

Capers

CATERING

Summer Wedding Brunch

Passed Hors D'Oeuvres

Petite Strawberry Yogurt Smoothie Shooters with a Page Straw
French Toast Batons with Maple Crème Fraiche Dip
Hash Brown Nests with Chive and Cheddar Scrambled Eggs
Crispy Potato Latke with Smoked Salmon, Sour Cream and Chives

Brunch Station #1

Breakfast Enchiladas with Sautéed Mushrooms, Bechamel and Truffle
Pecorino Toscano
Ratatouille Ramekins with a Poached Egg
Multi-Colored Roasted Fingerling Breakfast Potatoes with Rosemary & Sea Salt
Citrus Fruit Salad with Fresh Mint

Brunch Station #2

Mini Popovers Florentine Benedicts
Cinnamon Crème Crepes with Apple Praline Compote
Broccoli & Cheddar Individual Quiche
Mini Yogurt and Berry Parfaits with Granola Crumbles

Pastries & Coffee

House-made "Cronuts" with Vanilla Glaze
Blueberry Lemon Mini Muffins & Gluten Free Muffins
Apple Sour Cream Coffee Cake
Coffee, Decaf, and Tea

Dessert Buffet

Petite Crème Brulee
Bite Size Key Lime Pies
Chocolate Dipped Brownie Pops with Heath Bar Crumbles