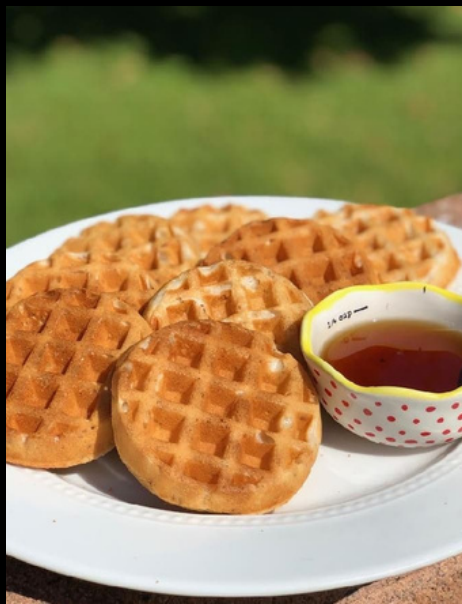




BRUNCH MENU

DISCOVER A NEW LEVEL OF TASTE.



CATERING | CHARLESTON | ARIZONA

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



Brunch Menu

\$55 PER PERSON / \$550 MINIMUM

STANDARD

1. **Frittata or Quiche** - Organic Eggs baked in the oven with freshly diced vegetable and cheese.
2. **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.
3. **Meat** - Choose thick cut smoked bacon or spicy and sweet chicken sausage.
4. **Waffle** - Chef Ryan's secret homemade waffle recipe served with organic maple syrup.
5. **Seasonal Fruit** - Chef's choice.
6. **A. Avocado Toast** - Whole grain bread smeared with fresh made guacamole, topped with pickled red onions slices and micro greens.
Or
- B. Fried Chicken** - Fresh chicken thighs soaked in buttermilk then dipped in bourbon and ginger, cinnamon and chili spiced battered. Deep-fried to golden brown to pair wonderfully with our waffles.

EXTRA, EXTRA, READ ALL ABOUT IT

French Toast like your mom made - Homemade sweet focaccia infused with coffee, cinnamon and heavy cream. Dipped in egg wash made with organic eggs, Madagascar vanilla, heavy cream and orange zest. Served with fresh maple syrups and powder sugar on top. \$4pp

Fruit Puree - (for mimosas) \$5 pp

Fresh made whipped cream - \$2.75 pp

Homemade Scones - \$6 pp

Imported Meat's and Cheese - \$7pp

House Smoked salmon, whipped cream cheese and bagels - \$14pp

Avocado Toast - \$6.25pp

Organic juices - Coconut water pureed with fresh pineapple, mint, ginger and strawberries. \$12pp

Overnight oats \$6.50pp minimum order 10

Open face chicken and waffles with organic syrup - \$6.00 pp

Skirt steak and eggs - \$15.00 pp

Ketchup - \$10

Hot Sauce - \$10

\$55 per person

Labor/Clean-up: \$75

Travel: \$35

Minimum \$550 for food