

HALO & HORNS catering

CREATIVE EVENTS

The following menus are samples. Every menu is custom made to your needs & desires.

Cocktail Brunch

choice of
6 passed hors d'oeuvres

Sample Menu

Hors D'oeuvres:

Maple glazed Bacon or Shitake "bacon" Skewers
Mini Cream Cheese (vegan cheese available) & Lox bagels
Petit Wild mushroom truffle quiche
Mini Tea Sandwiches
Black bean sliders with roasted garlic aioli
Sundried Tomato White Bean Mousse on English Cucumber

Add on 3 stationary appetizers

Sample menu 3 stationary apps

Fresh pasta, peas, lemon cream

Roasted brussel sprouts truffle, parmesan

Caprese Salad micro basil, Balsamic reduction

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Buffet style Brunch

3 Entrée selections

2 Side dishes

1 Salad selection

Sample Menu

Entrees:

Seasonal Vegetable Quiche

Poached Salmon chive beurre blanc

Whole Roasted Cauliflower Herb Tahini Sauce

Sides:

Roasted Rosemary Potatoes

Honey glazed Carrots

Salad:

Field greens, Honey-White Balsamic, Almonds & Dried Fig

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Brunch Station Party

Sample Menu

Savory Stations:

Breakfast taco station

Tacos, scrambled eggs, black beans, salsa, guacamole, cheese, cilantro, chorizo,

Biscuit bar

Biscuits, honey butter, peanut butter, Nutella, apple butter, fried chicken, sausage patties gravy, assorted Jams

Lox and Bagel bar

Variety of bagels, assorted cream cheese, lox, capers, red onions, tomatoes, chopped egg, fresh herbs