

Savory Grace
Personal Chef Service "Naturally Organic"

Brunch Menu

Thank you for choosing Savory Grace for your Brunch. We take great pride in selecting only the finest and freshest ingredients available. Please select from the menu below:

<i>Quiche – Sliced tomato, basil and gruyere cheese with chopped scallions</i>	<i>\$ 16</i>
<i>- Prosciutto, provolone and fresh oregano with sautéed garlic</i>	<i>\$ 19</i>
<i>-Imported ham, Swiss and sautéed portabella mushrooms</i>	<i>\$ 19</i>
<i>-Roasted zucchini, red peppers, goat cheese and shallots</i>	<i>\$ 15</i>
<i>-Hot capicola, salami, mozzarella with fresh basil and garlic</i>	<i>\$ 21</i>
<i>-Sautéed julienne of fennel, zucchini and red peppers</i>	<i>\$ 17</i>

Quiches are sliced for 6 servings

Puff pastry rolled with cinnamon, natural cane sugar, toasted pecans, dried currents and pear slices baked and sliced finished with a dusting of powdered sugar 15 pieces
\$ 21

Puff pastry cut into squares filled with sautéed cremini mushrooms, gruyere cheese and shallots pulled up on all sides and baked. 15 pieces
\$ 27

Breakfast Bruschetta with sliced seasonal fruit drizzled with warm honey and dusted with powdered sugar 15 pieces
\$ 21

Fresh seasonal fruit cut into equal sizes, a side of toasted walnuts and golden raisins served with a sweet yogurt dipping sauce Serves 15
\$ 33

Pancetta hash with chopped mushrooms, basil, potatoes, garlic and red pepper flakes Serves 15
\$ 37

Oven roasted baby bliss potatoes with fresh parsley, shallots, and parmesan cheese Serves 15
\$ 27

Crostini with a citrus cream, smoked salmon and chopped capers
\$ 38

*Eggs in a won ton basket serves twelve: Please select your style:
French, Italian "Tuscani", Polish, Chinese and vegetarian*
\$ 36

Fresh juice, Bloody Mary mix, champagne and all beverages are not provided.

Bon Appetit