

Indulge your

Taste!

Corporate & Social Catering

Continental Breakfast

Coffee and Tea Selections

Regular, Decaf Coffee and Specialty Teas with Half and Half and Sweeteners

The Juice Bar

Orange, Apple and Tomato

Morning Mini Sweet Breads

Assorted Mini Bagel, Muffins, Danish,
Filled Croissants and Scones, with Cream Cheese, Butter and Jellies

Fruit Bowl

A selection of Hand Fruits: Apples, Bananas, Tangerines and Berries or Grapes

Executive Continental

Coffee, Tea and Juice Selections

Regular and Decaf Coffee and Assorted Teas;
Orange and Apple Juices

Morning Mini Sweet Breads

Assorted Mini Bagels, Muffins, Danish,
Filled Croissants and Scones, with Cream Cheese Butter and Jellies

Sliced Quiche Sampling

Choose two:

The Classic Lorraine, Spinach and Cheddar or Western

The Power Trio

Bowls of Vanilla Yogurt, Fresh Fruit Salad and Granola Topping

To create a custom menu, contact:

Lisa Weissbord | 267.265.2765 | lisa@bytastecatering.com

Bill Beck | 484.919.5310 | bill@bytastecatering.com

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Hot Breakfast

Beverages

Coffee and Tea Selections

Regular, Decaf and Specialty Teas with Half and Half and Sweeteners

Mexican Hot Chocolate

With Mini Marshmallows

(Minimum 25 Order)

Bottled Apple, Orange and Cranberry Juices

Eggs and Egg Dishes

Cheddar Eggs

With Toppings Including Salsa, Roasted Red Peppers, Scallions,
Sour Cream, Extra Cheese and Beck's 3 Devils Hot Sauce

Breakfast Pisseladiere

(Breakfast Pizza)

Brie, Egg and Fresh Herbs

Andouille, Egg and Cheddar

Roasted Pepper, Egg and Provolone

Mini Quiches

Classic Lorraine, Spinach and Feta, and Roasted Three Pepper Varieties and Provolone

Fritatas

Fennel Sausage, Mushroom, Red Pepper

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Hot Breakfast Continued

Beverages

Morning Mini Sweet Breads

Assorted Mini Bagel, Muffins, Danish,
Filled Croissants and Scones, with Cream Cheese Butter and Jellies

Crispy Bacon

Turkey Sausage

Philadelphia Scrapple

Home Fries

With Sautéed Onions and Peppers

Fresh Fruit Salad

With Cantaloupe, Honeydew, Pineapple and Strawberries

Yogurt Parfait

With Granola and Fresh Berries

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Brunch Menu

Salads

Spring Mix

Spring Mix with Dried Cranberries, Green Apples and Candied Pecans
With Raspberry Vinaigrette

Lentil Salad

With Spring Vegetables and Golden Raisins in Citrus Poppy Seed Vinaigrette

Trio of Quiches

Quiche Lorraine

Ham, Gruyere and Onion

Pepper and Cheese

Trio of Roasted Peppers and Sharp Provolone

Florentine

Spinach and Cheddar

Fresh Fruit Salad

Seasonal Fresh Fruit Paired with Honey Vanilla Yogurt

Mini Morning Sweetbreads

Croissants, Filled Croissants and Muffins
With Butter and Jellies

Fresh Roasted Coffee

Regular, Decaf and Specialty Teas

Mimosas and Bloody Mary Bar

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Five Course Small Plate Creole Brunch

Starter: Baskets of Homemade Biscuits and Strawberry Jam

Course Une

Chilled Avocado and Cucumber Bisque
With Mint Oil and Poached Crawfish

Course Deux

French Market Salad:
Artichokes, Capers, Hearts of Palm
and Quail Eggs with Dijon Vinaigrette

Course Trois

Shrimp and Crabmeat Etouffe
over White Rice

Course Quatre

Eggs Petunia Napoleon Style
Grilled Corn Bread, Tasso Ham, Eggplant,
Spinach and Creole Hollandaise

Course Cinq

Grilled Bananas Foster

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Nawlins Brunch Menu

Served Family Style

Pain Perdu

Apricot Jam Stuffed French Toast Dusted with Powdered Sugar

Slow Cooked Pork Grillades

Creole Pot Roast, Pounded Thin and Prepared in a Rich and Tangy Sauce

Jalapeno Cheese Grits

Quiche Duo

Freshly baked

Lorraine

Tasso Ham, Gruyere and Fresh Herbs

Pepper and Cheese

Roasted Pablano and Bell Peppers with Sharp Provolone

Tropical Fruit Salad

Cantaloupe, Honeydew, Pineapple, Strawberries and Mango
With Lemongrass Syrup and Fresh Mint

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