



HOW TO CREATE AN EASY HOLIDAY BRUNCH

Enjoy the festivities with fresh bread as the centerpiece of your buffet menu

1. ***Assorted Breads and Bagels from Panera Bread:*** Serve Panera's Gingerbread and Cranberry Nut bagels with our specialty spreads.
2. ***Fresh Winter Fruits:*** Arrange an assortment of fresh winter fruits like orange and/or grapefruit sections, sliced kiwis, bananas, cubed apples and raisins or dried cranberries, lightly sprinkled with lemon juice.
3. ***Holiday Bread:*** Panera's Holiday Bread is an enticing centerpiece for your dining table.
4. ***Holiday French Toast:*** A festive version of an old breakfast standby, Overnight Eggnog French Toast can be assembled the night before a busy holiday morning. Soak Panera's Cinnamon Raisin Bread in eggnog and serve with favorite syrups and jams.
5. ***Assorted Cheese and Ham:*** Pair Panera's whole grain miche or baguette with brie, chèvre, smoked Gouda, Gruyère, sharp cheddar and honey-cured ham.
6. ***Holiday Toast Bar:*** Offer your guests a variety by pairing your favorite fresh Panera bread with tasty toppings. Try turkey, gouda and granny smith apple slices on ciabatta or focaccia with roasted olive tapenade and roasted red pepper puree.