



## BACHELORETTE & ENGAGEMENT PARTY MENUS

### *Mexican Brunch*

- Jalapeno Cheddar Corncakes
- Tropical Fruit Salad with Honey Lime Dressing
- Huevos Rancheros with either Slow Cooked Pork OR Slow Cooked Chicken. Served on tortillas with mushrooms, Cotija cheese and homemade Ranchero Sauce (Vegetarian option with sautéed mushrooms and onion available.)
- Homemade Guacamole
- Mexican Wedding Cookies
- Watermelon & Mint Agua Fresca OR Homemade Horchata

### *French*

- Carrot Raisin Salad with French Vinaigrette
- Creamy Squash Soup
- Quiche with Cherry Tomatoes & Spinach (Choice of Bacon, Ham, or Mushrooms) & Homemade Crust

### *Spring/Summer Brunch*

- Homemade Granola & Yogurt Cups
- Summer Fruit Salad with Balsamic Dressing
- Lemon Ricotta Pancakes with Seasonal Fruit Shakshuka (Tomato & Vegetable Dish with Eggs & Spices)
- Virgin Mimosas

### *Fall/Winter Brunch*

- Fruit Salad with Orange Blossom Water
- Homemade Granola & Yogurt Cups
- Orange Cardamom Cinnamon Rolls
- Root Vegetable Salad with Homemade Vinaigrette
- Butternut Squash, Kale, Egg & Potato Skillet with Bacon or Mushrooms
- Virgin Mimosas

## Thai

- Fried Tofu with Homemade Thai Peanut Sauce
- Thai Cucumber Salad
- Tom Yum Soup
- Thai Red Curry with Chicken
- Homemade Red Curry Paste
- Mango Sticky Rice
- Iced Tea Drink (Black, Green or Mint) Sparkling Available

## Greek

- Kolokythokeftedes (Fried Zucchini Fritters)
- Authentic Hummus & Tzatziki (Yogurt Sauce with Cucumber) Served with Pita
- Authentic Greek Salad with Homemade Vinaigrette
- Avgolemeno Soup (Lemon Cream Soup with Egg & Orzo)
- Dolmas (Stuffed Grape Leaves with Rice) Vegetarian or Sausage
- Amygdalota (Gluten-Free Almond Cookies)
- Lemon Green Iced Tea (Sparkling Optional)

## Italian

- Vegetable Frito Misto
- Caesar Salad with Garlic Croutons
- Italian Wedding Soup with Beef (Vegetarian Option)
- Homemade Pasta with Marinara Sauce
- Tiramisu OR Chocolate Chip Pistachio Cannoli
- Italian Cream Soda OR Virgin Orange Bellinis