

Party Panache has an ever-evolving brunch menu; here are just some of our customer favorites...the "must have" menu items our clients request over and over again. If you desire something not listed, we can include it in your party menu. We specialize in themes and specialty items, so let us work with you to customize a wonderful culinary experience for your guests.

**Chicken Salad** Our wildly popular chicken salad with dried cranberries and toasted pecans. This can be served on croissants or in a bowl with croissants and green leaf lettuce on the side.

**Egg Salad** Green onions and paprika season this delicious egg salad. This can be served on croissants, on in a bowl with croissants and green leaf lettuce on the side.

**Quiche** Many varieties of this traditional "egg pie", including Lorraine (Swiss cheese and bacon), four cheese, cheddar and bacon, Italian sausage, smoked salmon, and roasted vegetable.

**Strada** Several variations of this layered egg, cream and bread casserole including roasted vegetable, Italian sausage, bacon, four cheese, ham and cheese, and Mexican salsa.

**Gazpacho** A spicy, cold vegetable soup.

**Glazed Ham** Sliced ham with brown sugar, mustard and clove glaze.

**Smoked Salmon Platter** Smoked salmon filet displayed with chopped eggs, minced red onion, capers and cream cheese, with mini-bagel halves on the side.

**Peanut butter & Jelly French Toast Casserole** A sweet, creamy breakfast casserole with peanut butter and your favorite flavor of jam or preserves.

**Sticky Pecan Rolls** Tender cinnamon rolls with a sticky caramel pecan topping.

**Scones** A variety of flakey scones, including white chocolate, chocolate chip, strawberry, blueberry, pecan, cranberry-orange, and peanut butter chip.

**Morning Pastries** A variety of baked goods, including Danish, mini-muffins, bear claws, cinnamon bows, rugelach, and granola bars.