



How to Create Your Brunch Menu

For a Full Brunch Party Please Select:

7 Savory Selections

3 Sweet Selections

*From these Selections we will construct a menu of
5 to 6 Savory Items and 2 to 3 Sweet Items*

These are general menu guidelines. Feel free to create your menu based on what sounds good and we will provide assistance to guarantee you have courses that work together. Let us know of any dietary concerns, allergies or avoidances. Please let us know if you don't see what you're looking for, our menus are constantly evolving.

Pricing is determined by guest count & menu.

KTK's Drop-Off Service Option:

A popular and economical option for clients looking for great food, but not requiring a service presence. With the KTK Drop-Off Service we bring the food, finishing most of it on site, platter it on your service ware when you'd like to eat, tidy up and depart. KTK staff are on site approximately 1-hour.

**Please make your selections and we'll get back to you with a
draft menu & per person cost proposal.**

*All cost proposals for full service events are inclusive of KTK Staff & Tax
unless otherwise noted. Any rental needs are not included.*

Thanks for your interest in the traveling kitchen
travelingkitchen.com



Sample Brunch/Breakfast 2021

(V) *Vegetarian*
(GF) *Gluten Free*
(KF) *KTK Favorites*

SAVORY

Homemade Quiche: 9inch or Mini "Quichelets":

- Peekytoe Crab, Asparagus & Boursin Cheese Quiche
- Arrowleaf Spinach Quiche Lorraine with Geisert Bacon
- Artichoke & Fontina Quiche with Sungold Cherry Tomato
- Grated Summer Squash, Pickled Pepper & French Feta Quiche

Crepes Roulade with Assorted Fillings:

- Jambon Ham, Hemme Bros. White Cheddar & Buttonwood Farm Fresh Egg
- Marinated Artichoke, Arrowleaf Spinach & Goatsbeard Goat Cheese
- Seasonal Fruit with Greek Yogurt & Blossom Honey

Kirk's Egg's Benedict with Poached Otto's Eggs, Missouri Canadian Bacon (or Turkey Bacon), Arrowleaf Spinach-Hollandaise, Fresh English Muffins & Smoked Paprika

Buttonwood Farm Egg Casserole with Three Cheeses & Madrange Ham

Farm Fresh Vegetable Frittata with Michigan Goat Cheese & Buttonwood Farm Eggs
Local Field Greens Salad on Top or Side

Sweet Corn Blinis with Smoked Missouri Trout, Dill & Fresh Horseradish Crème

Crusty Bread Panade with Roasted Tomato, Swiss Chard & Fontina (French-style stuffing)

Berger Bluff Farm Fingerling Potato "Home Fries" with Balsamic Onion Marmalade, Rosemary & Coarse Sea Salt

Crispy "Smashed" Berger Bluff Farm Kennebec Potatoes Hash Browns with Grey Sea Salt

Shaved Potato Casserole with Three-Cheeses & Homemade Bread Crumbs

Herbed Biscuit "Dollar Rolls" with Missouri Canadian Bacon (or Turkey Bacon), Farm Fresh Egg & Sweet Pepper Conserve

Breakfast Pizzetta with Crisp Bacon, Farm Fresh Egg & Truffle Salt; Topped with Arugula Salad

Last Summer's Oven-Roasted Tomato Tarte Tatin with Roasted Garlic, Flaky Pastry & Reggiano Parmesan

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SAVORY *Continued*

KTK's Spring Fattoush Salad with Sweet '100' Tomatoes, Cucumber, French Feta, Homemade Pita Crisps & Lemon-Herb Dressing

Farro (WheatBerry) Salad with Dried Michigan Cherries, Roasted Celery Root, Local Shiitake Mushrooms, Honeyed Walnuts, & Aged Sherry Dressing

Baby Lettuces with Crumbled Local Goat Cheese, Black Grapes, Marcona Almonds, & Raspberry-Maple Vinaigrette

Citrus-Cured Norwegian Salmon "Lox" with Traditional Garnishes & Crisp Sea Salt Crostini or New York Style Bagels

Spice Roasted Side of Scottish Salmon with Persian Cucumber "Scales", Coriander-Orange Mustard Glaze & Spring Asparagus Salsa Verde

Creswick Farm Roasted Herb-Stuffed Leg of Lamb with Roasted Pepper-Mint Coulis

Braised Creswick Farm Leg of Lamb with Artichokes, Lucques Olives, Pistachios & Saffron (like a stew, bite-sized pieces)

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S W E E T

Michigan Blueberry, Coarse Cornmeal & Brown Butter Muffins with Orange Essence

Made to Order Buttermilk Pancakes with Assorted Toppings & Fillings

Petite Turbinado Sugar Glazed Drop Biscuits with Spring Strawberries & Crème Chantilly

Individual Fresh Pineapple “Upside-Down” Cakes with Ranier Cherries

Turkish Apricot Linzer Torte with Crushed Almond Pastry

Individual Crisp Yeast Waffles with Glazed Bananas “Foster”

Caramelized Fuji Apple Pave with Homemade Butterscotch Sauce

Petite Homemade Brioche Bread Pudding with Glazed Apples

Spiced Apple-Green Cardamom Bread or Banana, Golden Raisin & Rum Bread

Assorted Homemade Breads & Pastries with Homemade Preserves & Cultured Butter

Exotic Fruit Salad or Traditional Fruit Salad