Our Brunch and Omelet services are the perfect accompaniment to your business meeting or special event.

We bake from scratch using the highest quality ingredients, and shop the farmers' markets as often as possible.

Contact us today to see how we can make your next event great.

Chef S. Rochelle Melvin Web: SRochelleArtisan.weebly.com Email: SRochelleArtisan@hotmail.com Phone: 410.499.0408

S. Rochelle Artisan Catering

Personal Chef Service & Catering Company

Serving Minneapolis/St. Paul and Surrounding Areas

Brunch and Omelet Menu Spring & Summer 2016



Corporate Catering Continental Brunches Boxed Lunches Continental Brunch Menu (Minimum headcount of 10) Basic - \$7.95/person

Assorted Biscuits & Rolls

Butter, Jam & Artisan Honey

Assorted Muffins: Banana-Chocolate Chip Orange-Cranberry Blueberry Jalapeno-Cornbread Sweet Cream

Orange & Pineapple Juices

Coffee, Tea & Accompaniments

English Brunch Menu (Minimum headcount of 10) Deluxe - \$12.95/person

The basic menu above plus sliced ham, smoked salmon, and an array of cheeses.

Three-Egg Omelets (Minimum headcount of 10) \$7.95/person

Made-to-order omelets prepared at your location. We set up cooking stations depending upon the number of guests and take it from there.

Greek Lamb sausage, feta cheese, sautéed spinach, red onion, capers and Kalamata olives

Vegetarian Onions, peppers, spinach and cheddar

Three-Cheese Cheddar, Swiss and co-jack

Italian Sautéed prosciutto, sun-dried tomatoes, fresh mozzarella and basil

Ham & Swiss Omelet

Salami & Cheddar Omelet

Omelets are served with freshlymade buttermilk biscuits.

Substitute mini bleu cheese popovers (3) for \$2.00/person.

Brunch and omelet orders must be placed 48-hours in advance.

Online ordering will be available soon. In the meantime, call or email your order.

Thank you!

