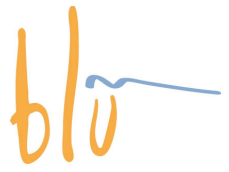


# Brunch Event Menu



## Seated Brunch

Menu Designed With Your Choice of Two Appetizers or Salads, Three Entrees, and One Dessert Served with An Assortment of Fresh Baked Muffins & Pastries, and Sliced Fruit Platter

### Appetizer / Salads

#### Smoked Salmon

Capers, Red Onion, Hardboiled Egg, Tomato

#### Mixed Green Salad

Apples, Bleu Cheese, Apple Cider Vinaigrette

#### Baby Spinach Salad

Roasted Pears and Fig Vinaigrette

### Entrees

#### All-Natural Eggs

Three-eggs Served Any-Style,  
Breakfast Potatoes, Toast, and  
Choice of Regular or Turkey bacon

#### Traditional Eggs Benedict

English Muffin, Homemade  
Hollandaise, Poached Egg,  
Virginia Ham

#### French Toast

Rich Brioche Bread Dipped in Thick  
Batter Cooked to Pillowy Perfection

#### Western Omelette

Ham, Peppers, Tomato, Cheddar,  
Served with Breakfast Potatoes

#### Buttermilk Pancakes

Fresh Berries, Vermont Maple Syrup

#### Steak & Eggs

6oz New York Strip, Two-Eggs Served  
Any Style with Breakfast Potatoes

#### Signature "Angus" Burger

8oz Prime Angus Beef or Turkey  
Cheese or Bacon

#### Quiche Lorraine

Bacon, Swiss Cheese, Onion  
Served with Breakfast Potatoes

#### Corned Beef Reuben

Swiss Cheese, Coleslaw, Sauerkraut,  
Marble Rye

#### Turkey BLT

Turkey, Bacon, Lettuce, Tomato

### Desserts

#### Seasonal Cheesecake

#### Chocolate Cake

#### Crème Brulee

\$35 Per Person

For more information about planning your event, please contact Catering Sales and Private Event Manager ,  
Kathryn Rippin at [kathryn@blurestaurant.com](mailto:kathryn@blurestaurant.com) or call:  
Office (617) 375-8514 Cell (781) 775-2625