



Brunch Menu

This is a sample menu of options for your Bridal or Baby brunch or shower; all options are flexible to accommodate allergies, dietary restrictions, or taste preferences. Feedback is always encouraged and considered to ensure your absolute satisfaction.

- Greetings -

Nutella and Jam Croissants - Flaky croissants with Nutella or jam filling

Spiced Scones (GF option) - Fresh baked spiced scones

Honey Biscuits - Fresh baked biscuits brushed with honey glaze

Avocado "Toast" Deviled Eggs - Deviled egg topped with crouton, avocado, & everything seasoning

Grazing Spread - Assortment of fine meats, cheeses, vegetables, fruits, fig spread, local honey, mustard, olives, bread, and crackers

- Mains -

Bacon Cheddar Frittata (GF)- Bacon crumble, cheddar cheese, and scallions

Mediterranean Frittata (GF)- Spinach, tomato, peppers, onion, zucchini, and feta

Turkey & Brie Sandwich - Roasted turkey, brie cheese, and fig jam on a fresh baguette

Maple Bourbon Apple French Toast Bake - Sliced apple, bourbon maple syrup, fluffy french toast

Hash Brown Casserole Nest (GF)- Baked shredded potato nests with onion, scallions, peppers, and cheddar cheese

Bacon & Sausage (GF)- Crispy bacon and sausage links

- Salads -

Peach Prosciutto Salad - Sliced peach, crispy prosciutto, mozzarella, pine nuts, mixed greens with agave balsamic dressing(GF)

Strawberry Salad - Strawberry, praline, bleu cheese, spinach with agave balsamic dressing(GF)

Mint Watermelon Fruit Salad (GF)- Watermelon and blackberry fruit salad infused with fresh mint

Classic Fruit Salad (GF)- Honey dew melon, cantaloupe, strawberries, grapes, and pineapple

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