



**Meritage Off Premise Events
Lunch/Brunch Buffet Offering**

*50% deposit at time of booking
50% paid the evening of the event
.08375% sales tax
22% gratuity additional
5% administrative fee*

NOTE:

All menu items are delivered ready to serve with minimal prep/heating.

*Menu changes seasonal so please note that menu is subject to
change with product availability*

*We like to work with many budgets so please let us know how
we can make changes to try and meet your needs*

Event Contact

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Brunch/Lunch Buffet

Tier 1

Includes American coffee, soda, juice, herbal iced tea, lemonade, fruit infused water, fruit platter, assorted pastries, farfalle pesto, 1 salad, 1 grain, 1 egg, 1 protein

Grain Salad

choose one

Quinoa: spinach, feta, kohlrabi

Salad: tarragon, apple, celery, pecan

Lentil Salad: wild rice, spring veggies

Moroccan couscous: chickpea, asparagus, red pepper, dates, almonds

Farro and Beets: arugula, goat cheese, pistachio, lemon vinaigrette, aged balsamic

Green Salad

choose one

Mixed Greens: haricot verts, mint, tarragon vinaigrette

Vegan Kale Caesar: miso tahini, pine nuts, herbed croutons

Egg

choose one

Strata: Spinach, Mushroom, Feta

or

Frittata: Asparagus, mushroom, goat cheese

Protein

choose one

Curried Chicken

Lemon Dijon Chicken

Seared Salmon: Green Goddess +\$ per person

Marinated Shrimp + \$ per person

Tier 2

includes American coffee, soda, juice, fruit platter, assorted pastries, 2 toasts, farfalle pesto, 1 grain, 1 vegetable, 1 green, 1 egg, 2 proteins.

Toasts

Fig jam - prosciutto, mozzarella, pepper
Pumpernickel: herbed fromage, smoked salmon, caper berry

Grain Salad

choose one

Quinoa: spinach, feta, kohlrabi
Salad: tarragon, apple, celery, pecan
Lentil Salad: wild rice, spring veggies
Moroccan couscous: chickpea, asparagus, red pepper, dates, almonds
Farro and Beets: arugula, goat cheese, pistachio, lemon vinaigrette, aged balsamic

Green Salad

choose one

Mixed Greens: haricot verts, mint, tarragon vinaigrette
Vegan Kale Caesar: miso tahini, pine nuts, herbed croutons
Little gem lettuce: sugar snap peas, asparagus, radish, pickled red onion, parmigiana

Vegetable Platter

choose one

Beets Salad: Endive + \$ per person
Charred Broccoli: miso glaze, sesame
Curried Cauliflower: burrata, pesto + \$ per person
Roasted Root Vegetables: carrot, parsnip, brussels sprouts, broccoli, cauliflower

Proteins

choose one

Seared Salmon: pecan crusted
Seared Salmon: green goddess
Marinated Shrimp + \$ per person

choose one

Curried Chicken
Lemon Dijon Chicken

Egg

choose one

Strata: spinach, mushroom, feta
Or
Frittata: asparagus, mushroom, goat cheese

