



BRINDLEBERRY

CATERING | EVENTS

PLATED BRUNCH MENU

PLATED BRUNCH MENU

HOW IT WORKS

BRUNCH IS MORE THAN JUST A MEAL; IT'S AN EXPERIENCE. IT'S A CHANCE FOR GUESTS TO GATHER WITH FRIENDS AND FAMILY. OUR BRUNCH MENU FEATURES A DELIGHTFUL COMBINATION OF BREAKFAST AND LUNCH ITEMS, CATERING TO BOTH SWEET AND SAVOURY PALATES. FROM FLUFFY PANCAKES AND EGGS BENEDICT TO HEARTY SANDWICHES AND SALADS, THERE'S SOMETHING FOR EVERYONE.

1

SELECT THREE BRUNCH HORS D'OEUVRES

2

SELECT TWO MAIN BRUNCH OPTIONS

3

SELECT ONE DESSERT OPTION

PLEASE NOTE: THIS IS OUR BASE BUFFET, HOWEVER, YOU ARE WELCOME TO CUSTOMIZE TO YOUR LIKING.

PLEASE EMAIL YOUR QUESTIONS OR MENU SELECTION TO: SALES@BBERRY.CA



BRUNCH HORS D'OEUVRES/

SELECT THREE ITEMS


VEGETARIAN  VEGAN  PREMIUM 

CHILLI BREAKFAST SAUSAGE
SLIDER/
CABBAGE SLAW | HOT PEPPER
RELISH | SMOKED CHEDDAR |
PICKLED RED ONION | SESAME
BRIOCHE

CURRIED LAMB MINI TACO/ 
RED CABBAGE SLAW | CILANTRO
CREMA | PICKLED RED ONION |
MICRO CILANTRO

MINI FISH TACOS/
PICO DE GALO | RED CABBAGE
SLAW | CILANTRO & LIME CREMA
PICKLED RED ONION | MICRO
CILANTRO

LOBSTER MINI GRILLED
CHEESE/ 
SMOKED CHEDDAR | LEMON
TARRAGON AIOLI | CRANBERRY
RELISH

CAJUN CRAB CAKE/ 
CUMIN CREMA | HOT PEPPER
RELISH | PRESERVED LEMON
PICKLED ONION | MANGO SLAW

KIRIBATH (MILK RICE)/
SPICY ONION SAMBAL
ICARAMELIZED APPLE &
TAMARIND PURÉE

MINI GRILLED CHEESE/
SMOKED CHEDDAR | CHILI MASALA
AIOLI | CRANBERRY CHUTNEY

STUFFED ROLLED EGGPLANT/
MOROCCAN COUSCOUS |
VEGETABLE RATATOUILLE |
RASPBERRY BALSAMIC REDUCTION

SMASHED SAMOSA CHAAT/
INDIAN SPICE POTATOES | GREEN
PEAS | TAMARIND CHUTNEY |
MINT YOGURT

TOMATO BRUSCHETTA/
PICKLED ONION | FIG & BALSAMIC
GLAZE | SPRING ONION SLAW



BRINDLEBERRY
CATERING | EVENTS



BRUNCH ENTRÉES/

(SELECT TWO OPTIONS)

HOT FRIED CHICKEN & WAFFLES/
SPICY BUTTERMILK FRIED CHICKEN |
CAJUN & SCALLION WAFFLE | MAPLE
BOURBON AIOLI | HONEY BUTTER |
QUAIL EGG

POACHED EGGS & SOURDOUGH/
POACHED EGG | BLACK BEAN STEW |
SPINACH | PICO DE GALLO | SPICY BF
SAUSAGE | GUACAMOLE CREAM

TANDOORI CHICKEN QUESADILLA/
TANDOORI CHICKEN | SMOKED CHEDDAR |
SPINACH | PICKLED ONION | CARDAMOM
YOGURT

SPICY CHICKEN CACCIATORE/
BRAISED CANNELLINI BEANS | SCALLOPED
POTATO | PICKLED JALAPENO | PICKLED
BEETS | QUAIL EGG

CINNAMON RAISIN FRENCH TOAST/
CARAMELIZED PEACH | COTTAGE CHEESE
MOUSSE | BANANA BRÛLÉE | MAPLE SYRUP

RICOTTA & BUTTERMILK PANCAKES/
LEMON RICOTTA MOUSSE | PRESERVED
BLUEBERRY COMPOTE | MAPLE SYRUP

KIRIBATH (MILK RICE)/
SPICY ONION SAMBAL | CARAMELIZED APPLE &
TAMARIND PURÉE | POTATO FLAKES | MALAY
PICKLE

TURMERIC FRIED CASSAVA/
ROASTED GARLIC RUB | GOURMET ANTIPASTO
PRESERVED LEMON | PICKLED ONION | MANGO
SLAW

HOMESTYLE BREAKFAST POTATO/
SPICED POTATO | VEGETABLE RATATOUILLE

PLATED BRUNCH FAQ'S

CAN YOU SEND ME YOUR PACKAGES AND PRICING?

We currently don't have any packages, we like to offer our clients a menu that's customizable to them so they don't pay for something that they might not necessarily need or want. Our menus and services are a la carte. We base our pricing on the items you select in your menu, any additional serves,

IF I HAVE VEGETARIANS IN MY PARTY HOW DOES IT WORK FOR SELECTING MENU ITEMS?

At Brindleberry Catering we want to ensure everyone has a great experience and understand that some people have different preferences, dietary restrictions and allergies. We will work with you to create a separate all-vegetarian brunch menu for them so that everyone can enjoy their plated brunch experience.

IS THERE IS ANYTHING REQUIRED ON MY END?

We would require full access to a kitchen space to prep, finish and plate your menu items. We bring all the necessary items required. Our team is respectful when coming into your home and we leave the kitchen space as it was when we arrived. Other than that, your job is to sit back and relax and enjoy your in-home brunch experience with your loved ones.

WHAT HAPPENS IF I WANT TO HAVE A THIRD MAIN SELECTION AND A SECOND DESSERT?

You are welcome to customize your menu as you wish. We will price your menu accordingly based on your selections.



BRINDLEBERRY
CATERING | EVENTS



DESSERTS/

(SELECT ONE OPTION)

CROISSANT BREAD PUDDING
CARAMELIZED APPLE | BANANA
BRÛLÉE | MAPLE SYRUP |
WHIPPED RICOTTA

CRANBERRY BANANA BREAD
STRAWBERRY CONFIT |
CARAMELIZED RED PLUMS |
MAPLE SYRUP



BRINDLEBERRY

CATERING | EVENTS

CONTACT US/

PHONE: 647.949.4648

EMAIL: SALES@BBERRY.CA

WEBSITE: WWW.BBERRY.CA