



Brunch Menu

~ Passed Hors D'oeuvres ~

Please select six, allowing for a balance of both hot & cold items.

Hot

Signature Mini Burgers

The “¼ oz-er” – Black Angus Burger
Vermont Cheddar Cheese & Pickle
on a Brioche Roll

Maine Lobster & Champagne Risotto Cakes

Sweet Maine Lobster Coupled with
Creamy Arborio Rice
Truffle Basil Emulsion Dipping Sauce

Eggplant Crisp

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Oven Roasted Tomatoes, Truffle Pecorino & Oregano

Signature Avocado Fries

Crispy Avocado French Fries
Chipotle Tomato Aioli

Coconut Shrimp

Crisp Golden Brown Tiger Shrimp
Chili Dipping Sauce

Maryland Crab Cakes

Lightly Spiced and Pan Fried
Old Bay Remoulade

Vegetarian Spring Roll

Wild Mushroom & Leek Spring Rolls
Hoisin Soy Glaze
Toasted Sesame Seeds



Asian Turkey Meatball

Fermented Black Beans, Garlic & Cumin
Spicy Peanut, Ponzu & Sweet Chili Dipping Sauces

Organic White Bean, Red Beet & Gruyere Cheese Quesadillas

Lime Crema Drizzle

Sips of Maine Lobster Bisque

Brandied Lobster Bisque
in a Demi Tasse Cup
Shiitake Mushroom Chip Garnish

Cold

BLT Toast Stars

Apple Wood Smoked Bacon, Heirloom Tomatoes, Crisp Romaine Lettuce
Light Lemony Aioli

Peking Duck Bang Bang

Duck Confit in Hoisin BBQ Sauce
Brunoise of Asian Vegetables
Crisp Wonton

Ahi Tuna Tartar

Diced Ahi Tuna
Mildly Spicy Sriracha Sauce
Fluted Cucumber Cup

Seared Tenderloin of Beef

Crispy Potato Cake
Caramelized Onions, Horseradish Cream & Chervil



MICHAEL J. FERRO FINE CATERING

~ Brunch Buffet Menu ~

Fruit & Sweets

Baskets of Miniature Breakfast Pastries

An Assortment of Freshly Baked Muffins, Tea Breads,
Scones, Pain au Chocolat, Danish & Butter Croissants
Homemade Plum Jams & Sweet Cream Butter

Sliced Seasonal Fruit Platter

Honey Dew and Cantaloupe Melons, Berries, Grapes,
Mango, Papaya, Oranges, Kiwi & Pineapple

French Toast Casserole

Cinnamon Raisin Brioche
Vermont Maple Grove Farms Syrup

Breakfast Parfaits

Locally Made Granola & Seasonal Fresh Berries layered with Organic Vanilla Yogurt

Savory

Baby Spinach & Arugula Salad

Green Apples, Toasted Pistachios, Red Grapes and Dried Cranberries
Sherry Shallot Vinaigrette

Heirloom Apple & Butternut Squash Bisque

House Made Cornbread Squares

Smoked Salmon Napoleons

Layers of Norwegian Smoked Salmon, Wild Poached Dilled Crème Fraiche Salmon,
Lemon Zest & Horseradish
Pumpnickel Melba

Traditional Scottish Smoked Salmon Platter

Presented with
Capers, Sliced Beefsteak Tomatoes, Red Onion & Lemon Wedges

Duo of Rustic Savory Organic Egg Quiche

Organic Baby Spinach, Swiss Cheese, Wild Mushroom & Caramelized Onion
&
Roasted Plum Tomato, Cato Corners Goat Cheese, Fresh Basil & Artichoke

Organic Egg Soufflés

Filled with Turkey Bacon, Roasted Plum Tomatoes & Parmesan Cheese



MICHAEL J. FERRO FINE CATERING

Breakfast Burritos

Wrapped in Whole Wheat Tortillas with Scrambled Eggs, Bell Peppers, Black Beans & Monterey Jack Cheese
Pico de Gallo Salsa

Duo of French Crepes*

Sautéed to order

Roasted Bananas, Mascarpone, and Honey
&
Chicken and Portobello Mushroom

Curry Chicken Salad

Dried Currants & Toasted Slivered Almonds

Green Market Orzo Pasta Salad

Sweet Peas, Grilled Asparagus, Edamame & Roasted Artichokes
Lemon Basil Dressing

Roasted Skin On New Potatoes

Herbs & Organic Extra Virgin Olive Oil

~ Miniature Sweets ~

Passed HD Style

Apple Crumb Pies

Assorted French Almond Macaroons:
Chocolate, Pistachio, Coffee, Vanilla & Raspberry
Warm Mini Cinnamon and Sugar Donuts
Assorted Miniature Cup Cakes

~Coffee/Tea Service ~

House Blend Regular & Decaffeinated Coffee
Assorted Harney & Sons Teas



MICHAEL J. FERRO FINE CATERING

~Optional Bar/Beverage Service ~

Additional charges applicable per person.

Supplemental Bar Mixers Provided ONLY

House Made Bloody Mary Mix
Fresh Squeezed Orange and Grapefruit Juice
Fruit Purees for Champagne Cocktails
Passion Fruit, Raspberry, Peach
Assorted Sodas, Juices, Sparkling and Still Water, Bar Fruit and Ice

OR

Ice and Bar Fruit ONLY

Host to Provide All Beverage