

## **A Breakfast for Champions**

- ~Buttermilk Waffles  
Fluffy buttermilk waffles served with whipped butter and maple syrup
- ~ Scrambled Eggs  
Hand battered free-range eggs delicately laced with chives
- ~Breakfast Sausage & Applewood Bacon
- ~Fresh Fruit Medley

\$8.95 per guest



## **South of the Border Buffet**

- ~ Breakfast Burritos  
Scrambled eggs with spicy sausage, cheddar cheese, and bell peppers rolled in a flour tortilla served with homemade salsa and sour cream
- ~ Double Stuffed French Toast  
French Toast Stuffed with a Creamy Cinnamon Cheese Blend
- ~ Tropical Fruit Salad
- ~ Chorizo Con Papas  
Crispy Hash browns with chorizo sausage  
\$11.95 per guest



"All happiness depends on a leisurely breakfast."

~ John Gunther

## **Chef-Serviced Omelets Station**



*~Our Chef prepares your favorite omelets~*

### Includes:

Sour Cream 'n' Onion Hashbrowns  
Mini Muffin, Bagels, and Coffee Cake Assortment  
Fresh Fruit Tray with Sweet Cherry Yogurt  
Applewood Bacon  
Maple-Cured Sausage Links  
Orange Juice

### Omelet Made-to-Order with...

Tri-color bell peppers	Diced Tomato
Baby Spinach	Sauteed Mushroom
Shredded Cheddar	Aged Swiss
Smoked Ham	Spicy Sausage
Complimented with our homemade salsa and sour cream	

Minimum 15 guests ~ \$22.95 per guest

## **A Taste of Europe**

- ~Crepe Suzette  
Orange flavored crepes stuffed with a creamy marscapone cheese finished with a Grand Marnier glaze
  - ~Belgian Waffles  
Our fluffy buttermilk flavored waffles served with warm maple syrup
  - ~Assorted Danishes
  - ~Sausage Patties or Bacon
  - ~Fresh Fruit Medley
  - ~English Tea
- Minimum 15 guests ~ \$14.95 per guest

# **Chef de Cuisine**



*'A taste of class, a touch of elegance.'*



## **Breakfast & Brunch**

Chef\_decuisine@yahoo.com  
630.881.6425

## A La Carte ~ Serves 12

Scrambled Eggs..... \$22.95  
French Toast..... \$19.95  
Applewood Bacon..... \$28.95  
Maple-Cured Sausage Links..... \$28.95  
Yogurt Cups (dozen)..... \$28.95

Fresh Fruit Tray  
Small serves 12 .....\$38.95  
Large serves 24 .....\$51.95

### Asparagus Platter

Fresh grilled asparagus topped with gorgonzola, chopped walnuts, and a balsamic-lemon glaze  
Serves 24..... \$29.95



**Smoked Salmon Display**  
Smoked salmon classically garnished with capers, cream cheese, and lemon wedges  
Serves 24.....\$59.95

## Pastries ~ 24 pieces

Assorted Mini-Muffins ..... \$24.95  
Assorted Danishes ..... \$24.95  
Coffee Cake  
Raspberry..... \$26.95  
Cheese..... \$26.95  
Mini Bagels w/ cream cheese (24).. \$28.95



## *A Healthy Start...*

### Tropical Brunch

- ~ Pineapple chicken salad served atop a cantaloupe slice lightly flavored with lime.
- ~ Banana Bread
- ~ Mango infused yogurt with honey granola

\$9.95 per guest



### Fresh & Light

- ~ Granola  
Low-fat cherry yogurt served with multi-grain granola & fresh strawberries and green grapes
- ~ Mini Muffin Assortment
- ~ Fresh Fruit Salad
- ~ Assorted Juices and Bottled Vitamin Water

\$8.95 per guest

## Beverages ~

Coffee & Tea Service in Insulated Containers –  
16 –6oz. cups per container

### Coffee Service

~sugar, sweetener,  
creamer....\$17.00

### Tea Service

~sugar, sweetener,  
lemons ... \$17.00



### Juices served per gallon

21 –6oz. cups per gallon

Juice~Orange, Apple, Tomato..... \$18.00

## Individual Beverages

Milk Chugs 8oz.  
~2% or Chocolate ..... \$1.25

Bottled Water ..... \$1.25

Bottled Juice 10oz.  
Orange, Apple, Tomato .... \$1.50

## **To place your order:**



Info@ChefdeCuisine.biz  
630.881.6425  
www.ChefdeCuisine.biz