

the Daily Dish

A RESTAURANT & CATERING COMPANY

BUFFET

Three Egg Frittatas (Choice of Two)

Bacon: crispy potatoes, bacon & smoked gouda

Vegetable: caramelized onions, red peppers, yellow squash, zucchini

Salmon: salmon, cream cheese, scallion

House Cured Gravalax

shaved red onion, sliced tomatoes, capers, lemon wedges, cream cheese and assorted bagels

Tarragon Chicken Salad

organic chicken, bibb lettuce, celery, red onion & a creamy tarragon Dijon dressing
and homemade focaccia bread

Baby Mixed Greens

artisan goat cheese, candied nuts, dried cranberries and roasted shallot-sherry vinaigrette

Seasonal fresh fruit platter

A beautifully arranged fresh fruit display to include seasonally available fruits
w. fruit coulis and yogurt

Applewood Smoked Bacon, Crispy Potatoes, Amish Sausage

Mini Scones and Muffins

served with butter, cream cheese and jam

BEVERAGES

Bloody Mary Bar or Champagne Mimosas (choose one)

Coffee and Tea Service

with half and half, sweeteners, sliced lemon, assorted tea bags

Juices

fresh orange juice, fresh grapefruit juice or cranberry juice