



## DIY Your Spring Brunch Nosh Menu & Serving Table

Although brunch has always been “a thing” it has taken on a new status of late, food establishments cashing in on the trend with hipster menus, bloody Mary bars, craft cocktails, blini experiences and more! It is a fun, often lighter and whimsical way to entertain at home too!

### Design Elements for your Hip Bruch Nosh

Pick a theme; could be as simple as a chosen color palette or thing or place; French, modern-clean, shabby sheik, rustic, spring etc.

The menu!!! Which will be your of course most important part of the plan (see example below)

Once you have your “theme; think about how to “frost your cake” so to speak; could be linen, a fun throw as a base or accent piece of fabric. I have used interesting gift paper, Kraft paper, and simple solid color base linen with a few fun runners or place mats.

Pick serving pieces that help push your design intent; rustic might be cool with small little metal baking sheets for plattered food or French might look fabulous nested into le creuset cookware or white platters. We often choose wood elements, retro inspired Pyrex etc.

Now that you have your; menu, base layer and serving pieces, think about how you can sprinkle in the extra added décor/props to bring your hip brunch nosh home; spring could be little pops of colored gerberas, potted tulips, glass pieces and a swag of pastel colored accent linen or greenery. Rustic might look like some small retro or metal décor pieces or organic looking orbs covered in moss or wood feeling shavings hat you could find at a home or craft store. Modern could be pops of clean metal or glass bobbles. Take a look at things you that have been hibernating in your cupboard for years and I bet you will find some inspiration without having to break the bank.

A few principals to keep in mind when designing your next brunch nosh menu

Room temperature foods are great in the menu mix, so you don’t get stuck in the kitchen loading and unloading the oven.

Think about a mix of some larger platter menu items as well a piece style bites; for ease of presentation, table appeal and variety of dishes.

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A sample menu might look like:

- Roasted pork loin with an apple onion chutney & rolls/ room temp/ set platter
- Goat cheese bowl with dried fruits, sugared nuts, blackberries and crackers/crostini's for spreading cold/room temp
- Asparagus platter with rocket greens and roasted tomatoes/room temp
- Smoked salmon sliced or spread with small toasts and bagel chips/cold
- Lemon Ricotta Thyme Tart cold/room temp
- Small bites could look like: carb stuffed eggs, micro Frittata's and crispy carrot cakes
- Sprinkle in a few pastries or petit scones that are pre plattered for a little more fluff if you like!

## Beverages

Bruch is the perfect format to KIS (keep it simple)

- Vodka/bloody Mary bar with oodles of pickled and vegetable garnishes
- Sparkle bar with a variety of sparkling flavored waters, sparkling wine, f perhaps vodka and consider fruit purees, and garnish
- Fun coffee bar; hot and or ice varieties, whip cream, chocolate shavings and Liqueurs
- Lemonade and fresh juice bar

## Strawberry Basil Brie Hand Pie Yield 8

- 1 package 8oz Brie ( cut into 8 /1 oz. wedges)
- 1 package Danish dough sheets ( usually 2 per package)
- 1/2 cup strawberry balsamic Jam ( see sub recipe)
- 3 basil leaves cut in small strips ( chiffonade)
- 1 egg, slightly beaten
- Course sugar for sprinkling

## Strawberry Basil Balsamic Jam

- 1# fresh strawberries, stemmed and cleaned; cut as desired
- 2 ½ cups sugar
- 3 large sprigs of fresh basil
- 2 Tablespoons balsamic vinegar
- ½ teaspoon pure vanilla extract
- 1/4 cup chopped basil leaves
- Heavy pinch of sea salt

## Preparation of Strawberry Jam

1. Combine the berries with the sugar and large sprigs of basil. Stir well. Allow to macerate for 2 hours, stir often

2. Place strawberry mixture into a heavy bottomed stainless pot, add the balsamic vinegar, turn the heat to high and bring the mixture to a slight boil. Stir frequently to prevent scorching. Then the mixture boils, skim any foam that forms on the surface.
3. Reduce the heat and simmer actively until the mixture thickens to the desired consistency, about 20 minutes.

### Preparation Hand Pie

1. Roll out the Danish dough sheet to make them slightly thinner, then cut out 8/ 3 inch circles,
2. Place one small wedge of brie off center in each Danish circle, then top with a heaping teaspoon of strawberry balsamic jam.
3. Fold dough over into half-moon shape. Use a fork to seal the edges of the dough and place on a parchment or silicon lined baking sheet.
4. Brush the egg wash over top of each pie. Sprinkle with course sugar.
5. Bake at 400 degrees for 10-12 minutes until pie crust looks golden. Serve warm or room temp,