

Four Seasons Foods Catering

Breakfast/Brunch Menu

**All below items are made from scratch, per order*

*Due to fluctuating food and labor costs, price lists are not available. Please contact us for pricing**

*Continental

- Seasonal Fruit Bowl or platter *gf *V
- Yogurt (Plain or Vanilla) served with granola and fresh seasonal berries
- Butter croissants
- 2 choices of homemade Mini breakfast muffins (choices include: chocolate chip, raspberry lemon zest, blueberry, mixed berry, orange, and banana nut)
- Lox (cold smoked salmon) flatbread with red onions, capers, and an herbed cream cheese spread. Cherry tomato garnish

*Eggs

- Farm Fresh Scrambled eggs *gf (**with or without cheddar cheese and chives*)
- Mexican scrambled eggs with chorizo, bell peppers, onions, and cheese all scrambled together. (*Can also be made with soyrimo!*) *gf
- Egg Frittata with broccoli, bell pepper, onion, mushroom, and 3 cheese blend. Baked casserole style *gf (*Protein additions available: Ham, Sausage, or bacon*)
- Mediterranean Egg Frittata with artichoke, sundried tomatoes, spinach, and feta cheese. Baked casserole style *gf
- Egg Strata with Bacon, broccoli, onions, and three cheeses (Like a frittata with biscuits baked in!)
- Eggs benedict with Canadian bacon or Florentine with spinach and tomato, topped with a poached egg and cream cheese hollandaise. Served on a toasted English muffin (***Onsite oven and onsite chef required**)
- Made to order or make your own breakfast burritos with choice of breakfast meats and veggies. Rolled in flour tortillas (***Onsite chef required**)
- Omelet bar with ham, bacon, sausage, crab, spinach, mushrooms, bell pepper, onion, cheese, salsa Fresca. Other ingredients may be available by request *gf (***Onsite chef required**)

*Breakfast Favorites

- Homemade biscuits with country sausage gravy (***on site oven required**)
- Breakfast meats (pit ham, bacon, sausage links or homemade patties) *gf
- Country style roasted breakfast potatoes with onions and bell peppers *gf *V
- Roasted Gold and/or Red breakfast potatoes rubbed in Dijon, rosemary, garlic, Italian seasonings *gf*V
- Hash brown patties *gf (**Onsite Chef required**)

*The Sweet Side!

- Buttermilk pancakes plain or with seasonal berries (***Onsite chef required**)
- French Texas toast soaked in a cinnamon egg custard and pan fried (***Onsite chef required**)
- Sweet Brussels style waffles, served with real maple syrup and butter chips
- Sweet croissant casserole (breakfast bread pudding!) Served with seasonal fruit compote and fresh whipped cream

*Salads

- Traditional garden salad with mixed field greens, romaine, cucumbers, radishes, cherry tomatoes, shredded carrots, and avocado. Served with country ranch or a roasted garlic balsamic vinaigrette *gf (balsamic for *gf and *V)
- Tropical spinach salad with shredded cabbage, scallions, carrots, mandarin oranges, sliced almonds, sesame seeds, and crispy rice noodles served tossed with a sweet tamari vinaigrette *V*gf
- Summer spinach salad with strawberries, goat cheese, roasted asparagus, and candied walnuts with a roasted garlic balsamic vinaigrette *gf
- House salad with field greens, sliced apples, strawberries, walnuts, grape tomatoes, and manchego cheese tossed in a raspberry/blackberry vinaigrette *gf
- Roasted Beet salad with mixed baby greens, arugula, fresh roasted beets, candied walnuts, goat cheese, and grape fruit segments. Drizzled with a roasted garlic balsamic vinaigrette. *gf
- Fall Apple salad with lots of seasonal sliced apples, mixed greens, watercress, roasted hazelnuts, and Manchego cheese. Tossed in a light lemon vinaigrette. *gf (SEASONAL Aug-Dec)
- Winter Salad with mixed baby greens, dried cranberries, macadamia nuts, and goat cheese. Pomegranate white balsamic vinaigrette
- Pear and Bib- Baby bib lettuces, thin sliced pears and red onion, fresh bacon lardons. Tossed with a creamy blue gorgonzola dressing and topped with candied walnut crumble *gf (SEASONAL Aug-Dec)

- Southwestern Caesar salad with romaine, three cheeses, tomatoes, corn, black beans, avocado, and house made tortilla strips, all tossed in a smoky chipotle Caesar dressing. *gf
- Elote' style Cesar salad with romaine, lots of grilled corn, diced red onion and bell pepper, cotija cheese, cilantro, and chili powder. Tossed in a lime crema style dressing *gf
- Classic Caesar salad with romaine lettuce, parmesan cheese, and house made croutons all tossed in a creamy Caesar vinaigrette
- Traditional Greek salad with tomatoes, cucumbers, red onion, feta cheese, and Kalamata olives over iceberg and romaine lettuces with a Greek yogurt vinaigrette dressing *gf
- Fusilli pasta salad with grape tomatoes, fresh mozzarella, cucumber, Kalamata olives, basil, parmesan cheese Italian vinaigrette.

***Sandwiches/Sliders** **(Bread choices include: French or seeded baguette, soft white Italian hoagie, mini croissants, or Hawaiian roll)*

- Roasted Turkey with brie, cranberry aioli, caramelized onion, lettuce. Served on French and seeded baguette segments
- Veggie with pesto, provolone, balsamic marinated red onions, cucumber, tomato, and alfalfa sprouts. Served on French and seeded baguette segments
- Ham and Swiss with pickles, mustard aioli, lettuce, tomato. Served on soft white Italian hoagie segments
- Roast beef with pepper jack, Ortega chilies, mustard aioli, lettuce, red onion. Served on soft white Italian hoagie segments
- Italian with salami, prosciutto, ham, provolone, lettuce, red onion, tomato, and Italian dressing. Served on soft white Italian hoagie segments.
- Chicken salad with apples, grapes, and walnuts, served on mini croissants

*V= vegan

*gf = gluten free.

****Even though some of our items are gluten free, they are not prepared in a gluten free kitchen and therefore cross contamination is possible****

Craving something more? We specialize in custom menus! If you have a menu idea or dietary restriction, please let us know and we will do our best to accommodate your tastes!