



## BRUNCH + LUNCHEON MENUS

*Petit Dejeuner* ~ *Desayuno*

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## Libations

### Strawberry-Basil Prosecco Punch

macerated strawberries, housemade basil syrup, il prosecco

### Bellini Bar

housemade fruit + herb purees offered with sparkling prosecco + pellegrino.  
our favorite flavor combinations are: raspberry + mint / blood orange + rosemary /  
blueberry + lavender / strawberry + basil / white peach + lemon verbena

### Sangria Trio

tinto verano, blanco + rose

### Bloody Mary Bar

horseradish, crispy bacon curls, pickled asparagus, celery, olives, tabasco, lemon

### Tropical Mocktail

pineapple juice, splash of vanilla syrup, ginger beer

### Ginger-Lime Iced Tea

cold brewed black tea, just a touch of farm honey, fresh pressed ginger  
+ fresh-squeezed lime juice

## PASSED BRUNCH HORS D'OEUVRES

Petit lemon ricotta pancake bites, maple glaze + fresh blueberry

Greek yogurt parfaits: non-fat vanilla greek yogurt, farm honey, fresh berry coulis served in a mini milk jar

Chicken + waffles: homemade Belgian waffle bites, buttermilk fried chicken, maple glaze, crumbled bacon

Bloody mary shooters with a jumbo shrimp garnish

Million dollar bacon curls: crispy caramelized with brown sugar, chipotle pepper + chili powder

Heirloom Tomato, burrata, torn basil, balsamic on crostini

Ricotta + Cherry Points: our own ricotta cheese, summer cherry salsa, grilled sourdough points

Petit Baked Brie, brown sugar, frangelico, puff pastry

Deviled Quail Eggs: wasabi; roasted red pepper + classic

Watermelon, feta + mint skewers

Crispy Potato Pancake + Apple Chutney



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## FRITTATAS

Bacon, brie + baby potato  
Caramelized onion, baby spinach, boursin  
Roasted tomato, artichoke, asparagus, gruyere  
Apple-Chicken sausage, mushrooms, gouda  
Asparagus, zucchini, fontina  
Sweet ham, spinach, onion, aged cheddar

## BREAKFAST BREADS + MUFFINS

Simple Bagel Platter: Egg + Cinnamon-Raisin Bagel, butter, cream cheese, peanut butter + honey  
"Real Deal" Bagel Platter: Sesame, Poppy, Egg + Cinnamon-Raisin Bagels, cream cheese, veggie cream cheese, smoked salmon, capers, red onion, sliced tomato

Mini Cinnamon + sugar 'donut' muffins

Selection of Homemade Mini Muffins: blueberry, banana-chocolate chip, morning glory

Our own sour cream, cinnamon + chocolate chip coffee cake

Kate's homemade popovers, sweet honey butter + homemade jam

Gruyere + cheddar biscuits



## FRENCH TOAST / PANCAKES / WAFFLES

Crème brulee french toast \* a must-try!  
Caramelized cinnamon + banana pancakes  
Connie's 'crunchy' french toast served with cream cheese + warm maple syrup  
Ricotta + Lemon Pancakes  
Ellie's Belgian Waffles served with fresh strawberries, brown sugar + homemade whipped cream

# BRUNCH + LUNCHEON

## GREEN SALADS

- Harvest Salad: baby greens, apple, praline almonds, goat cheese, apple pear vinaigrette
- Spanish Salad: romaine, purple cabbage, hearts of palm, tomato, avocado, shaved manchego & sherry vinaigrette
- Baby Spinach, fresh peas & homemade pesto
- Spinach Salad: baby spinach, crispy prosciutto, tomato, grilled asparagus, shaved parmesan, lemon & basil
- Kate's New Greek Salad: chopped cherry tomatoes, cucumber, pepper, feta, kalamata olives, parsley, red wine vinaigrette
- Watermelon, feta & mint salad
- Spring Pea Salad: fava beans, fresh english peas, bibb lettuce, creamy goat cheese, pea tendrils + our own medjool date vinaigrette
- Sugar Snap Pea Salad: finely sliced sugar snap peas, red onion, mint, fresh ricotta, marcona almond vinaigrette
- Summer Peach + Arugula Salad: fresh summer peaches, burrata cheese, toasted almonds, house made balsamic vinaigrette



## GRAIN + PASTA SALADS

- Grilled vegetables, feta, lemon & orzo salad
- Mediterranean chicken salad, roasted chicken, dijon mustard, orzo, cherry tomatoes, artichoke hearts, kalamata olives, currants, capers, tarragon, lemon
- Harvest Farro: ancient grain farro, dried cranberries, green apple, goat cheese • Grilled shrimp and orzo salad with feta, english cucumber & onion
- Lemon Fusilli: served warm with cherry tomatoes, baby arugula, fresh shaved parmesan + a light lemony cream sauce
- Quinoa Salad: delicata squash, currants, lemon, tarragon
- Pasta, pesto and peas

## TEA SANDWICHES

- Roast beef, caramelized onion, horseradish cream cheese
- Smoked salmon, dill crème fraiche, capers, tomato, red onion relish
- Brioche B.L.T.'s, avocado, basil aioli, mini brioche
- Roasted chicken salad, tarragon, red grapes
- Tenderloin of beef, arugula, pecorino cheese
- Mini lobster rolls, buttered bun
- True english cucumber served open faced
- Egg + asparagus served open faced
- Fresh mozzarella, prosciutto, pesto butter served open faced
- Warm robiola, sweet fig jam + escarole panini
- Grilled portabella mushroom, zucchini, goat cheese, aged balsamic glaze
- Lemon crab salad, butter lettuce

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## PETIT ASIAN TAKE OUT BOXES

Truffled mac n' cheese

Lemon fusilli w/ baby arugula, cherry tomato & parmesan

Cold asian noodles w/ sugar snap peas, red pepper, carrot & toasted sesame seeds

Grilled summer vegetables, artichoke, fresh sweet pea & feta orzo salad



## PETIT WRAP SANDWICHES

T.B.L.T: Turkey, applewood bacon, lettuce & tomato with basil aioli, white wrap

Classic Turkey: house-roasted turkey breast, cheddar, romaine, tomato, lemon aioli, white wrap

Thin-Sliced Beef Tenderloin, Grilled Red Onion, Pecorino, Baby Arugula with fresh horseradish aioli

Buffalo Chicken: bell + evans chicken, housemade buffalo sauce, blue cheese, romaine, white wrap

Kate's Vegetarian: housemade lemon hummus, english cucumber, cherry tomatoes, baby greens,

avocado, swiss cheese, housemade b&b pickles & balsamic, spinach wrap

## SOUP SHOOTERS

Chilled gazpacho, lemon poached shrimp

Compressed Watermelon Gazpacho

Chilled Sweet Pea Soup: served with or without chilled poached lobster or lump crab

Butternut squash soup, apple cider crema

Late Summer Sweet Corn Soup

## PETIT SWEETS

Lemon tartlets, fresh raspberry

Mini berry shortcakes, sweet cream

Mini key lime pie, graham cracker crust

Fudge brownie bites

Custom cupcakes, buttercream frosting

Chocolate Ganache Baby Cakes

Lemon-Thyme Olive Oil Baby Cakes

Carrot Cake Mini Cupcakes, cream cheese frosting

Warm mini apple, peach, plum or pear crumble, homemade vanilla ice cream

Kelly's Chocolate Chunk Cookies