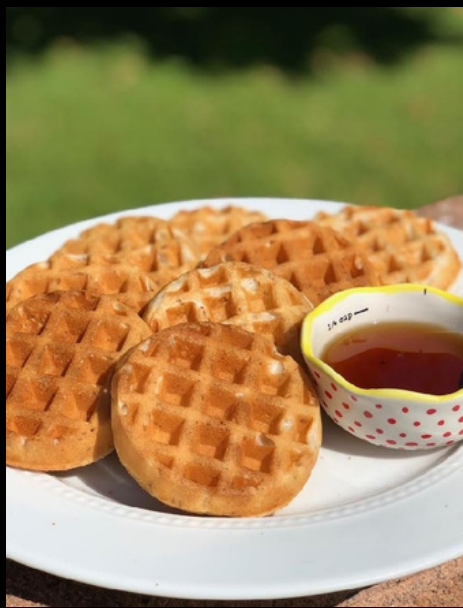




BRUNCH MENU

DISCOVER A NEW LEVEL OF TASTE.



CATERING | CHARLESTON | ARIZONA

P: (602) 705-3331
WWW.LILLETOCATERING.COM



Brunch Menu

\$53 PER PERSON MINIMUM \$450

STANDARD

Frittata or Quiche- Organic Eggs baked in the oven with freshly diced vegetable and cheese.

Home fries- Fresh chopped golden and red potatoes triple fried to create the perfect balance of crispy on the outside and soft on the inside home fry.

Meat- Choose thick cut smoked bacon or spicy and sweet chicken sausage.

Waffle- Chef Ryan's secret homemade waffle recipe served with organic maple syrup

Seasonal Fruit- Chef's choice

A:Avocado Toast - Whole grain bread smeared with fresh made guacamole, topped with pickled red onion slices and micro greens.

OR

B:Fried Chicken - Fresh chicken thighs soaked in buttermilk then dipped in bourbon and ginger, cinnamon and chili spiced batter. Deep-fried to golden brown to pair wonderfully with our waffles.

EXTRA, EXTRA, READ ALL ABOUT IT

Fruit Puree (for mimosas) \$5 pp

Fresh Made Whipped Cream \$2.75 pp

Homemade Scones \$4 pp

Imported Meat's and Cheese \$5pp

House Smoked Salmon, Whipped Cream Cheese and Bagels \$12pp

Avocado Toast \$6.50pp

Organic Juices - Coconut Water Pureed with Fresh Pineapple, Mint, Ginger and Strawberries \$11pp

Overnight Oats \$5.50pp minimum order 10

Open Face Chicken and Waffles with Organic Syrup \$6.00 pp

Skirt Steak and Eggs \$9.00 pp

Ketchup \$2pp

Hot Sauce \$2pp

Labor/Clean-Up: \$75

Travel: \$35