

Satiate

Private Chef Services

Event: Baptism brunch for 20 people

Proposed menu:

Quiche

- *individual serving size*
- *ham and cheese, bacon and caramelized onion*

Cheese, charcuterie, pickles, olives, crackers on a platter

- *cheddar, swiss, gouda, blue*

Salad - Cobb style

- *fresh seasonal greens, hardboiled egg, cheese, ham*
- *in-house made ranch dressing*

Grilled, marinated flank steak

- *sliced thin, with buns*
- *served with grainy mustard, horseradish*

Desserts

- *lemon squares, double chocolate chip cookies*