
Brunch Menu

Baked Goods

Carrot Cake (Gluten-Free & Vegetarian)

Finely grated carrots, honey, flaked coconut, yogurt, raisins & chopped walnuts with orange cream cheese icing sprinkled with coconut (if desired).

Serves 8 - \$45

Lemon Buttermilk Bundt Cake (Vegetarian)

Buttermilk cake flavored with lemon extract & glazed with lemon icing.

Serves 8 – 10 \$40

Peach Streusel Cake (Vegetarian)

Sour cream coffee cake with chopped peaches in the cake and topped with a streusel topping with pecans.

Serves 10 - \$35

Blueberry Muffins (Vegetarian)

1 dozen \$25

Plum Poppy Seed Muffins

Made with sour cream, cinnamon, nutmeg, poppy seeds and diced plums.

1 dozen \$25

Buttermilk Skillet Cornbread (Vegetarian)

Served with butter & honey.

Serves 8 - \$15

Walla Walla Bread Co. Bagels (Vegetarian)

Plain, wheat, onion or salt served with cream cheese or chive cream cheese

\$2.50 each.

509.540.2601

What's Cooking?

Personal Chef Service

Walla Walla, WA

www.chefcolleen.com

Brunch Menu

Fruit

Fruit Salad (Vegetarian)

Cubed cantaloupe, red grapes, fresh pineapple, banana & strawberries with honey-lime yogurt dressing
\$2.50 per person

Melon Platter (Vegetarian)

End of summer is time for the sweetest, juiciest melons. Three varieties offered.
\$1.75 per person

Meats & Sides

Caramelized Bacon

This bacon is heavenly but addicting. Bacon slices are halved & topped with brown sugar, chopped pecans, a touch of cayenne & maple syrup and baked.
20 half pieces - \$45

Blue Valley Meats' Breakfast Sausage

Naturally raised pork with a special spice blend. Links are about 1.5 oz.
\$16 per dozen

Country Style Red Potatoes

\$3 per person

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Brunch Menu

Entrées

Frittatas

Baked open-faced omelets served in wedges – each serves 6-8

Potato Basil diced potatoes, with ricotta & Gruyere cheeses and basil.

\$45

Sausage, pepper & onion with fresh herbs.

\$42

Smoked Salmon: heavy cream, goat cheese, smoked salmon, scallions & dill.

\$48

Southwest Corn: fresh corn kernels, Monterey Jack, cilantro, small pieces of corn tortillas. Served with chunky salsa with avocado.

\$45

Omelet Station

Made to order fresh omelets – choose 5 ingredients

Meat – sausage, bacon, ham

Vegetables – spinach, red pepper, mushrooms, tomatoes, artichokes, onion, olives

Cheeses – Cheddar, Feta, Swiss, Monterey Jack

\$70 chef fee plus \$9.50 per omelet

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Brunch Menu

Entrées

Caramelized Onion, Mushroom & Spinach Quiche (Vegetarian)

Sautéed fresh spinach, garlic, caramelized onion, sliced mushrooms & thyme.

Topped with Gouda cheese.

Serves 6 – 8 \$36 - Add bacon \$44

Savory Tomato Onion Pie (Vegetarian)

Layers of caramelized Walla Walla onion, shredded Gruyere and grated Parmesan cheeses, and tomato slices with basil baked in custard.

Seasonally Available. Serves 6 - 8 \$40

Scrambled Eggs

\$20 per dozen

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Brunch Menu

Beverges

Bottled water

\$1.00 each

Orange, grapefruit or cranberry juice

\$3.00 per person

Coffee & tea service includes disposable cups, half & half, sugar, Splenda, stirrers

\$2.50 per person

Disposable plates, napkins, utensils

\$1.75 per setup

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