

THE BLACK TIE COMPANY
CUSTOM CATERING ♦ EVENT PLANNING
207-761-6665
WWW.THEBLACKTIECO.COM

BRUNCH MENU

SOCIAL AND CORPORATE CATERED EVENTS

The Following Menu Selections Are Available For Catered Events At Your Home Or Place Of Business. These Menus Are A Representation Of Many Of The Delicious Offerings We Serve For Breakfast And Brunch. Please Be Advised That This Menu Is For Events ***With Staff On Site Only***. Our Event Planners Will Be Happy To Work With You On Planning A Lovely Menu And Setting, With Full Service, And Any Additional Amenities Desired. There Is A Minimum Of Twelve Guests For Catered Breakfasts And Brunches. Choices Are Available For Plated Meals As Well As Buffet Options.

Please Speak With An Event Planner For Pricing And Further Details.

Selections Include:

Chef Prepared Omelet Stations- With Choices Of Fillings: Tomato, Onion, Mushroom, Ham, Bacon, Sausage, and Six Varieties Of Cheeses, Spinach, Asparagus, Crab, and Lobster. Shrimp, Peppers, Artichokes, And Olives

Eggs Prepared To Your Liking-Any Style

Eggs Benedict-With Canadian Bacon And Hollandaise

Eggs Benedict- With Crab, Asparagus And Béchamel

Eggs Florentine –With Mornay Sauce

Breakfast Tortilla-With Choice Of Fillings: Scrambled Egg, Tomato, Roasted Red Peppers, Onions, Ham Bacon, Sausage, Cheeses, Mushrooms, Green Pepper, Hot Peppers, And Potatoes with Ranchero Sauce **Or** Roasted Tomato Salsa

Cheese Blintzes- With Blueberry **Or** Strawberry Coulis

French Toast- Thick Slices Of Egg Bread With Traditional Vanilla And Cinnamon **Or** Thick Slices Of Raisin Walnut Bread With Traditional Batter And Brown Sugar Served Orange Zest, And Warm Vermont Maple Syrup

Frittatas- Our Italian Style Egg dish
Made With A Variety Of Meats, Vegetables Or Cheeses

Quiche-Classic Quiche Lorraine
Crab And Dill Havarti
Asparagus And Fontina
Wild Mushrooms And Swiss
Fresh Spinach And Feta

Black Tie Strata-Savory Bead Pudding Made With Wild Mushrooms, Sundried Tomato, Chevre And Spinach Layered With A Rich Egg Custard **Or** Maple, Pecan And Bacon Bread Pudding Served With Sweet Cream Anglaise

Buttermilk Pancakes- Banana Walnut, Chocolate Chip, Georgia Pecan, Blueberry Or Apple Cinnamon: Served With Sweet Cream Butter And Vermont Maple Syrup

Homemade Crepes- Lobster Mango And Avocado, Canadian Bacon And Asparagus, Summer Berries, Peaches And Mascarpone **Or** Spinach And Wild Mushroom

Fresh Seasonal Fruit Display- With A Berry Yogurt And Coconut Dipping Sauce

Imported Cheese Selection- With Dried Fruits, Olives, Nuts And Honey

Smoked Salmon Display- Thinly Sliced And Served With Bagels, Cream Cheese, Capers, Red Onion, And Tomato

Chef Carved Apricot Glazed Ham- With Petite Corn Muffins And Herb Biscuits

Herb Roasted Turkey Breast- With Silver Dollar Rolls, Herb Mayonnaise, Roasted Red Pepper Aioli And Apple Pear Chutney

Chilled Whole Poached Salmon- With Sauce Verte **Or** Dill Aioli

Grilled Filet Tenderloin Of Beef- With Béarnaise Sauce And Horseradish Cream

Grilled Scallops -With Roasted Asparagus

Seared Ahi Tuna -With Wasabi Aioli

Maine Shrimp Ceviche- With Coconut And Lime Juice

Louisiana Crab Cakes -With Lemon Caper Remoulade

Sesame Chicken -With Apricot Sauce

Thai Red Curry And Tofu -With Asian Vegetables

Fresh Baked Goods- Choice Of Fruit And Nut Breads, Brioche, Challa Bread, Cinnamon Raisin Bread, Pastries, Coffeecakes, Strudels, Muffins, Croissants And Cinnamon Buns Served With Sweet Butter, Fruit Preserves And Cream Cheese

Accompaniments

Apple Wood Smoked Bacon
Biscuits And Country Gravy
Southern Style Cheese Grits
Homemade Cranberry Granola
Herb Roasted Potatoes With Caramelized Onion
Pureed Sweet Potatoes With Butter And Brown Sugar
Potato Pancakes With Apple-Pear Chutney And Crème Fraiche
Roasted Asparagus Wrapped In Proscuitto
Classic Waldorf Salad
Honey Mint Or Vanilla Cinnamon Yogurt
Baked Brie With Apricot And Almond Glaze
Shrimp Salad With Tarragon
Country Sausage Patties
Chicken And Apple Sausage
Smoked Ham
Homemade Corned Beef Hash
Red Flannel Hash
Cajon Shrimp Salad
Caesar Salad With Herb Croutons, Nicoise Olives, Toasted Pinenuts And Shaved Parmesan
Fresh Corn, Tomato And Arugula Salad With Gorgonzola
Vine Ripened Tomato With Fresh Mozzarella, Basil And Red Onion
Apple, Beet And Sweet Onion Salad
Curried Rice Salad With Grapes, Scallions, Pecans And Raisins
Fresh Spinach, Spiced Walnuts, Strawberries And Chevre Salad
Orange Basil Orzo Salad
Thai Chicken Salad
Golden Tomato Gazpacho With Avocado
Lobster Bisque
Tomato Basil Soup With Chevre Croutons
Wild Mushroom Ravioli With Brie, Walnut And Sherry Sauce
Risotto With Peas, Pancetta And Asiago Cream Sauce
Cavetelli Pasta With Julienne Vegetables And Herbed Olive Oil And Shaved Parmesan
Sesame Noodles With Zesty Orange Ginger Dressing
Fresh Seasonal Berries With Cream

And Of Course.....

A Complete Selection Of Fresh Fruit Juices, Breakfast Cocktails, Herbal And Flavored Teas,
Black Tie Blend Coffees And Decaffeinated Coffees.