



# Cozy Caterers



A Premier Catering Company



Locally Owned Since 1954

## Bridal & Baby Shower

## Catering Menu

## HERE'S HOW IT WORKS

### *One Way Delivery*

Boxed lunch and classic buffet options are available with a quick drop-off to your event location. Your meal will arrive ready to eat, and our Delivery staff will set-up in the designated area with disposable serving utensils. Delivery fee will apply depending on location.

### *Two Way Delivery*

Classic buffets with a more elegant presentation are available for a \$150 service fee for a two-way delivery. Our Delivery staff will set-up your buffet, complete with linen, chaffing dishes and serving utensils. After your event, our Delivery staff will return to pick-up the chaffing dishes and other service items on the following day. Cleaning instructions will be given prior to drop off.

\*Any damage to items will be assessed a fee.

### **Delivery Timing**

We deliver at just about anytime of the day.

Delivery Charges will apply based on mileage or event.

Weekend Deliveries based on Availability.

### **Want to Pick it Up?**

Always free of charge and our staff is happy to load your vehicle. Full payment is required.

### **Event Staff**

\$25/hr per Staff– Minimum of 4 hours

Be the guest at your own party!

We recommend 1 staff per 20 to 30 people.

### **Paper Goods**

*\$1.00 per person*

Disposal Plates, Utensils and Dinner Napkins

Upgrade to clear Crystalline for \$3.50 per person.

## Menu is a 20 Person Minimum

### **Wire Chafing Racks: \$8.75 per set up**

*Keep your Food Warm for your event*

Includes: Wire Rack, Warming Tray, and Sterno Fuel

### **Metal Chaffing Dishes- \$25 each**

Includes: Sterno

### **Food Allergies—**

Cozy Caterers makes every effort to ensure that allergen information is accurate. Please inform your sales person of any allergies of your guests so that we can accommodate them. All common allergens are present and processed in our facility.

### **GF- Gluten Free**

Does not contain Gluten Ingredients

### **V– Vegetarian**

No Animal proteins, includes eggs and dairy

### **VV– Vegan**

No Animal products or byproducts

### **DF– Dairy Free**

Contains no dairy products

We are not a NUT FREE KITCHEN but we do our best to prevent cross-contamination.

# Bridal & Baby Shower Brunch Buffets

## Brunch #1 \$14.96

Seasonal Fruit Salad

Fresh Baked Scones, Muffins and Danish

Scrambled Eggs

French Toast with a Streusel Topping and Maple Syrup

Breakfast Potatoes

Crispy Bacon

Baked Ham with an Apricot Glaze

## Brunch #2 \$32.95

Fresh Baked Muffins, Scones or Danish

Season Fruit Salad

Scrambled Eggs

Crispy Bacon

Breakfast Sausage

Belgian Waffles with Berry Compotes and Maple Syrup

Chicken Marsala, Parmesan, or Picatta

Baked Cod or Lemon Kissed Salmon

Vegetable Normandy

Oven Roasted Potatoes

## Brunch #3 \$8.25

French Toast with a Streusel Topping and Maple Syrup

Scrambled Eggs

Crispy Bacon

Breakfast Potatoes

## Brunch #4 \$11.95

Seasonal Fresh Fruit Salad

Fresh Baked Scones, Muffins and Danish

Scrambled Eggs

French Toast with Streusel Topping and Maple Syrup

Crispy Bacon

Breakfast Potatoes

# Bridal & Baby Shower Brunch Buffets

## Add a Station:

**Prime Rib Carving Station:** \$11 per person

**Waffle Station:** \$7.99 per person

Belgian Waffles made to order on old fashioned waffle irons with maple syrup, berry compotes, strawberries, whipped cream, butter and hot fudge

**Omelet Station:** \$8.99 per person

Fresh cracked eggs cooked to your guests liking with a variety of toppings. Diced peppers, onions, tomatoes, spinach, mushrooms, ham, shredded sharp jack cheese and chopped bacon.

**Bacon Bar-** \$6 per person

Bacon Bar with deep fried & different flavored bacon: Brown Sugar, Sea Salt Caramel and a Honey BBQ.

\*\*Note: Additional cost of a off-site cook will apply for waffle, carving, or omelet station.

## Al La carte:

**Assorted Bagels \$18/Dozen**

With cream cheese, Butter and Jelly

**Seasonal Fruit Platters Sm. \$30 Med. \$48 Lg. \$75**

**Savory Quiches \$14.99 Each**

8 Slices per quiche, served room temp (*can request hot*).

Quiche Lorraine

Caprese Style

Broccoli and Cheddar

## Breakfast Beverage

**64 oz Cranberry or Orange Bottled Juices** \$5.95 each (8 servings)

**10 oz Individual Bottled Juice-** \$2.25 ea

**Regular/Decaf Coffee Box of Joe** (8-10 Cups) \$16.99

With cups, creamers, and sugars

**Thermal Regular/Decaf Coffee Service** \$3.25 pp

**Bottled Water** \$1 each