

Urban Classic Buffet Brunch Menu 2

Stuffed French Toast

with honey cream cheese, pecans and demerara sugar
sprinkled with cinnamon and powdered sugar, served with maple syrup

-or-

Mushroom and Asparagus Crêpes

sautéed mushrooms and asparagus spears
with herbed Boursin in classic crêpes

Cider Glazed Peameal Bacon

apple cider-glazed peameal bacon, served sliced

Mixed Potato Hash Browns

Yukon Gold, red jacket and sweet potatoes crisped with onion and savoury herbs
served with Urban house-made ketchup

Morning Glory Salad

baby spinach and arugula
pink grapefruit, mandarin oranges and strawberries
with orange-honey dressing and toasted almonds

Urban Berry Bowl

market selection of fresh berries
tossed with citrus and honey

Fresh-squeezed Orange Juice

\$35.00/person

*Taxes, equipment, staffing and delivery not included.
Surcharge \$5.00pp less than 20 guests. Minimum order required.*

Optional Extras

Fresh Fruit Platter \$7.50pp

selection of seasonal fresh fruit

Decorative Fruit Carving

hand carved and filled with berry skewers -priced accordingly

Assorted Finger Pastries \$3.75pp

Chocolate-Dipped or **Balsamic-Demerara Strawberries** \$3.25pp

Urban Blend Coffee and **Assorted Teas** \$6.50pp

Decaffeinated selections available on request

Prices quoted for menu additions apply only when ordered with menu listed.

Please Note:

*2 business days notice for gluten-free, vegan or vegetarian meals or substitutions. Additional charges may apply.
Menu selections and Pricing subject to market availability.*

Professional staffing when required, provided by our service division, **ServiceSource**. Additional services available
-whatever your requirements, we'll look after all the details! Call to book your date with our catering specialists!

It's Party Time, call UrbanSource Catering!