



## ALI'S CATERING CHAMPAGNE BRUNCH MENU 2025

FRESH FRUITS OF THE SEASON, TRAYED OR KABOB-STYLE

ASSORTED PETITE PASTRIES  
(*MINI SCONES, MINI MUFFINS, DONUT HOLES*)

OUR FLUFFY BAKED FULL-PAN SCRAMBLED EGGS WITH CHEESE  
OR SAVORY QUICHE  
(PLEASE SELECT TWO)

*BROCCOLI & CHEDDAR*  
*ASPARAGUS & SWISS*  
*MUSHROOM & MONTEREY JACK*  
*TOMATO & PROVOLONE*  
*THREE-CHEESE*

YOU MAY CHOOSE ANY ONE OF THE FOLLOWING EITHER AS A  
SIDE OFFERING OR HAVE IT BAKED INTO THE ABOVE

*COLONIAL HAM*  
*SAUSAGE PATTIES OR LINKS*  
*COUNTRY CRISP BACON*

SIGNATURE SAUTÉED REDSKIN BREAKFAST POTATOES

COFFEE, TEA, WATER, JUICE

YOU MAY ADD ANY OF THE FOLLOWING FOR A PER GUEST FEE:

PANCAKES & BELGIAN WAFFLES, ASSORTED TOPPINGS

FRESH FIELD GREENS SALAD, DRESSING OF CHOICE

FARFALLE (BOWTIE), SEASONAL VEGETABLES AND VINAIGRETTE DRESSING

CAVATAPPI WITH FRESH SHRIMP IN A THREE-CHEESE SHERRY WINE SAUCE

ROAST TENDERLOIN OF BEEF – HORSERADISH SAUCE AND MINI POTATO ROLLS

AN ASSORTMENT OF OUR SIGNATURE PETITE SWEETS

IF YOU WOULD LIKE TO ADD HORS D'OEUVRES TO YOUR BRUNCH MENU, PLEASE REFER TO OUR APPETIZER MENU WHERE YOU WILL GET A FULL LIST OF SELECTIONS.

#### STAFFING NOTES:

EACH DELIVERY/SETUP WILL INCUR A DELIVERY FEE BASED UPON DISTANCE AND TOLLS.

ON-SITE STAFFING IS \$35.00/HOUR - ALL HOT BUFFETS REQUIRE AT LEAST ONE TEAM MEMBER TO REMAIN ON-SITE TO OVERSEE OPEN FLAME. FOR GROUPS ABOVE 50, ADDITIONAL STAFF MAY BE NEEDED.

#### FINAL COUNTS/CANCELLATIONS:

ALI'S CATERING REQUIRES FINAL COUNT CONFIRMATIONS WITHIN A 10 DAY WINDOW OF YOUR EVENT.

IF THE EVENT IS CANCELED, ALI'S CATERING WILL REQUIRE 10 DAYS ADVANCE NOTICE TO AVOID LOSS OF DEPOSIT.

THANK YOU FOR CONSIDERING ALI'S CATERING! WE LOOK FORWARD TO SERVING YOU AND YOUR GUESTS, ENSURING THAT YOUR EVENT—BIG OR SMALL—IS A TRULY MEMORABLE EXPERIENCE.