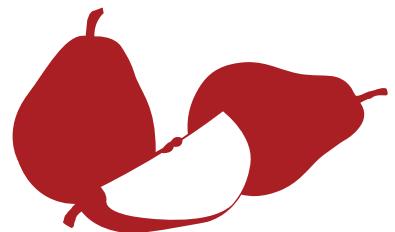


Brunch Menu



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Menu: Brunch

Brunch Menu

Fully Seated Brunch

A fully-seated buffet with a plated first course is a good way to provide all of your guests with the comfort of a seat and the tradition of a dressed dining room while still allowing for a multitude of food options. A Buffet format is great for those with a diverse crowd who also want the Wow factor when guests enter the dining room.

We do not believe in lines at 3Citron and have developed a system so that your buffet dinner will run smoothly and quickly. Your guests are asked to remain at their seats until they are called to the buffet by the maitre d'. While seated your guests will be served wine and water. Once up at the buffet, a buffet attendant will facilitate the service process and answer any questions regarding the menu. Explain the sauces & encourage the timids to try something new. We do not use heating elements on our buffets; rather we have a buffet runner whose sole job is to retrieve fresh platters of food from the kitchen. The food is always fresh and attractive, no matter if you are the first table or the last!

The Official Definition of a Buffet

A buffet is a meal serving system where patrons serve themselves. It is a popular method of feeding large numbers of people with reduced staff. The term is also used to describe a factor when guests sideboard, an antique form of furniture which was sometimes used to offer the dishes of a buffet meal to guests, in a private home.



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Menu: Brunch

Passed Hors d'Oeuvres

* Please Choose Three to Five Passed Hors D'Oeuvres for your Cocktail Hour

* If you Choose Four or More Passed Hors D'Oeuvres One is Complimentary

Meat

each \$2.75 per Guest

Beef Carpaccio

Toasted Ficelld Round, Spread with Scallion-Watercress Coulis & Topped with a Razor Thin Slice of Rare Beef

Mini Merguez

Moroccan Spiced Thin Lamb Sausage Bites
Orange Peel & Red Onion Dipping Marmalade

Asian Sesame Shoyu

Grilled Beef Petit Strips. On a Bamboo Skewer
Drizzles of Cilantro-Shoyu Glaze

Chicken for Peanuts

Chicken Strips in Sweet Soy-Ginger Marinade
Skewered & Served Warm; Spicy Peanut Dip

Chicken Laredo

Chili & Cumin Rubbed Chicken Tenderloin
Roasted & Served with a Spiced Chocolate-Cinnamon & Chili Mole Dip

Lollipop Lamb Chops

(add \$ 1.00)

Rosemary-Garlic Marinated Petite Frenched Lamb Chops
Drizzled with our Balsamic-Garlic Reduction



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Menu: Brunch

Green

Vegetarian each \$2.00 per Guest

Miniature Caprese Salad

Chopped Roma Tomatoes & Fresh Mozzarella with Green Basil Threads
In a Savory Pastry Shell

Red & White

Driscoll Strawberry Half, Topped with whipped Mascarpone & Toasted Pistachios

Apricot Pillows

Dried Apricots filled with Spiced Chevre Cheese; Capped with Crushed Pistachios

Cool Gazpacho Andalou

Shot of Cool, Spicy, Rustic Gaspacho made with Roma, Beefsteak & Heirloom Tomatoes Topped with a Fiery Micro Salsa- Optional Dipper: Spiced Jumbo Shrimp

Raft Of Shitakiis

Autumn Shitakii Mushroom Emince in a "Raft-like" Savory Shell

Double Crème and Snipped Thyme Sprigs

Gorgonzola Pizetta

Bite-Size Pizza topped with Gorgonzola, Cherry Tomatoes & Fresh Herbs

Cremini Caps

Local Mushroom Caps, Stuffed with Spinach, Garlic & Sprinkled with Vermont Cheddar

Caramelized Onion Tortilla

Served in Small Squares, Cool-Spicy Cilantro Pesto

Boconcini

Skewered Mozzarella marbles & Teardrop Tomatoes
Basil Pesto Dipping Sauce



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Menu: Brunch

BLUE

Seafood, each \$3.25 per Guest

Honeydew & Crab Shooter

Chilled & Spiced Melon Soup, Sprinkled with Crabmeat, Fresh mint Flakes

One Cool Cucumber

Smoked Shenandoah Trout & Pickled Onion Hash
In a Cucumber Cup, Red Radish Sail

2Green Orange Crab Cakes

Lemon-Grass Crab Cakes, Sautéed in Butter on Site
Dot of Saffron-Orange Aioli

Fresh Salmon Tartar

Fresh Salmon, Hand Diced, Marinated with Lemon, Fresh Dill, Shallots & Aquavit
On Toasted Flat Bread Triangles

Cool Margarita Shrimp

Pink Shrimp tossed and presented in a Smokey Peppers
Tequila, Cointreau, Citrus-Orange Juices and Honey Sauce

Mediterranean Scampi

Lemon & Oregano Poached Shrimp; Roasted Tomato Compote

Tuna Tines

Sesame & Garlic-Pepper Ahi Fresh Tuna Coins, seared rare
Spiked on Bamboo Tines Drizzled with Sweet Soy

Smokey Tobiko Cakes

Smoked Salmon Ribbon, Orange Tobiko Caviar &
Cilantro Crème Fraiche on a Corn Griddle CakePetit Buffet



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Menu: Brunch

Hors D'Oeuvres

* Placed Hors D'Oeuvres are set out on a Petite Buffet During the Cocktail Hour and can be an addition to passed Hors D'Oeuvres or an alternative to them

Summer Mezze

\$4 per person

Roasted Eggplant Baba Ganouj & Chick Pea Hummus, Drizzled with Cold Pressed Olive Oil and Fresh Herbs. Presented with 3Olive assortment, Hand Carved Feta Crisp Cucumber and Bell Pepper Dippers.

Spiced Toasted Pita Chips & Za'atar Sprinkled Lavash Crisps

Juicy Summer Fruit

\$5 per person

Assorted Local Melons, Berries & Ripe Stone Fruits Garnished with Grapes and Market Available Fruits

3Olives & 3Oils

\$3 per person

Jumbo Purple, Pitted Kalamata & Green Picholine Olives.

Unfiltered Organic Olive Oil, Tuscan Cold Pressed Virgin Olive Oil, & Saffron-Roasted Garlic Signature Olive Oil. Baskets of Crust Baguettes & Ciabatta Bread

Vegetable Summer Crudités

\$3 per person

Petite Squash, Crisp Summer Beans, Yellow Pear Tomatoes, Asparagus Tips & Red Bell Peppers Scallion-Parsley Cream

4RedPears Specialty Bakers

\$4 per person

Organic Spinach, Artichoke & Local Shallot, Fresh Thyme & Wisconsin Gruyere **

Piping Hot in an Oval Baker with Flat Breads & Toasted Baguettes Rounds

Fresh Lump Crabmeat Optional (add \$1.00)

Artesan Cheese Board

\$6 per person

A selection of 4 Farm made cheeses from Vermont, Wisconsin, New York & Pennsylvania. Surrounded by Grapes, Dried Fruits, Nuts & Seasonal Berries Presented with Baskets of Hearth Baked Breads, Grissini and Crackers



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Menu: Brunch

Antipasto

\$6 per person

Marinated Mozzarella Marbles, Pecorino, Bel Paese and other Italian Cheese
Garlic Sausage, Hand-carved Sopresseta Paper –Thin Prosciutto, & Pepperoni
Sun-dried Tomato Pesto Spread. Bowl of Marinated Vegetables to Include:
Assorted Olives; Artichokes, Eggplant, Mushrooms & Green Beans
Presented with Baskets of Italian Breads, Grissini & Focaccia

Gazpacho Trio

Red Tomato & Sweet Pepper Gazpacho

Green Cucumber, Grape & Almond Gazpacho

Yellow Tomato & Pepper Gazpacho

Presented with Micro Salsa Float in 3Shot Glasses



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Menu: Brunch

Summer Buffet Brunch I

At \$25.00 per Guest~

Red, White & Blue

Jicama & Watermelon Croutons Over an Iceberg Steak

Drizzles of Blueberry-Champagne Vinaigrette

Or

Red & Green

Fresh Green Spinach Salad with Local Strawberries and Red Onion Slices;
Topped with Crushed Pistachios and A light Herb Vinaigrette

Chicken Bethany

Sliced Basil Chicken Breast presented with Mushrooms

Sun-dried Tomato Cream Sauce

Or

Brie & Scallion Strata

Farm Fresh Egg Bake with Rosemary Focaccia, Creamy Brie & Green Scallions ,
Presented with Mediterranean Relish

Citron Bow Ties

Farfalle Pasta Ties tossed with Fresh Lemon Squeeze, Roasted Garlic Saffron Olive Oil, Opal Basil Threads & Lemon Zest

Summer Fruits

Melons, Berries & Ripe Stone Fruits

Garnished with Californian Grapes and Market Available Fruits

Chicken & Sun-dried Tomato Sausage

Breakfast Sweets

Assorted Croissants, Danish & Sweet Rolls presented with Preserves & Butter Chips



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Menu: Brunch

Buffet Brunch Menu II

At \$25.00 per Guest~

2 Gazpachos

Red Tomato & Sweet Pepper Gazpacho & Green Cucumber, Honeydew & Fresh Peppermint Gazpacho, served in Small Vessels

Or

Red & Green

Driscoll Strawberries presented with Baby Spinach Leaves, Iced Red Onion Rings, Toasted Pistachios & Citron-White Balsamic Dressing

4redpear Steak

Our Citron-Pepper Marinated Angus Flank Steak, sliced Bright Red-Pink and presented with our Signature Sauces: Tangerine & Mint Chimichurri

Vegetable Frittata

Fresh Egg Baked with Garden Herbs, Goat Cheese, & Vegetable Medley presented with Spicy Tomato Salsa Fresca on the Side

Breakfast Asparagus

Steamed Pencil Asparagus Spears Presented Cool Topped with Chopped Egg, Lemon Oil & Fresh Parsley

Mushroom Ravioli

Wild Mushroom Filled Ravioli presented with Flash Roasted Roma Tomatoes & Fresh Basil Sprinkled with Parmesan

Apple Wood Smoked Bacon

Slightly Sweet Country Sliced Bacon Strips

Breakfast Sweets

Assorted Croissants, Danish & Sweet Rolls presented with Preserves & Butter



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Menu: Brunch

Vegetarian + Bits & Bobs Options

\$ 5 to 7

Grilled Portobello Mushrooms + Pea Sprouts

Served with Parma Shavings, Lemon Vinaigrette

"Devo essere un buon cuoco, abbiamo una linea!!

Rigatoni Alla Marinara, Made the right way by my Father In Law, Salvatore Gorgone. Need we say More?

Meyer Lemon Risotto

Arborio Rice Slow Cooked on Site with Vegetable Stock, Finished with Lemon Flesh, Zest, Basil & a Last minute Addition of Parma Reggiano

Individual Spinach Strudel

Young Spinach leaves, Quick-Sauted with Garlic & Onions, Baked in a Thin Pastry Crust, Presented Hot with a Mushroom Ragout

Vidalia Onion Tart

Baked on Puff Pastry with Sweet Vidalia Onion, Anis Seeds, Farm Eggs & Shaved Parma Cheese

Black Bean Raviolis

Wrapped in Chipotle Flavored Dough & Tossed with a Spirited Cilantro Salsa
Dice of Avocados & Fresh Coriander Leaves

Amalfi Lemon Salad

Carpaccio of Lemons, Salted & Served with Italian Flat Leaves Parsley
Olive Oil & a Sprinkle of Red Pepper Corns



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Menu: Brunch

Coffee and Dessert Station

Silver Service Coffee Station

Regular and Decaffeinated French Roast Coffee, Served from Silver Samovars
Sweeteners, Sugar, and Half & Half

Winter Mix & Match 2 Selections

Buffet Service in larger Platter: \$ 3.00 Per Guests

2Bars and Rocks

Lemon-Raspberry with Confectioner's Sugar, Southern Pecan
Chocolate-Chocolate Brownies Finished with a Splash of Godiva Chocolate Liquor

Signature Banana Brioche Bread Pudding

Buttery Brioche Bread Laced with Bourbon-Soaked Raisins, Walnuts & Winter Spice
Baked in Sweet Custard drizzled with Butterscotch Sauce
Presented with Vanilla Crème Anglaise

3Cookies

Chocolate Chip Cookie; Candied Lemon-Sugar Cookie & Oatmeal & Raisin
Cookie Dusted with Snow White Powdered Sugar

Red, White & Blue

A Soft Baked Meringue Studded with White Chocolate Chips
Topped with Cool Whipped Cream. Sugared Strawberries & Blueberries

North meets South Cobbler **

Georgia Peaches & New England Blueberries, Covered with our Signature-Secret
Golden Served Hot in Oval Bakers. Southern Comfort Scented Whipped Cream



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Menu: Brunch

A Happy Morning Indeed.....

Light Buzz

Champagne Toast toast only, Served In Elegant Flutes

June Bride : Champagne with Pink Grapefruit Juice

Bellini : The Classic Peach-Champagne Cocktail

French 75: Champagne with a Splash of Gin, a Dash of Sugar, and a Squeeze of Lemon Juice

Mimosa: The Classic Brunch Cocktail

Champagne Royale: Garnished with a Kumquat or a Raspberry depending on the Season

The Full Monty...

Bloody Maryland: Garnished with Old Bay Seasoning

Southwestern Bloody Mary : Garnished with Jalapeños and served in an Anchor-Rimmed Glass

New England Bloody Mary : Made with Clamato Juice

Citrus Bloody Mary : Citron Vodka and Garnished with an Orange Slice

Something else...

Caprahina over ice

Mint Juleep, a Southern favorite

Mojito with Crushed Mint & Limes...