



Brunch
Catering Menu at
Sandy Burr

For additional information or to book your event, please
contact Nick Chunias by phone: 800-310-2017
or by email at nick@julianascatering.com

Silver Brunch Menu

Brunch Menu includes:

Stationary Hors D'oeuvres Display - Artful display of seasonal cheeses and fruits served with assorted crackers and crostini, raw vegetables and grilled vegetables served with tzaziki and veggie dips, cherry tomato & fresh mozzarella balls.

Omelet Station - cooked to order

Mixed Field Green Salad or Caesar Salad

Muffins & Croissants

Home Fries

Bacon and Sausage

Unlimited Coffee & Tea Service and Juices

Dessert Station - Chocolate dipped strawberries, mini cannolis, fruit tray

\$29.95 per Guest plus 22% Admin & 7.0% Mass Meals Tax

Gold Brunch Menu

Brunch Menu includes:

Stationary Hors D'oeuvres Display - Artful display of seasonal cheeses and fruits served with assorted crackers and crostini, raw vegetables and grilled vegetables served with tzaziki and veggie dips, cherry tomato & fresh mozzarella balls.

Omelet Station - cooked to order

French Toast

Mixed Field Green Salad or Caesar Salad

Muffins & Croissants

Home Fries

Bacon and Sausage

Chilled Shrimp Cocktail

Unlimited Coffee & Tea Service and Juices

Dessert Station - Chocolate dipped strawberries, mini cannolis, fruit platter

\$34.95 per Guest plus 22% Admin & 7.0% Mass Meals Tax

Platinum Brunch Menu

Brunch Menu includes:

Stationary Hors D'oeuvres Display - Artful display of seasonal cheeses and fruits served with assorted crackers and crostini, raw vegetables and grilled vegetables served with tzaziki and veggie dips, cherry tomato & fresh mozzarella balls.

Omelet Station - cooked to order

Roast Beef Carving Station or Pasta Station

French Toast

Mixed Field Green Salad or Caesar Salad

Muffins & Croissants

Home Fries

Bacon and Sausage

Chilled Shrimp Cocktail

Unlimited Coffee & Tea Service and Juices

Dessert Station - Chocolate dipped strawberries, mini cannolis, fruit platter

\$37.95 per Guest plus 22% Admin & 7.0% Mass Meals Tax

Beverages & Policies

POLICIES

Room Fee: There is a minimum requirement of 50 guests to book the ballroom. The Room Fee is determined based on the number of guests and type of event and includes use of our ball room, professional staff, linens, dinnerware and glassware.

The Sandy Burr Kitchen fee is determined based on the number of guests and type of event. This fee will be added to your proposal.

Final meal guarantee is required 10 days before the event. The final count may increase but not decrease after the final count is given.

Before placing your order, please inform us if there are any food allergies. Please be aware that consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially to young children, pregnant women and the elderly.