



Kissthecookcatering.com

BRUNCH MENU

2022 / 2023





TRADITIONAL BRUNCH

\$25

SELECT 2 ENTREES:

- Frittata Florentine: Canada Grade A Eggs, Spinach, Feta, Onion & Fine Herbs (V G)
- Farmers Fluffy Scrambled Eggs (V G)
- Pancakes with Canadian Maple Syrup & Butter (V)
- French Toast with Canadian Maple Syrup & Butter (V)
- Belgian Waffles with Canadian Maple Syrup, Butter (V)

SELECT 2 MEATS:

- Crispy Bacon (2 pieces / person)
- Breakfast Sausage (2 pieces / person)
- Beyond Meat Breakfast Sausage (\$2 pp)
(2 pieces / person)

STARCH:

- KTC Breakfast Potatoes: Triple Cooked Potatoes, Caramelized Onion, Thyme, Spanish Paprika (Ve G D)

SELECT 1 FRUIT:

- Fresh Fruit Salad (Ve G D)
- Fresh Fruit Platter (Ve G D)

KISS THE COOK BRUNCH

\$30

OMELET BITES

- Western - Eggs, Smoked Ham, Roasted Red Peppers, Caramelized Onion, Green Onion, Aged Cheddar
- Veggie - Eggs, Spinach, Onion, Feta, Fine Herbs (V)

FRIED CHICKEN & WAFFLES

Mini Buttermilk Waffles, Pickle Brined Crispy Southern Fried Chicken with Dill Pickles, Maple Syrup & Hot Honey on the side

BLT SLIDERS

Bacon, Lettuce, Tomato, Mayo, Mini Brioche

SALMON & LOX

Mini Smoked Salmon & Lox Bagels with Red Onion, Capers, Fresh Dill

IMPORTED & DOMESTIC CHEESES (V)

Aged Cheddar, Smoked Gouda, Spicy Havarti, Gorgonzola, Parmesan, Grapes, Strawberries & Entertainment Crackers

ASSORTED BAKERY (V)

- Mini Muffins, Scones & Croissants
Served with Fruit Preserves & Butter



YUMMY ADDITIONS:

ASSORTED BREAKFAST PASTRIES V \$8

- Fresh Muffins: Wild Blueberry, Carrot Oat Crumble, Chocolate Banana, Pumpkin Pepita
 - Croissants: Butter, Chocolate, Almond
 - Scones: Wild Blueberry, Raspberry, Lemon Cranberry
 - Danishes: Raspberry, Cherry, Cinnamon Roll
- Fruit preserves & butter included*

RISE & SHINE PARFAIT V \$5

Vanilla Greek Yogurt, Fresh Berries, Homemade Granola
Optional: Served in a Mason Jar (\$1 pp)

COCONUT CHIA PUDDING Ve G D \$7

Coconut Chia Pudding with Sour Cherry Preserve, Mint, Toasted Coconut
Optional: Served in a Mason Jar (\$1 pp)

MIXED BERRY BOWL Ve G D \$3.5

Chef's Seasonal Selection of Mixed Berries

FRESH FRUIT PLATTER Ve G D \$5

Cantaloupe, Honeydew, Pineapple, Mixed Berries & Grapes

CRUDITES V G D \$5

Seasonal Raw & Roasted Vegetables, Mixed Olives, House Made Hummus, Caramelized Onion Dip

MASON JAR SALADS \$6

SHAKE, OPEN & ENJOY!

Select up to 3 Types from our Seasonal Selection including; Strawberry Spinach, Summer Garden, Bowtie Caprese & Anna's Famous Broccoli

PARTY SANDWICHES \$6

Assorted Party Sandwiches including; Tuna Salad, Smoked Salmon & Cream Cheese, Roast Beef & Cheddar, Turkey & Spicy Havarti, Best Egg Salad, Cucumber & Cream Cheese
Served on crustless Sandwich Bread, cut in triangles (3pcs/pp)

CHARCUTERIE \$15

A gourmet selection of Artisanal Cured Meats, accompanied by Italian Cheeses, Grapes, Crostini, Crackers & Olives

ASSORTED GOURMET SQUARES V N \$4

Assorted Fresh Baked Squares including; Sea Salt Caramel Brownie, Carrot Cake with Cream Cheese Frosting, Lemon Square, Pecan Square, Date Square

JUMBO COOKIES V \$3.5

Daily Selection of Fresh Baked Cookies including; Sea Salt Chocolate Chip, Oatmeal Raisin, Cadbury Mini Egg, Double Chocolate Chai, Ginger Molasses