BLACK SHEEP
CATERING

Casual Continental Brunch

Assorted Bagels
Plain, & Chive Whipped Cream Cheese

Nova Scotia Smoked Salmon Platter
Sliced Cucumber, Tomatoes, Red Onion, Chopped Egg & Capers

A Selection of Quiches or GF Frittatas
(choose 2 flavors)
Asparagus & Fontina
Classic Lorraine
House Made Breakfast Sausage , Cheddar & Kale
Mushroom, Swiss & Roasted Leek

Black Sheep Mini Breakfast Pastry Platter
Plain & Chocolate Croissants, Lemon Blueberry Scones, Danish,
Liège waffle Bites & Beignets served w/ whipped butter

Seasonal Fruit Salad

Individual Greek Yogurt Parfaits w/ House Made Granola

The Hydration Bar
Hot Coffee & Tea served w Dairy & Non- Dairy & Sweetener
Natalie's Fresh Squeezed Orange Juice
Lemon Water

$68.00 pp
Excludes sales tax, staff & rentals

These menus are perfect for pick up!
Want to enjoy your time w/ your guests??
Ask for help!
We offer servers to deliver, help serve & clean up.
6 Person Minimum Order
72 Hour minimum notice required.
Based on Date Availability

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Bon Voyage & Bites Brunch

The Egg Sandwich Station

Guests Choice of Black Sheep's Signature Egg Sandwiches on Toasted Brioche
Made to order
Gluten Free option available

The Classic - Egg, Cheddar with or without Applewood Smoked Bacon
The Black Sheep - Egg, Prosciutto, Tomato, Onion, Arugula & Herb Spread
The Piggy - Egg, Cheddar, House Maple Sage Sausage, Arugula, Hollandaise Aioli

Buffet

Assorted Bagels

Plain & Chive Whipped Cream Cheese

Seasonal Fruit Salad

Black Sheep's Famous Strawberry White Chocolate Scones

Individual yogurt Parfait's w/ House Made Granola

The Hydration Bar

Hot Coffee & Tea served w Dairy & Non- Dairy & Sweetener
Natalie's Fresh Squeezed Orange Juice
House Made Bloody Mary Mix w/ Garnish
Lemon water

$66.00 pp
Excludes sales tax, staff & rentals

This menu is perfect for a casual post wedding brunch!
7 day advance notice required.
Based on Date Availability
Egg Sandwich Station requires 2 chefs.
$3,000 food cost minimum

BLACK SHEEP
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The Big Brunch

Assorted Bagels
Plain, Chive & Bacon Scallion Whipped Cream Cheese

Nova Scotia Smoked Salmon Platter
Sliced Cucumber, Tomatoes, Red Onion, Chopped Egg & Capers

A Selection of Quiches or GF Frittatas
choose 2 flavors)
Asparagus & Fontina
Classic Lorraine
House Made Breakfast Sausage, Cheddar & Kale
Mushroom, Swiss & Roasted Leek

Apple Cinnamon French toast Bake
Served w/ Warm Maple Syrup

Roasted Breakfast Potatoes
Smoked Paprika, Onions & Peppers

North Country Applewood Smoked Bacon

Seasonal Fruit Salad

The Hydration Bar
Hot Coffee & Tea served w Dairy & Non- Dairy & Sweetener
Natalie's Fresh Squeezed Orange Juice
House Made Bloody Mary Mix w/ Garnish
Lemon Water

$75.00 pp
Excludes sales tax, staff & rentals

This menu is perfect for your post wedding brunch!
7-day advance notice required.
Based on Date Availability
$3,000 food cost minimum