



BRUNCH BUFFET STYLE MENU

 *Otterly Gingertastic*

Brunch Buffet Style Menu Information



Designed for 50 Guests or More

BUFFET PRICE INCLUDES THE FOLLOWING

Omelet Station • One Breakfast Selection • One Breakfast Meat
One Starch • Two Fresh from the Garden • Three Hearth Baked Breads
Three Juices, Coffee & Assorted Herbal Tea Service

Services in addition to menu pricing:

SERVICE & CULINARY STAFF

Dressed in Bistro attire, our staff executes each event with style, attention to detail and professionalism. The Otterly Gingertastic Team will handle set up and break down of your event as well as all food and beverage preparation and service.

RENTALS

China, Glassware, Flatware, Serving Equipment
and Linens (fabric & color) of your choice.

*Every effort has been made with regard to the accuracy of dietary restrictions for the general public. If your allergy/condition is very restrictive, please discuss any issues with your sales consultant for substitutions and solutions. Otterly Gingertastic makes every effort to avoid cross contamination; however, we are not a strictly nut-free, gluten-free kitchen.

All pricing is subject to transportation, current state & local taxes. Prices subject to change based upon market & seasonal availability. In the event of a significant market price change, the client will be notified & offered alternative options.

Breakfast Selections

Choice of one each

Action Station

OMELET STATION

Chef Preparing Omelets & Eggs to Order

Guest's Choice of Fillings:

Sautéed Mushrooms • Onions • Red & Green Bell Peppers
Spinach • Tomatoes • Diced Ham • Salami • Chorizo
Scallions • Tomato Salsa • Swiss • Cheddar
(Egg Whites Available Upon Request)

BREAKFAST SELECTIONS

Choose One:

THICK FRENCH TOAST **IV**

Blueberry Compote, Whipped Butter, Maple Syrup

CHICKEN CRÊPES

Roasted Garlic & Mushroom Cream Sauce

CRÈME BRÛLÉE FRENCH TOAST **IV**

With Fresh Granny Smith Apples
Fresh Strawberry Compote

APPLE CRÊPES **IV | CN**

Apple Compote with Pecans & Cinnamon

CRÊPES FLORENTINE **IV**

Spinach, Parmesan Cheese, Nutmeg

CHEESE BLINTZES **IV**

Strawberry Compote, Blueberry Compote, Sour Cream

BELGIAN WAFFLES **IV**

Whipped Butter, Syrup, Whipped Cream, Bananas Foster Topping

EGG SALAD & CHICKEN SALAD

Served with Pita Pockets

OPEN FACE PETITE BAGEL SANDWICHES

With Ribbons of Lox & Cream Cheese
Cucumber, Tomato, Red Onion

GRANDMA'S NOODLE KUGEL **IV**

Cream Cheese, Sour Cream, Cinnamon, Vanilla



FRITTATAS

ASPARAGUS, RED BELL PEPPER & CARAMELIZED SWEET ONION **IV | GF**

HAM, BROCCOLI, ONION & CHEDDAR **GF**

ITALIAN SAUSAGE, ONION, GREEN BELL PEPPER & POTATO **GF**

APPLEWOOD BACON, ONION & CHEDDAR **GF**

MUSHROOM, SPINACH, ONION & GRUYERE **IV | GF**

QUICHE

QUICHE LORRAINE

Applewood Smoked Bacon, Swiss Cheese, Caramelized Onion

DENVER QUICHE

Ham, Red & Green Bell Peppers, Sweet Onion, Cheddar Cheese

GARDEN QUICHE **IV**

Zucchini, Carrots, Spinach, Onions, Mushrooms, Mozzarella

MUSHROOM & POBLANO QUICHE **IV**

Onion, Feta Cheese

BREAKFAST MEATS

Choose One:

HICKORY SLICED APPLE WOOD SMOKED BACON

GLAZED BAKED HAM • CANADIAN BACON

TURKEY BACON • TURKEY SAUSAGE

PORK SAUSAGE LINKS • PORK SAUSAGE PATTIES

Starch & Garden Fresh Salads

STARCH

Choose One:

POTATOES O'BRIEN |V|GF

Sautéed Onion, Red & Green Bell Pepper

NEW POTATOES |V|GF|DF|VGN

Oven-Roasted with Onions

DINER-STYLE HASH BROWN POTATOES |V|GF

Shredded & Browned

GRITS WITH SMOKED GOUDA |V

BISCUITS & SAUSAGE GRAVY

FRESH FROM THE GARDEN

Choose Two:

DAYBREAK FRESH FRUIT PLATTER |V|GF|DF|VGN

Seasonal Citrus & Berries

FRESH FRUIT KABOBS |V|GF|DF|VGN

ISRAELI COUSCOUS SALAD |V|DF|VGN

Dried Cranberries, Mint, Sweet Onion, Lemon Juice, Sea Salt

GRILLED VEGETABLE DISPLAY |V|GF|DF|VGN

Asparagus Spears, Carrots, Zucchini

Yellow Squash, Red Peppers, Mushrooms, Balsamic Glaze

GARDEN FRESH CRUDITÉ |V|GF

Spinach, Creamy Herb or Cucumber Dill Dip

WINTRY |V|GF|CN

Romaine, Spinach, Poached Pears, Gorgonzola Cheese

Candied Walnuts, Dried Cranberries

Raspberry Champagne Vinaigrette

SPINACH |V|GF|DF|VGN|CN

Spinach, Sliced Strawberries, Toasted Almonds, Mandarin Oranges, Scallions

Toasted Sesame Vinaigrette

VANILLA YOGURT BOWL |V|CN

Granola, Raisins, Diced Fresh Fruit

MEDITERRANEAN SPREADS

Choice of Three:

CANNELINI BEAN SPREAD • HOUSE-MADE HUMMUS |V|GF|DF|VGN

SPICY RED LENTIL DIP • BABA GHANOUSH |V|GF|DF|VGN

ROASTED RED PEPPER GARLIC SPREAD • TOMATO BRUSCHETTA |V|GF

Pita Triangles & Crostini

AVOCADO & CUCUMBER TOAST |V|DF|VGN

RICOTTA, PEAR, WALNUT & HONEY TOAST |V|CN



Hearth Baked Breads

Choice of three

PETITE NEW YORK BAGELS |V

Plain & Chive Cream Cheese

MINI CROISSANTS |V

HOUSE-MADE MINI MUFFINS |V |CN

Choose two types:

Blueberry • Banana Nut • Poppy Seed

CINNAMON ROLL |V

HOUSE-MADE DANISH |V

Choose two types:

Plain • Fruit • Cheese

HOUSE-MADE TEA BREADS |V

Choose two types:

Banana • Strawberry • Lemon Poppy Seed

HOUSE-MADE BISCOTTI |V |CN

Choose two types:

Triple Chocolate |V • Lemon Pistachio |CN

Apricot/Sesame/Honey |V

HEARTH BAKED ROLLS |V

Choose two types:

Gourmet Knot • Multi Grain • Brioche • Pretzel Rolls

CHOCOLATE BABKA |V

RASPBERRY BABKA |V

FRESH BAKED SWEET POTATO & PECAN SPICE BREAD |V |DF |CN

FRESH BAKED STRAWBERRY BREAD |V |CN

Pistachio Streusel

HOUSE-MADE SCONES |V |CN

Choose two types:

Chocolate Chip • Pistachio • Mango & Pineapple



BEVERAGES

DARK ROASTED COLUMBIAN COFFEE & TEA STATION

DARK ROAST REGULAR & DECAFFEINATED COLUMBIAN COFFEE AND ASSORTED TAZO TEAS

Signature Sweeteners • Lemon • Half & Half

JUICES

ORANGE • GRAPEFRUIT • CRANBERRY JUICES



Elegant Additions (A la Carte)



NOVA LOX PLATTER

Sliced Nova Lox, Cucumber, Tomato, Red Onion, Black Olives
Assorted Petite New York Bagels
Plain & Chive Cream Cheese

CHILLED WHOLE POACHED SALMON

Seafood Stuffing, Sliced Cucumber, Diced Red Onion
Lemon Wedges, Dill Sauce
Gourmet Wafers & Flat Bread
(Serves 40-50 Guests)

SMOKED WHITEFISH PLATTER

Large Bones Removed
Chopped Cucumber & Yellow Pepper Salad
Diced Red Onion, Dill Sprigs, Dill Crème Sauce

BACON BAR |GF

Maple Brown Sugar, Garlic & Herb, Dipped Chocolate

PUMPKIN CRÊPE CAKE |V |CN

Pumpkin Mousse, Crushed Pistachios
(Serves 8-10 Guests)

APPLE ROSE TART |V |CN

Maple Custard, Walnut Crust
(Serves 8-10 Guests)

INDIVIDUAL YOGURT PARFAIT |V |CN

Vanilla Yogurt Layered with Seasonal Berries
Granola Topping, Dried Fruit & Nuts
Displayed on our Signature Tree

Action Station

WAFFLES OR PANCAKES STATION |V

Guest's Choice of Toppings:

Strawberries • Blueberries • Bananas • Chocolate Chips
Maple Syrup • Blueberry Syrup • Caramel Topping
Whipped Butter • Whipped Cream

Attended Station

GOURMET BISCUIT BAR

BISCUITS

Two per Guest:

Buttermilk, Sweet Potato & Herb

SPREADS

Vanilla-Honey-Peach Butter, Garlic Butter
Cranberry, Pomegranate w/Cabernet

FIXINS

Southern Fried Chicken, Country Ham

DRIZZLES

Maple Mustard, Bourbon Butterscotch



Elegant Additions Stations

Attended Station

THE VERY BERRY BAR |V|GN

ARRAY OF FRESH SEASONAL BERRIES

Strawberries, Blueberries, Raspberries, Blackberries
(Served in a Martini Glass)

Finishing Touches:

Chocolate • Caramel Sauces
Chocolate Chips • Oatmeal Crumbles • Coconut Flakes
Candied Nuts • Whipped Cream • Brown Sugar • Yogurt

FRESH BERRY KABOB STATION

6" SEASONAL BERRY KABOB |V|GF|DF|VGN

Finishing Touches:

Chocolate • Whipped Cream • Brown Sugar • Yogurt



Elegant Additions Stations

Action Station

BACK OF THE YARDS CARVING STATION

Choice of One:

TENDER ROAST TOP SIRLOIN OF BEEF |GF

Whipped Horseradish, Stone-Ground Mustard

SLOW-ROASTED BREAST OF TURKEY |GF |DF

Cranberry Chutney, Stone-Ground Mustard

HERB-ENCRUSTED PORK LOIN

Apricot & Apple Chutney, Stone-Ground Mustard

w/CC Pork Loin

w/Rolled & Tied Roasted Turkey Breast

w/Sirloin of Beef

w/Sirloin of Beef & CC Pork Loin

w/Sirloin of Beef & Rolled & Tied Roasted Turkey Breast

PEPPERCORN-CRUSTED, ROASTED BEEF TENDERLOIN |GF

Whipped Horseradish, Stone-Ground Mustard, Roasted Garlic Crème

w/Tenderloin of Beef

w/Tenderloin of Beef & Rolled & Tied Roasted Turkey Breast

Accompanied by:

BAKED ARTISAN ROLLS

Gourmet Knot, Brioche, Pretzel Rolls



Action Station

GOLD COAST-CHOPPED TINI SALADS

Presented in a Martini Glass

Suspended from our Custom Wrought Iron Tree

Choice of One:

TRADITIONAL CHOPPED SALAD

Salad Greens, Grilled Chicken Breast, Feta Cheese, Bacon Scallions, Croutons, Raspberry Champagne Vinaigrette

SHAVED BRUSSEL SPROUT SALAD |V |GF |CN

Shaved Brussel Sprouts, Feta Cheese, Red Onion

Dried Cranberry, Pistachios

Pistachio Dressing, Orange Segment

Accompanied by:

Fresh Mozzarella, Grape Tomato

Long Slim Garlic Crostini



Sweet Finale

Attractively arranged on designer trays at varying elevations with appropriate accents.

THE DECADENT TRIO

(Two or Three Pieces/Guest)

THE DECADENT CHEESECAKE STRAWBERRY |V|GF

Large Halved Strawberry dipped in Dark Chocolate

DARK CHOCOLATE-DIPPED BANANA SLICE |V|CN

Peanut Butter Mousse

RASPBERRY CHOCOLATE MOUSSE CUP |V

Whipped Cream, Raspberry Sauce, Fresh Raspberry Garnish

CANNOLI SHOOTERS |V|CN

Cannoli Crème, Chocolate & Pistachio Chips, Crisp Cannoli Shell

CHICAGO CARAMEL CORN PARFAIT |V

Corn Sponge Cake, Salted Caramel Mousse, Cream Cheese Mousse
Caramel Corn Brittle, Chopped Caramel Corn

EARL GREY SHOOTER |V|GF|CN

Earl Grey Chocolate Cake, Earl Grey White Chocolate Mousse

BANANA BREAD TIRAMISU |V

Banana Bread, Mascarpone Cream, Caramel Crunch Pearls



VANILLA CREAM FRUIT PARFAIT |V|GF

Vanilla Pastry Cream, Fresh Berries, Whipped Cream

BLUEBERRY-BLACK RICE PUDDING |V|GF

Blueberry Soda-Infused, Whipped Cream, Poached Berries

VANILLA PANNA COTTA |V|GF

Topped with Fresh Berry Coulis

CHEESECAKE LOLLIPOPS |V|GF

White & Dark Chocolate

KEY LIME TARTLET |V

STRAWBERRY CHEESECAKE TARTLET |V

LEMON MERINGUE TARTLET |V

CRÈME BRÛLÉE TARTLET |V

PASSIONFRUIT CURD TARTLET |V

Coconut Milk Whipped Cream, Toasted Coconut

RED VELVET CHEESECAKE BITE |V

Chocolate Cookie Crumbs, Whipped Cream

DARK CHOCOLATE FRUIT & NUT BITE |V|CN

Dark Chocolate, Pistachio & Cranberry

MINI LEMON BUNDT CAKES |V

Glaze, Lavender

MINI VICTORIA SPONGE CAKE |V

White Chocolate Mousse, Strawberries

4" FRESH FRUIT SKEWERS |V|GF|DF|VGN



Sweet Finale continued

Attractively arranged on designer trays at varying elevations with appropriate accents.

CARMELITA BROWNIES |V

Fudgy Brownies, House-Made Caramel, Fudge Sauce, Whipped Cream

WARM BABY CHURROS |V

Cinnamon Sugar & Caramel Sauce

ICE CREAM TACO |V

Vanilla Ice Cream, Dark Chocolate Dip

SALACIOUS BITE |V |CN

Chocolate Chip Cookie Dough, Peanut Butter Cup, Oreo
Rice Krispy, Chocolate Ganache

VOLUPTUOUS BAR |V

Cheesecake, Cookie Dough, Oreo, Whoppers

HOUSE-MADE CREAM PUFFS |V |CN

White & Dark Chocolate

Choice of Two Flavors:

Pistachio • Grand Marnier • Kalúha • Black Currant • Nutella • Vanilla

COCONUT MACAROONS |V

Chocolate-Dipped or Banana Cream-Filled

ROASTED BERRY & FUDGE WHOOPIE PIE |V

Dark Chocolate Mousse, Blackberry Crunch

PISTACHIO & CARDAMOM WHOOPIE PIE |V |CN

Rosewater Buttercream

MINT MOJITO WHOOPIE PIE |V

Coconut Mousse

TIRAMISU WHOOPIE PIE |V

Mascarpone Mousse

ORANGE DREAMSICLE TRUFFLE |V |GF

Grand Marnier

HOUSE-BAKED COOKIES |V

Choice of Three:

Chocolate Chip • Double Chocolate Chip • M&M Chocolate Chip
Snickerdoodle • Oatmeal Raisin • Butter Cookies • Sugar
Chunky Peanut Butter |V |CN • English Toffee |V |CN



Sweet Finale Stations

Action Station

CREATE YOUR OWN SUNDAE BAR |V|CN

SCOOPED TO ORDER

French Vanilla & Chocolate Ice Cream

Self-Serve Toppings:

Chocolate • Mixed Berry • Caramel Sauces
Chocolate Chips • Rainbow Sprinkles • Oreo Cookie Crumbles
M & M's • Butterfinger Shards • Gummy Bears • Cookie Dough
Chopped Reese's Peanut Butter Cups • Coconut Flakes
Whipped Cream • Maraschino Cherries • Pecans

Action Station

CREATE YOUR OWN ICE-CREAM SANDWICH |V|CN

SCOOPED TO ORDER

French Vanilla & Chocolate Ice Cream

Choice of Two Cookies:

Chocolate Chip • Double Chocolate Chip • M&M Chocolate Chip
Snickerdoodle • Oatmeal Raisin • Butter Cookies • Sugar
Chunky Peanut Butter |V|CN • English Toffee |V|CN

Self-Serve Toppings:

Chocolate • Caramel Sauces
Whipped Cream • Chocolate Chips • Pecans • Rainbow Sprinkles

Create Your Own

S'MORES STATION |V

TRADITIONAL S'MORES

Roasted Marshmallows • Dark Chocolate
Graham Crackers • Chocolate Chip Scone

Action Station

CREPE STATION |V|CN

CLASSIC CREPES FILLED WITH

Nutella With Banana Coins or Lemon
Mascarpone with Strawberry Compote

Finishing Touch:

Whipped Cream

Action Station

CREAMY HOUSE-MADE CHEESECAKE STATION |V|CN

Self-Serve Toppings:

Fresh Strawberry • Salted Caramel • Chocolate Fudge
Chocolate Chips • Cookie Crumbles • Coconut Flakes
Whipped Cream • Maraschino Cherries • Pecans

* Gluten Free Crustless Cheesecake (Optional)



PHOTO: GERBER & SCARPELLI

Brunch Bars

OPTION 1

BLOODY MARY STATION

**TITO'S HOMEMADE VODKA • THREE OLIVES VODKA
ZING ZANG BLOODY MARY MIX • WORCESTERSHIRE
TABASCO SAUCE**

THE RIM

Lawry's Seasoning Salt & Celery Salt

CRUDITÉS

Dill Pickle • Carrot • Pimento Stuffed Green Olive Skewer
Pepperoncini • Celery • Zucchini

STICKS

Beef Jerky • Pepperoni • Salami • Jalapeño Jack Cheese

SOFT DRINKS

Coke • Diet Coke • Sprite

INFUSED TAP WATER

Fruit and/or Herb

GARNISHES

Fresh Lemon and Lime Wedges

ACCOUTREMENTS & CUBED ICE

Ice Scoops • Ice Bucket • Corkscrew • Bottle Openers • Pourers
Pitchers • Garnish Tray • Shakers • Covered Beverage Chillers • Ice Dolly
Sip Sticks • Straws • Picks • Signature Cocktail Napkins • Napkin Holder

OPTION 2

SPARKLING WINE BAR

TIAMO PROSECCO Valdobbiadene, Italy

Organic grapes, superbly balanced with a fruit filled elegant finish

CHARLES DE FERÉ 'CUVÉE JEAN-LOUIS'

BLANC DE BLANCS BRUT France

Clean fresh palate with white fruit bouquet

CLASSIC MIMOSAS & BELLINIS

Orange Juice • Grapefruit Juice • Peach Nectar

ACCOUTREMENTS

Pitchers • Covered Beverage Chillers • Ice for Chilling
Napkin Holder • Signature Cocktail Napkins

