



"Party... To Go!"

Breakfast & Brunch

Most of the following menus are for a minimum of 25 guests. All pricing shown is per person. Breakfasts & Brunches are picked up or delivered cold unless otherwise specified. If less than 20 people, additional service charges will apply. Early Morning Delivery Charges May Apply to Breakfast Orders if Applicable.
\$150 minimum for ALL Delivery Orders.

Gourmet Coffee Service

including Regular & Decaf Coffees, Regular & Herbal Teas, Milk & Cream, Sugar & Sweeteners, Rock Candy Swizzle Sticks
(Lemon & Honey Available Upon Request) *\$3 per person*

The Breakfast Bread Basket

- *Freshly Squeezed Orange Juice **OR** Premium Juice Assortment
 - *Seasonal Fresh Fruit Salad with Berries
 - *Miniature Freshly Baked Bagels, Danish, Croissants, Scones & Muffins *Butter, Cream Cheese & Jam
- \$12*

The Bellevue Avenue Breakfast

- *Freshly Squeezed Orange Juice **OR** Premium Juice Assortment
 - *Seasonal Fresh Fruit Salad with Berries
 - *Miniature Freshly Baked Bagels, Danish, Croissants, Scones & Muffins
 - *Butter, Cream Cheese & Jam
 - *Homemade Frittata of Your Choice **OR** Fluffy Cheddar Cheese & Herb Scrambled Eggs **OR** Sherry's Homemade Quiche
 - *Maple Glazed Sweet Italian Sausages & Thick Cut Applewood Bacon
 - *Red Skinned Rosemary Home Fries
- \$16*

The Valley Road Breakfast

- *Freshly Squeezed Orange Juice **OR** Premium Juice Assortment
 - *Seasonal Fresh Fruit Salad with Berries
 - *Miniature Freshly Baked Bagels, Danish, Croissants, Scones & Muffins
 - *Butter, Cream Cheese & Jam
 - *Homemade Frittata of Your Choice **OR** Fluffy Cheddar Cheese & Herb Scrambled Eggs **OR** Sherry's Homemade Quiche
 - *Cinnamon French Toast Baguettes **OR** Belgian Waffles with Vanilla Bean Syrup (Bananas Foster Style **OR** Fresh Berries please add \$1.50pp)
 - *Maple Glazed Sweet Italian Sausages & Thick Cut Applewood Bacon
- \$18*

The Lorraine Avenue Breakfast

- *Freshly Squeezed Orange Juice **OR** Premium Juice Assortment
 - *An Assortment of Freshly Baked Miniature Bagels, Butter, Cream Cheese, Jam & Spreads
 - *Seasonal Fresh Fruit Salad with Berries
 - *Homemade Frittata of Your Choice
 - *Sliced, Smoked Nova Smoked Salmon Display including
 - *Platter of Sliced Vine Ripened Tomatoes, Sweet Red Onion & Hard Boiled Egg
- \$24**

Healthy Girl Breakfast

- *Premium Low Sugar Orange Juice
 - *Whole Grain Bagels & Fruited Rolls, Lowfat Cream Cheese
 - *Seasonal Fresh Fruit Salad with Berries
 - *Scrambled Egg Whites with Scallions, Tomatoes & Cheese
 - *Lowfat Yogurt-Granola Parfait Cups
- \$16**

A Country Breakfast in The 'Burbs

- *Freshly Squeezed Orange Juice
 - *Mini Buttermilk Biscuits & Homemade Sliced Corn Bread
 - *Spiced Carrot Muffins w Cream Cheese Glaze
 - *Honey Butter & Strawberry Preserves
 - *Seasonal Fresh Fruit Salad with Berries
 - *Rancheros Scramble~ eggs scrambled with peppers, onion, Monterey Jack Cheese, tomatoes & avocado, Salsa & Sour Cream served alongside
 - *Grilled Chorizo Sausage & Virginia Ham
 - *Red Skinned Chipotle Home Fries
- \$25**

English High Tea

- *Homemade Miniature Blueberry Scones with Lemon Glaze and Orange-Cranberry with Maple Glaze with Honey Butter, Strawberry Preserves, Lemon Curd & Devonshire Cream

- *Traditional English Tea Sandwiches, crusts removed on Assorted Breads

-Choose 5-

- Smoked Salmon with Dilled Goat Cheese, Arugula & Lemon*
- Curried Egg Salad with Currants*
- Waldorf Chicken Salad with Apples, Grapes, Walnuts & Tarragon*
- Smoked Turkey with Cranberry Cream Cheese and Watercress*
- Black Forest Ham, with Brie, Apples and Maple Dijon*
- Garlic-Herb Cheese, Radish, Cucumber & Sprouts*
- Charcuterie, Fontina, Red Pepper & Pesto*
- English Stilton, Vanilla Bean Honey and Anjou Pear*
- Egg Salad with Herbes Fines*
- Fillet of Beef, Horseradish Mayonnaise, Watercress*
- Ham, Cheddar, and Chutney*
- Prosciutto, Parmigiano, Ripe Tomato, Arugula*
- Herb Grilled Chicken, Gouda, Mango and Curry Mayonnaise*
- Serrano, Manchego, Quince & Almond*

- *Tea Breads~

Homemade All-Butter Poundcake, Banana Bread, Date-Nut Bread, Pumpkin Spice Bread, & Zucchini-Carrot Bread

- *Assorted Canapes~

Prosciutto Wrapped Strawberries stuffed with Brie, Deviled Eggs with Fine Herbes, Miniature Quiche Primavera

- *Assorted Handmade Miniature Pastries~
- plus *Miniature Cupcakes, Raspberry Linzer Hearts & Shortbread*

- *A Fine Assortment of Regular, English & Herbal Teas

\$35

Dairy Brunch

*Freshly Squeezed Orange Juice **OR** Premium Juice Assortment

*Seasonal Fresh Fruit Salad with Berries

*Miniature Freshly Baked Bagels, Danish, Croissants, Scones & Muffins *Butter, Cream Cheese & Jam

*Homemade Frittata of Your Choice **OR** Fluffy Cheddar Cheese & Herb Scrambled Eggs **OR** “Sherry’s Homemade Quiche” of Your Choice

*Tia’s Homemade Noodle Kugel

*Sliced Cheese Tray

*Nova Smoked Salmon Display including Platter of Sliced Vine Ripened Tomatoes, Sweet Red Onion & Hard Boiled Egg

*Homemade Lemon-Herb Tuna Salad & Deliciously Devilish Egg Salad

*Pasta Salad of Your Choice

*Angela Salad

\$29

Epicurean Brunch

*Freshly Squeezed Orange Juice **OR** Premium Juice Assortment

*Seasonal Fresh Fruit Salad with Berries

*Miniature Freshly Baked Bagels, Danish, Croissants, Scones & Muffins

*Butter, Cream Cheese & Jam

Choice of 1:

Homemade Frittata of Your Choice **OR** Fluffy Cheddar Cheese & Herb Scrambled Eggs **OR** “Sherry’s Homemade Quiche” of Your Choice

Choice of 1:

Thick Cut Applewood Bacon & Maple Glazed Italian Sausages **OR** Smoked Salmon Display **OR** Chicken & Apple Sausage **OR** Dijon-Rum Glazed Spiral Ham

Choice of 1:

Cinnamon French Toast Baguettes **OR** Belgian Waffles with Vanilla Bean Syrup (Bananas Foster Style **OR** Fresh Berries please add \$1.50pp)

Plus:

Choice of Chicken, Pasta, Red Skinned Rosemary Home Fries & Salad

\$35

Tia's Signature Brunch Buffet

(Minimum 25 Guests)

- *Freshly Squeezed Orange Juice **OR** Premium Juice Assortment
- *Seasonal Fresh Fruit Salad with Berries
- *Low Fat Yogurt, Granola & Dried Fruit Parfait
- *Miniature Freshly Baked Bagels, Danish, Croissants, Scones & Muffins
- *Butter, Cream Cheese & Jam

Choice of 1:

Homemade Frittata of Your Choice **OR** Fluffy Cheddar Cheese & Herb Scrambled Eggs **OR** "Sherry's
Homemade Quiche" of Your Choice **OR**
Tia's Eggs Benedict with Asparagus, Grilled Proscuitto & Bearnaise Sauce
***\$2pp supplemental charge**
*Red Skinned Rosemary Home Fries

Choice of 2:

Thick Cut Applewood Bacon & Maple Glazed Italian Sausages **OR** Turkey Sausages **OR** Chicken &
Apple Sausage **OR** Dijon-Rum Glazed Spiral Ham

Choice of 1:

Cinnamon French Toast Baguettes **OR** Belgian Waffles with Vanilla Bean Syrup
(Bananas Foster Style OR Fresh Berries please add \$1.50pp)

Choice of 1:

Poached Side of Pacific Salmon with Cucumber Mango-Slaw **OR** Sliced, Norwegian Smoked Salmon
Display including Platter of Sliced Vine Ripened Tomatoes, Sweet Red Onion & Hard Boiled Egg **(add
Nova \$4)**

Plus:

Choice of Chicken, Pasta & Salad

\$39

Quiche & Frittata Options

- *Quiche Lorraine~ Bacon, Onion, Gruyere & Chives*
- *Asparagus, Smoked Salmon & Brie*
- *Broccoli, Scallion & Vermont Cheddar*
- *Sweet Fennel Sausage, Pepperonata, & Provolone*
- *Roasted Eggplant, Tomato, Fontina & Basil*
- *Wild Mushrooms, Sauteed Leeks and Gruyere*
- *Honey Ham, Vermont Cheddar & Herbes Fines*
- *Baby Spinach, Feta Cheese, Roasted Tomato & Marjoram*
- *Yukon Gold Potato, Scallions, Thyme & Chevre*
- *Summer Vegetable*

Ala Carte Enhancements

- Yogurt Granola Parfaits with Dried Fruits & Honey
- Nova Smoked Salmon Display
 - Poached Pacific Salmon(with choice of sauces & accoutrements)
- Homemade Quiches & Frittatas
 - Tenderloins of Beef
 - Miniature Sandwiches
 - Tea Sandwiches
- Turkey Breakfast Sausage with Sage
- Pastries, Cookies & Celebration Cakes