

## ***Perfect Pear Themed Menu*** *Weekend Brunch*

*Baked Brie with Blueberry Cinnamon Compote* – Creamy Brie cheese wrapped in flaky pastry and baked to perfection. Topped with warm Cinnamon Blueberry Compote and served with an assortment of gourmet crackers.

*Quiche Lorraine* – Flaky pastry crust filled with crisp bacon, sautéed onions, Swiss cheese, eggs and fresh Thyme.

*Assorted Breakfast Breads* – An assortment of fresh baked breakfast breads and muffins served with whipped cinnamon honey butter.

*Fresh Fruit Trifle* – Fresh Cantalope, Pineapple, Strawberries, Kiwi and Blueberries layered in a beautiful glass dish.

*Mango Chicken Salad* – Shredded chicken tossed with Mango Chutney, Crunchy Waterchestnuts, fresh chopped Cilantro, Diced Mango and Toasted Almonds. Served with flakey Croissants.

*Mediterranean Orzo Pasta Salad* – Delicate Orzo pasta tossed with sweet Grape Tomatoes, sliced Black Olives, Roast Red Peppers, Crumbled Feta Cheese, Fresh Chopped Basil and a drizzle of Extra Virgin Olive Oil.

*Rosemary Shrimp Skewers* – Shrimp skewered with fresh Rosemary branch marinated in Extra Virgin Olive Oil, salt and pepper and seared with a touch of lemon.

*Chef Mike's Famous Crab Cakes* – A client favorite! Served warm and drizzled with a Mango Poppy Seed Vinaigrette .