

# What Kind of Food is Typically Included in Brunch Catering?

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Brunch is more than a meal; it's a lifestyle. The fusion of breakfast and lunch into one delicious mid-morning feast is a concept that is enjoyed globally. Brunch catering is a popular choice for various events, from corporate gatherings to social get-togethers in Utah. But what dishes typically make up a brunch catering menu? Here we delve into the world of brunch catering to explore the delightful options that can make your event a gastronomic success.

## Savory Delights

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### *Bringing Balance with Hearty Foods*

A balanced brunch catering menu includes both sweet and savory dishes. Some popular savory items include:

1. **Egg dishes:** This could range from a classic scrambled egg to sophisticated options like Eggs Benedict or quiches.
2. **Bacon and Sausages:** These breakfast staples are a must at any brunch.
3. **Toast selection:** Offering a variety of bread from sourdough to whole grain provides a great base for a range of toppings.
4. **Potato dishes:** Hash browns or roasted potatoes can provide a hearty element to the menu.

## Sweet Treats

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## *Adding a Dash of Sweetness*

A touch of sweetness in your brunch catering can cater to those with a sweet tooth. Consider having:

1. **Pancakes or Waffles:** Offer a selection of toppings such as maple syrup, fresh fruit, or whipped cream.
2. **Pastries:** Croissants, muffins, and danishes are excellent choices.
3. **Yoghurt and Granola:** This healthier option can come with toppings like honey, nuts, and berries.

## **Refreshing Beverages**

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### *Complementing the Feast with Drinks*

The right beverages can enhance your brunch catering menu. Some must-haves include:

1. **Coffee and Tea:** These are staples at any gathering, and a brunch event is no exception.
2. **Juices:** Freshly squeezed orange juice or healthy green juices can add a refreshing touch.
3. **Cocktails:** Mimosas and Bloody Marys are classic brunch cocktails that can liven up the event.

## **Dietary Accommodations**

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### *Inclusivity in your Brunch Catering*

It's important to cater to different dietary needs and preferences to ensure all your guests are taken care of. This means having options for vegetarians, vegans, and those with gluten-free requirements. Discuss with your caterer about having alternative options like gluten-free bread, dairy-free pastries, or protein-packed vegan dishes.

## **Brunch Catering in Utah**

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### *Local Flair for Your Event*

Adding a local touch to your brunch catering in Utah can make the event more unique. Think local specialties or using local produce in your dishes. This not only brings a regional feel to your event but also supports local producers.

## **Contact Brown Brothers for Brunch Catering Services**

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Brunch catering offers the flexibility to host your event at a time and pace that suits you and your guests. By having a range of both sweet and savory options, along with plenty of refreshing drink choices, your brunch event will be one to remember.

Are you planning an event and considering brunch catering? Don't hesitate to **contact us** at [\(801\) 607-1891](tel:(801)607-1891). At [Brown Brothers Catering](#), we pride ourselves in offering excellent brunch catering services in Utah. Let us help you plan a brunch event that delights everyone's palate and leaves your guests impressed.