



BRUNCH BUFFET STYLE MENU



CATERED *by* DESIGN.

BRINGING YOUR EVENTS TO *life.*

Brunch Buffet Style Menu Information



Designed for 50 Guests or More

BUFFET PRICE INCLUDES THE FOLLOWING

Omelette Station, 1 Breakfast Selection, 1 Breakfast Meat, 1 Starch, 2 Fresh from the Garden, 3 Hearth Baked Breads, Juices, Coffee & Assorted Herbal Tea Service

CHILDREN 12 & UNDER

TASTING

Complimentary tasting for up to four (4) People
Additional Guests are welcome

RECOMMEND EVENT PROFESSIONALS

Upon Request

Services in addition to menu pricing:

SERVICE & CULINARY STAFF

Dressed in Bistro attire, our staff executes each event with style, attention to detail and professionalism. The Catered by Design Team will handle set up and break down of your event as well as all food and beverage preparation and service.

RENTALS

China, Glassware, Flatware, Serving Equipment and Linens (fabric & color) of your choice.

*Every effort has been made with regard to the accuracy of dietary restrictions for the general public. If your allergy/condition is very restrictive, please discuss any issues with your sales consultant for substitutions and solutions. CBD makes every effort to avoid cross contamination; however, we are not a strictly nut-free, gluten-free kitchen.

All pricing is subject to transportation, current state & local taxes. Prices subject to change based upon market & seasonal availability. In the event of a significant market price change, the client will be notified & offered alternative options.

V Vegetarian | GF Gluten Free | CN Contains Nuts | DF Dairy Free | VGN Vegan | LC Low Carb



Breakfast Selections

Choice of one each

OMELET STATION

Chef Preparing Omelets & Eggs to Order

Guest's Choice of Fillings

Sautéed Mushrooms, Onions, Red & Green Bell Peppers
Spinach, Tomatoes, Diced Ham, Salami, Chorizo
Scallions, Tomato Salsa, Swiss, Cheddar
(Egg Whites Available Upon Request)

BREAKFAST SELECTIONS

Choose One:

THICK FRENCH TOAST | v

Blueberry Compote, Whipped Butter, Maple Syrup

CHICKEN CRÊPES

Roasted Garlic & Mushroom Cream Sauce

CRÈME BRÛLÉE FRENCH TOAST | v WITH FRESH GRANNY SMITH APPLES

Fresh Strawberry Compote

APPLE CRÊPES | v | CN

Apple Compote with Pecans & Cinnamon

CRÊPES FLORENTINE | v

Spinach, Parmesan Cheese, Nutmeg

CHEESE BLINTZES | v

Strawberry Compote, Blueberry Compote, Sour Cream

BELGIAN WAFFLES | v

Whipped Butter, Syrup, Whipped Cream, Bananas Foster Topping

EGG SALAD & CHICKEN SALAD

Served with Pita Pockets

OPEN FACE PETITE BAGEL SANDWICHES

With Ribbons of Lox & Cream Cheese
Cucumber, Tomato, Red Onion

GRANDMA'S NOODLE KUGEL | v

Cream Cheese, Sour Cream, Cinnamon, Vanilla



FRITTATAS

ASPARAGUS, RED BELL PEPPER & CARAMELIZED SWEET ONION | v | GF

HAM, BROCCOLI, ONION & CHEDDAR | GF

ITALIAN SAUSAGE, ONION, GREEN BELL PEPPER & POTATO | GF

APPLEWOOD BACON, ONION & CHEDDAR | GF

MUSHROOM, SPINACH, ONION & GRUYERE | v | GF

QUICHE

QUICHE LORRAINE

Applewood Smoked Bacon, Swiss Cheese, Caramelized Onion

DENVER QUICHE

Ham, Red & Green Bell Peppers, Sweet Onion, Cheddar Cheese

GARDEN QUICHE

Zucchini, Carrots, Spinach, Onions, Mushrooms, Mozzarella

MUSHROOM & POBLANO QUICHE | v

Onion, Feta Cheese

BREAKFAST MEATS

Choose One:

HICKORY SLICED APPLE WOOD SMOKED BACON

GLAZED BAKED HAM • CANADIAN BACON

TURKEY BACON • TURKEY SAUSAGE

PORK SAUSAGE LINKS • PORK SAUSAGE PATTIES

Starch & Garden Fresh Salads

STARCH

Choose One:

POTATOES O'BRIEN | V | GF

Sautéed Onion, Red & Green Bell Pepper

NEW POTATOES | V | GF | DF | VGN

Oven-Roasted with Onions

DINER-STYLE HASH BROWN POTATOES | V | GF

Shredded & Browned

GRITS WITH SMOKED GOUDA | V

BISCUITS & SAUSAGE GRAVY

FRESH FROM THE GARDEN

Choose Two:

MÉLANGE OF FRESH FRUIT | V | GF | DF | VGN

Seasonal Citrus & Berries, Carved Melon Centerpiece

FRESH FRUIT SKEWERS | V | GF | DF | VGN

Stemming from a Melon Base

ISRAELI COUSCOUS SALAD | V | DF | VGN

Dried Cranberries, Mint, Sweet Onion, Lemon Juice, Sea Salt

GRILLED VEGETABLE DISPLAY | V | GF | DF | VGN

Asparagus Spears, Carrots, Zucchini
Yellow Squash, Red Peppers, Mushrooms, Balsamic Glaze

GARDEN FRESH CRUDITÉ | V | GF

Spinach, Creamy Herb or Cucumber Dill Dip

WINTRY | V | GF | CN

Romaine, Spinach, Poached Pears, Gorgonzola Cheese
Candied Walnuts, Dried Cranberries
Raspberry Champagne Vinaigrette

SPINACH | V | GF | DF | VGN | CN

Spinach, Sliced Strawberries, Toasted Almonds, Mandarin Oranges, Scallions
Toasted Sesame Vinaigrette

VANILLA YOGURT BOWL | V | CN

Granola, Raisins, Diced Fresh Fruit

MEDITERRANEAN SPREADS

Choice of Three:

HOUSE-MADE HUMMUS, BABA GHANOUSH | V | GF | DF | VGN

ROASTED RED PEPPER GARLIC SPREAD, TOMATO BRUSCHETTA | V | GF

CANNELLINI BEAN SPREAD, SPICY RED LENTIL DIP | V | GF | DF | VGN

Pita Triangles & Crostini

AVOCADO & CUCUMBER TOAST | V | DF | VGN

RICOTTA, PEAR, WALNUT & HONEY TOAST | V | CN



Hearth Baked Breads

Choice of three

PETITE NEW YORK BAGELS | v

Plain & Chive Cream Cheese

MINI CROISSANTS | v

HOMEMADE MINI MUFFINS | v | CN

Choose two types:

Blueberry • Banana Nut • Poppy Seed

CINNAMON ROLL | v

HOMEMADE DANISH | v

Choose two types:

Plain • Fruit • Cheese

HOMEMADE TEA BREADS | v

Choose two types:

Banana • Strawberry • Lemon-Poppy

HOMEMADE BISCOTTI BASKET | v | CN

Choose two types:

Chocolate • Lemon • Pistachio • Apricot • Pine Nut • Honey

HEARTH BAKED ROLLS | v

Choose two types:

Gourmet Knot • Multi Grain • Brioche • Pretzel Rolls

CHOCOLATE BABKA | v

RASPBERRY BABKA | v

FRESH BAKED SWEET POTATO & PECAN SPICE BREAD | v | CN | DF

FRESH BAKED STRAWBERRY BREAD | v | CN

Pistachio Streusel

HOMEMADE SCONES | v | CN

Choose two types:

Chocolate Chip • Mango • Pineapple • Pistachio



BEVERAGE

DARK ROAST REGULAR & DECAFFEINATED COLUMBIAN COFFEE AND ASSORTED TAZO TEAS

Signature Sweeteners, Lemon, Cream

ORANGE, GRAPEFRUIT & CRANBERRY JUICES



Elegant Additions

NOVA LOX PLATTER

Sliced Nova Lox, Cucumber, Tomato, Red Onion, Black Olives
Assorted Petite New York Bagels
Plain & Chive Cream Cheese

CHILLED WHOLE POACHED SALMON

Seafood Stuffing, Sliced Cucumber, Diced Red Onion
Lemon Wedges, Dill Sauce
Gourmet Wafers & Flat Bread

SMOKED WHITEFISH PLATTER

Large Bones Removed
Chopped Cucumber & Yellow Pepper Salad
Diced Red Onion, Dill Sprigs, Dill Crème Sauce

BACON BAR | GF

Maple Brown Sugar, Garlic & Herb, Dipped Chocolate

PUMPKIN CREPE CAKE | V | CN

Pumpkin Mousse, Crushed Pistachios

APPLE ROSE TART | V | CN

Maple Custard, Walnut Crust

INDIVIDUAL YOGURT PARFAIT | V | CN

Vanilla yogurt layered with seasonal berries
Granola Topping, Dried Fruit & Nuts
Displayed on our Signature Tree



WAFFLES OR PANCAKES STATION | V

Chef Attended

Guest's Choice of Toppings

Strawberries • Blueberries • Bananas • Chocolate Chips
Maple Syrup • Blueberry Syrup • Carmel Topping
Whipped Butter • Whipped Cream

CREPE STATION | V | CN

Uniformed Chef Preparing

CLASSIC CREPES FILLED WITH

Nutella • Lemon Mascarpone • Strawberry Compote

Finishing Touches:

Whipped Cream

GOURMET BISCUIT BAR

BISCUITS

Two/Guest

Buttermilk, Sweet Potato & Herb

SPREADS

Vanilla-Honey-Peach Butter, Garlic Butter
Cranberry, Pomegranate w/Cabernet

FIXINS

Southern Fried Chicken, Country Ham

DRIZZLES

Maple Mustard, Bourbon Butterscotch

Sweet Finale



THE DECADENT TRIO

(Two Pieces/Guest)

Choice of Three:

THE DECADENT CHEESECAKE STRAWBERRY | V | GF

Large Halved Strawberry dipped in Dark Chocolate

THE OPULENT CHOCOLATE MOUSSE STRAWBERRY | V

Large Halved Strawberry dipped in White Chocolate

DARK CHOCOLATE-DIPPED BANANA SLICE | V | CN

Peanut Butter Mousse

RASPBERRY CHOCOLATE MOUSSE CUP | V

Whipped Cream, Raspberry Sauce, Fresh Raspberry Garnish

CANNOLI SHOOTERS | V | CN

Cannoli Crème, Chocolate & Pistachio Chips, Crisp Cannoli Shell

CHICAGO CARAMEL CORN PARFAIT | V

Corn Sponge Cake, Salted Caramel Mousse, Cream Cheese Mousse
Caramel Corn Brittle, Chopped Caramel Corn

EARL GREY SHOOTER | V | GF | CN

Earl Grey Chocolate Cake, Earl Grey White Chocolate Mousse

BANANA BREAD TIRAMISU | V

Banana Bread, Mascarpone Cream, Caramel Crunch Pearls

VANILLA CREAM FRUIT PARFAIT | V | GF

Vanilla Pastry Cream, Fresh Berries, Whipped Cream

BLUEBERRY-BLACK RICE PUDDING | V | GF

Blueberry Soda-Infused, Whipped Cream, Poached Berries

VANILLA PANNA COTTA | V | GF

Topped with Fresh Berry Coulis

CHEESECAKE LOLLIPOPS | V | GF

White & Dark Chocolate

KEY LIME TARTLET | V

STRAWBERRY CHEESECAKE TARTLET | V

LEMON MERINGUE TARTLET | V

CRÈME BRÛLÉE TARTLET | V

DARK CHOCOLATE FRUIT & NUT BITE | V | CN

Dark Chocolate, Pistachio & Cranberry

CARMELITA BROWNIES | V

Fudgy Brownies, Homemade Caramel, Fudge Sauce, Whipped Cream

WARM BABY CHURROS | V

Cinnamon Sugar & Carmel Sauce

SALACIOUS BITE | V | CN

Chocolate Chip Cookie Dough, Peanut Butter Cup, Oreo
Rice Krispy, Chocolate Ganache

VOLUPTUOUS BAR | V

Cheesecake, Cookie Dough, Oreo, Whoppers

HOUSE-MADE CREAM PUFFS | V | CN

White & Dark Chocolate

Choice of Two Flavors:

Pistachio • Grand Marnier • Kalúha • Black Currant • Nutella • Vanilla

COCONUT MACAROONS | V

Chocolate-Dipped or Banana Cream-Filled

PETITE RED VELVET CUPCAKES | V

Cream Cheese Frosting

ROASTED BERRY & FUDGE WHOOPIE PIE | V

Dark Chocolate Mousse, Blackberry Crunch

PISTACHIO & CARDAMOM WHOOPIE PIE | V | CN

Rosewater Buttercream

MINT MOJITO WHOOPIE PIE | V

Coconut Mousse

TIRAMISU WHOOPIE PIE | V

Mascarpone Mousse

HOUSE-BAKED COOKIES | V

Double Chocolate Chip, Oatmeal Raisin &
Melt in Your Mouth Fancy Butter Cookies

4" FRESH FRUIT SKEWERS | V | GF | DF | VGN

Brunch Bar

CREATE YOUR OWN BLOODY MARY

TITO'S HANDMADE VODKA
THREE OLIVES VODKA

BLOODY MARY MIX
WORCESTERSHIRE
TABASCO SAUCE

THE RIM
Lawry's & Celery Salt Blend

CRUDITÉS
(Choose Two)
Dill Pickle • Scallion • Carrot • Green Olive
Pepperoncini • Celery • Zucchini

STICKS
(Choose Two of the Following)
Beef Jerky • Pepperoni • Salami • Jalapeño Jack Cheese
Poached Shrimp on Knot Skewer

WINE SELECTION

(Choose Two of the Following)

REDS

FOX BROOK CABERNET SAUVIGNON
Jammy berries, rich ripe plum and a touch of spice

FOX BROOK MERLOT
Jammy berries with touches of vanilla, chocolate, and spice

WHITES

M • A • N PADSTAL CHARDONNAY
Tropical fruit with cream

ALVERDI PINOT GRIGIO
Fresh & fruity

ROSÉ

FAMILLE PERRIN CÔTES DU RHÔNE RESERVE ROSÉ
Strawberry finish

SPARKLING

CHAMPAGNE, MIMOSAS
& WHITE PEACH NECTAR BELLINI'S
Served from our signature tree

BEER

GOOSE ISLAND 312
MILLER LITE

SOFT DRINKS & JUICE'S

Coke • Diet Coke • Sprite
Orange Juice • Cranberry Juice • Grapefruit Juice

GARNISHES

Fresh Lemon & Lime Wedges • Florida Orange Wheels

ACCOUTREMENTS • CUBED ICE

Ice Scoops • Ice Bucket • Corkscrew • Bottle Openers • Pitchers
Garnish Tray • Covered Beverage Chillers • Ice Dolly • Sip Sticks
Straws • Picks • Napkin Holder • Signature Cocktail Napkins

SPARKLING WINE BAR

PROSECCO & CHAMPAGNE
Mimosas • White Peach Nectar Bellini's

