crisp Cannoli Shell

**CHICAGO CARAMEL CORN PARFAIT** | V

Corn Sponge Cake, Salted Caramel Mousse, Cream Cheese Mousse  
Caramel Corn Brittle, Chopped Caramel Corn

**EARL GREY SHOOTER** | V | GF | CN

Earl Grey Chocolate Cake, Earl Grey White Chocolate Mousse

**BANANA BREAD TIRAMISU** | V

Banana Bread, Mascarpone Cream, Caramel Crunch Pearls

**VANILLA CREAM FRUIT PARFAIT** | V | GF

Vanilla Pastry Cream, Fresh Berries, Whipped Cream

**BLUEBERRY-BLACK RICE PUDDING** | V | GF

Blueberry Soda-Infused, Whipped Cream, Poached Berries

**VANILLA PANNA COTTA** | V | GF

Topped with Fresh Berry Coulis

**CHEESECAKE LOLLIPOPS** | V | GF

White & Dark Chocolate

**KEY LIME TARTLET** | V

**STRAWBERRY CHEESECAKE TARTLET** | V

**LEMON MERINGUE TARTLET** | V

**CRÈME BRÛLÉE TARTLET** | V

**DARK CHOCOLATE FRUIT & NUT BITE** | V | CN

Dark Chocolate, Pistachio & Cranberry

**CARMELITA BROWNIES** | V

Fudgy Brownies, Homemade Caramel, Fudge Sauce, Whipped Cream

**WARM BABY CHURROS** | V

Cinnamon Sugar & Carmel Sauce

**SALACIOUS BITE** | V | CN

Chocolate Chip Cookie Dough, Peanut Butter Cup, Oreo  
Rice Krispy, Chocolate Ganache

**VOLUPTUOUS BAR** | V

Cheesecake, Cookie Dough, Oreo, Whoppers

**HOUSE-MADE CREAM PUFFS** | V | CN

White & Dark Chocolate

Choice of Two Flavors:

Pistachio • Grand Marnier • Kalúha • Black Currant • Nutella • Vanilla

**COCONUT MACAROONS** | V

Chocolate-Dipped or Banana Cream-Filled

**PETITE RED VELVET CUPCAKES** | V

Cream Cheese Frosting

**ROASTED BERRY & FUDGE WHOOPIE PIE** | V

Dark Chocolate Mousse, Blackberry Crunch

**PISTACHIO & CARDAMOM WHOOPIE PIE** | V | CN

Rosewater Buttercream

**MINT MOJITO WHOOPIE PIE** | V

Coconut Mousse

**TIRAMISU WHOOPIE PIE** | V

Mascarpone Mousse

**HOUSE-BAKED COOKIES** | V

Double Chocolate Chip, Oatmeal Raisin &  
Melt in Your Mouth Fancy Butter Cookies

**4" FRESH FRUIT SKEWERS** | V | GF | DF | VGN

# Brunch Bar

## BLOODY MARY STATION

**TITO'S HOMEMADE VODKA • THREE OLIVES VODKA**

### THE RIM

Lawry's & Celery Salt Blend

### CRUDITÉS

(Choose Three)

Dill Pickle • Scallion • Carrot • Green Olive  
Pepperoncini • Celery • Zucchini

### STICKS

(Choose One)

Beef Jerky • Pepperoni • Salami • Jalapeno Jack Cheese

**BLOODY MARY MIX • WORCESTERSHIRE • TABASCO SAUCE**

## WHITE PEACH NECTAR BELLINI

## CLASSIC MIMOSA & CHAMPAGNE

Served from our signature tree

### SOFT DRINKS, PELLEGRINO SPARKLING WATER & JUICES

Coke • Diet Coke • Sprite • Ginger Ale  
Orange Juice • Cranberry Juice

**ACCOUTREMENTS • ICE CUBES**

## UNLIMITED WHITE PEACH NECTAR BELLINI

## CLASSIC MIMOSA & CHAMPAGNE

Served from our signature tree

