

# KRAFTY

CATERING CO.

## BRUNCH

**WEST COAST CONTINENTAL BREAKFAST BUFFET** This inspired meal is spread out on butchers paper and is self served. \$19 per person

**CANADIAN CLASSIC HOT BUFFET** A classic buffet option set up in your venue in the desired area. \$25 per person

Our brunch buffets have a 50 person minimum. This includes set up, a buffet manager, service area clean up and return of catering equipment and disposal of food at conclusion of a 1.5 hour service. We can extend up to 3 hrs for an additional \$5 per guest. For groups of 49 or less, please enquire about our drop off catering options.

**BENNY BAR** Live action station where guests order and customize their own eggs benedict. This can be added on to any brunch catering package for \$18 per person (or as a substitute for the buffet egg option at \$8)

**WE ALSO OFFER A BRUNCH CANAPÉ SERVICE (SEPARATE PDF)**

★★★★★ **WEST COAST CONTINENTAL BUFFET** ★★★★★

Light and healthy, the best products from the west coast make up this spread. A simple and easy way to please everyone's palates at any social or professional event.

Comprising local yogurt, your choice of fresh baked pastries, rustic multigrain bread, a selection of inspired toast garnishes and fresh Okanagan fruits this fresh and hearty spread is a quality classic.

Descriptions to follow.

It's all about options

★★★★★ **WEST COAST CONTINENTAL BUFFET** ★★★★★

**HOUSE MADE MAPLE ALMOND GRANOLA**

Creamy yogurt (goat available), seasonal fruit and lavender compote, local wildflower honey

**CHOICE OF 2 PASTRIES**

Select from our pastry menus. Served with butter and house preserves. Additional pastry \$3 per person

**MULTIGRAIN BAGEL**

Hand rolled chewy bagel. Toaster provided (requires power)  
Toppings include:

Whipped butter

Fruit jam

West coast smoked salmon Lox

Fried capers

Garlic whipped cream cheese

Pickled red onion

Fresh sliced tomatoes

Mashed avocado

Crumpled feta

Toasted seed mix

**SEASONAL FRUIT PLATTER**

It's local and in season, or the best that we can ship in.

★★★★★ **CANADIAN CLASSIC HOT BUFFET** ★★★★★

This brunch includes iconic Canadian dishes, and some of our personal favourites, to suit all tastes.

Descriptions to follow.

It's all about options



## BRUNCH MENU



### PASTRY

All of our pastries are made the morning of for your event.

### SCRUMPTIOUS SCONES

Regular buttermilk scone (V)  
White cheddar and pickled jalapeno  
Porcini, parmesan and truffle (V) +\$1  
Raspberry, chile chocolate and cardamom (V)  
Strawberry, black pepper and balsamic (V)

### MUFFINS

Chai spiced carrot (V)  
Vegan chia lemon and poppy seed (V)  
Pumpkin spiced (V)  
Aztec, chili and dark chocolate (V)  
The most glorious morning (V)

### CROISSANTS

Cheddar croissant (V)  
Cheddar and ham croissant  
Chocolate (V)  
Regular (V)  
Almond (V)  
Many seeds paysannes (V)

### FRUIT PLATTER

Always local, but where not local, whatever's great and in season makes the cut (GF,VV,V)

### EGGS

#### ALMOST CLASSIC CRUSTLESS QUICHE (GF)

Inspired by the classic French brunch dish, these quiches feature a tender cooked egg custard and classic garnishes. Made without the traditional pastry crust, this is a crowd pleaser. Choose from:

Florentine - spinach and gruyere (V)  
Chèvre and olive (V)  
Lorraine - bacon and onion

#### SEXY SCRAMBLES (GF)

Whipped fluffy and scrambled tender garnished with your choice of inspired toppings.

White truffle and Canadian cheddar (GF,V)

Smoked salmon, crème fraiche and dill (GF)

Double smoked bacon, aged white cheddar, green onions (GF)

Roasted mushrooms, thyme and gruyere (GF)

#### EXCITING EGG STUFFED CREPES

Stuffed till full, baked till crispy and served hot. Think French breakfast burrito. +\$5 pp. Options:

Scrambled egg, pulled pork, queso fresca, adobo sauce

Scrambled egg, bacon, cheddar

GF = GLUTEN FREE V = VEGETARIAN VV = VEGAN

\*\*\*\*\* **BRUNCH MENU** \*\*\*\*\*

Scrambled egg, smoked salmon, cream cheese, dill

Scrambled egg, sauté spinach, onion, feta

Scrambled egg, pulled chicken, refried beans, cheddar, tomato, cilantro

Scrambled egg, smoked ham, gruyere, dijon

Scrambled egg, pulled duck confit, wild mushroom

**PERFECT POTATOES**

**CLASSIC ROESTI** Crispy grated potato pancake (V)

**FULLY LOADED ROESTI** Crispy potato, Smokey bacon, scallion, crumbled feta

**LEMON ROAST POTATO HASH** Smoked paprika, fresh herbs, lemon (VV,V)

**POTATO O'BRIEN** Diced potato, sautéed onions and bell peppers (VV,V)

**HOME STYLE BREAKFAST HASH** Grated and Sautéed potato, garlic, pepper, butter (V)

**GERMAN BREAKFAST POTATO SALAD** Smoked sausage, creamy dill dressing, grated egg

**SIGNATURE MEATS AND FISH**

**HOUSE MADE BACK BACON HAM**  
Soy maple glaze (GF)

**HOUSE SMOKED SALMON**  
Smashed caper mascarpone (GF)

**CANADIAN BREAKFAST SAUSAGES**  
Caramelized onions

**BACON WRAPPED BEEF TENDERLOIN**  
Cooked medium and carved, hollandaise (+\$7 per person)

**ROAST PORK BELLY PORCHETTA**  
Traditional spices, salsa verde (GF)

**PORK PATTIES**  
With fried sage and brown butter (GF)

**SMOKY CHIPOTLE BBQ PULLED PORK (GF)**

**SMOKED LING COD CAKE**  
With charred jalapeño relish(GF)

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★★★★★ **BENNY BAR** ★★★★★

THIS CAN BE ADDED ON TO ANY BRUNCH CATERING PACKAGE FOR \$12 PP  
OR SUBSTITUTED FOR THE EGG CHOICE IN THE CANADIAN CLASSIC FOR \$8.

Each benny is 1 egg per serving

**BOTTOM CHOICES (CHOOSE TWO)**

Every great benny starts at the bottom.

Flaky butter croissant dough

Cheddar biscuit

Grilled multigrain

Rich brioche

**BENNY BASE OPTIONS (CHOOSE TWO)**

The next layer in a benny is the base.

Maple glazed back bacon and cheddar

Smoked salmon, capers and whipped mascarpone

Avocado puree and spicy feta (V)

Pan roasted mushrooms, cheese curds and thyme (V)

Smoky BBQ pulled pork shoulder

Overnight tomatoes and pesto (VV,V)

Slow cooked Montreal smoked meat and naturally pickled kraut

**HOLLANDAISE ENHANCEMENTS**

Craft your benny to your taste with these creative finishers

Chives

Pesto

Brown butter powder

Smoked paprika

Parmesan

Pickled pepper puree

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