



Culinary Lovos 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.*



Culinary Loves Company.

midday and dinner menus

PARISIAN FLAVORS

Four-Course

- (Salad Niçoise with Tuna*)
- Marinated Tomatoes and White Beans on Grilled Bread
- Roasted Chicken with Herbes de Provence
- Chocolate Mousse Glazed Eclairs

Five-Course

Includes Parisian Flavors Menu, plus Pissaladière (French Pizza)

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 Mustard
- Flourless Chocolate Torte with Raspberry Coulis*

Five-Course

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

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*

Five-Course

Includes Food Truck Favorites Menu, plus Sloppy Jerk Sliders

CLASSIC ITALIANO

Four-Course

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

Five-Course

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

ARGENTINEAN STEAKHOUSE MENU

Five-Course

- (Three Pepper Quinoa Salad*)
- Beef Empanadas
- Grilled Flank Steak with Red Chimichurri Sauce
- Grilled Shrimp with Chill 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

- Salsa Mexicana and Guacamola with Tortilla Chips
- Grilled Jerk Chicken Skewers with Mango Sauce
- Smoked Salmon with Creme Fraiche on Black Pepper Crisps
- Choripan Bites with Chimichurri Sauce
- Artisan Cheese with Seasonal Fruit and Baguette

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