



food. drink.

by Zest Catering & Events, Inc.

Brunch

Baguette French Toast

Vermont maple syrup, fresh berry compote, butter, chantilly cream

Fresh Fruit Skewers

Seasonal summer fruit

Herb Roasted Red Potatoes

Young red potatoes, rosemary, honey, caramelized onions

Apple wood Smoked Bacon or House-made Fennel Sausage Patties

Vegetable Frittata

Spinach, sundried tomato, mushrooms, shallots, parmesan, mascarpone

Fresh Breakfast Breads & Pastries

Fresh Squeezed Orange juice, Cranberry juice,
Coffee and Tea

Add on:

Lox & Bagel Display

Nova Scotia cold smoked salmon, petite bagels, herbed cream cheese,
Bermuda onions, capers

Eggs Benedict Florentine

English style muffin, creamed young spinach, farm fresh eggs, maltaise hollandaise

Dessert Station

Bottomless Mimosa or Bloody Mary

Menu Style Options:

Plated, Family Style or Buffet

Our goal is to create a menu for your event that best represents your vision, cuisine preferences and budget. This sample menu may provide you with some inspiration as we begin to work together to create your custom menu.

We are proud to serve food that is scratch made, in-house, using fresh seasonal ingredients, grass-fed, natural and organic meats and fish from sustainable sources. Some menu items may change due to seasonality. Vegetarian, vegan and gluten free menu options are available.