



JASON'S
CATERED EVENTS INC.
Gourmet Fare With Flair

PLATED BRUNCH MENU

TRAY PASSED HORS D'OEUVRES

PLEASE SELECT TWO (2)

FRUIT PARFAIT ON A SPOON
YOGURT, DICED BERRIES, AND GRANOLA

SILVER DOLLAR PANCAKE SKEWER
MINI PANCAKES STACKED WITH BLUEBERRIES
DRIZZLED WITH WARM MAPLE SYRUP

MINI QUICHE LORRAINE
BACON, SWISS AND GRUYERE CHEESE

CARIBBEAN RUMAKI
BANANAS WRAPPED IN APPLEWOOD SMOKED BACON
BAKED WITH A SPICED BROWN SUGAR GLAZE

GRAVLAX CANAPÉ ON A MINI BAGEL
TEQUILA AND LIME CURED SALMON ON SCALLION CREAM CHEESE

PLATED STARTER COURSE

FRESH BERRIES WITH CHANTILLY CRÈME FRAICHE
SERVED IN A MARTINI GLASS

OR

FRENCH TOAST
MAPLE SYRUP AND SWEET BUTTER

PLATED ENTREE COURSE

EGGS BENEDICT
ENGLISH MUFFIN TOPPED WITH CANADIAN BACON,
POACHED EGG, AND HOLLANDAISE SAUCE

BREAKFAST POTATOES

GRILLED ASPARAGUS

UPGRADE OPTION – NOT INCLUDED

PRESIDENTIAL PLATED DUET ENTRÉE

THE NIXON EGG'S BENEDICT DUET

RICHARD'S BENEDICT
ALASKAN KING CRAB, POACHED EGG, LEMON ZEST, AND HOLLANDAISE SAUCE

PAT'S BENEDICT
SLICED BEEF TENDERLOIN, POACHED EGG, AND BÉARNAISE SAUCE