

BRUNCH



MENU

This is a sample menu of options for a bridal or baby shower brunch; all options are flexible to accommodate allergies, dietary restrictions, or taste preferences. Feedback is always encouraged and considered to ensure your absolute satisfaction.

Rates may vary based on the number of guests in your party and the number of food options selected.

- Pastries -

Nutella and Jam Croissants – Flaky croissants with Nutella or jam filling

Spiced Scones (GF) – Fresh baked spiced scones with (gluten-free option)

Honey Biscuits – Fresh baked biscuits brushed with honey glaze

- Main Course -

Bacon Broccoli Quiche – Broccoli, cheddar cheese, and bacon quiche squares

Mediterranean Quiche – Spinach, tomato, peppers, onion, and feta cheese quiche squares

Turkey Brie Sandwiches – Roasted turkey, brie cheese, and fig jam on a fresh baguette

Roast Beef Sandwiches – Roast beef, boursin cheese, and chimichurri sauce on a fresh baguette

Hash Brown Casserole Bites – Baked shredded potato nests with onion, scallions, peppers, and cheddar cheese

- Salads -

Beet Salad – Beet, goat cheese salad with a honey vinaigrette dressing

Strawberry Salad – Strawberry, praline, and bleu cheese salad with a honey vinaigrette dressing

Mint Watermelon Fruit Salad – Watermelon and blackberry fruit salad infused with fresh mint

Classic Fruit Salad – Honey dew melon, cantaloupe, strawberries, grapes and pineapple

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