

Culinary Loves Company.

brunch menus

COZY UP TO BRUNCH

(Zesty Citrus Salad *)
 Croque Madame
 Breakfast Poutine
 Lemon Ricotta Pancakes

MEXICAN BRUNCH

(Fruit Salad with Jicama *)
 Chilaquiles
 Jalapeno Corn Cakes with Honey Butter
 (Mexican Chocolate Coffee Cake)

À LA CARTE

In addition to above brunch menu selections, additional menu items can be prepared during an event.

(Breakfast Wilted Greens with Bacon *)
 Mini Quiches
 Eggs with Chorizo and Tomato
 Pain Perdu (French Toast)
 Breakfast Strata
 Biscuit Scones
 Biscuits and Gravy *
 Cheese Grits)

BEVERAGES

In addition to our regular beverage offerings the following can also be available for a brunch experience.

Unlimited Prosecco Mimosa Bar
 Unlimited Bloody Mary Bar*

*Only available at our St. Paul venue.

**All prices are subject to a site and planning fee plus applicable city taxes. Brunch menu pricing is available until 1 p.m. Custom menu design is also available for a fee. All customized menus require a three week lead time for development.*

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midday and dinner menus

PARISIAN FLAVORS

Four-Course

(Sautéed Tuna*)
 Marinated Tomatoes and White Beans on Grilled Bread
 Roasted Chicken with Herbs de Provence
 Chocolate Mousse Glazed Éclairs

IN SEASON

Four-Course

(Market Fresh Salad*)
 with Smoked Paprika Croutons
 Green Bean and New Potatoes with Thick Cut Bacon
 Pork Tenderloin with Peach and Cherry Mostarda
 Flourless Chocolate Torte with Raspberry Coulis*

FOOD TRUCK FAVORITES

Four-Course

Double Brie Grilled Sandwiches with Bacon Onion Marmalade
 Vietnamese Spring Roll Salad*
 Open-Faced Arepas with Pork, Cumin-Black Beans and Cotija Cheese
 Doughnut Holes with Chocolate Peanut Butter Glaze*

CLASSIC ITALIANO

Four-Course

(Chopped Caesar Salad*)
 with Croutons
 Homemade Pasta with Ragù Bolognese
 Spinach Basil Pesto
 Citrus Tiramisu

ARGENTINEAN STEAKHOUSE MENU

Five-Course

(Three Pepper Quinoa Salad*)
 Beef Empanadas
 Grilled Flank Steak with Red Chimichurri Sauce
 Grilled Shrimp with Chili Citrus Marinade
 Churros with Chocolate Dulce de Leche Sauce*

APPETIZERS

Please note all appetizers will be ready upon arrival and are available anytime of day.

Charred Onion and White Bean Spread with Crudite
 Two-Bean Hummus with Crudite and Toasted Pita
 Spiced Nuts
 Olive Tapenade with Baguette
 Tomato Caprese Crostini

Five-Course

Includes Parisian Flavors Menu, plus Pissaladière (French Pizza)

Five-Course

Includes In Season Menu, plus Prosciutto Wrapped Chicken with Lemon Caper Sauce

Five-Course

Includes Food Truck Favorites Menu, plus Sloppy Jerk Sliders

Five-Course

Includes Classic Italiano Menu, plus Grilled Salmon with Fennel and Tomato Agrodolce

Salsa Mexicana and Guacamole with Tortilla Chips
 Grilled Jerk Chicken Skewers with Mango Sauce
 Smoked Salmon with Crème Fraîche on Black Pepper Crisps
 Choripan Bites with Chimichurri Sauce
 Artisan Cheese with Seasonal Fruit and Baguette

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