

# brunch

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MINIMUM 10 GUESTS/PRICE PER GUEST

## brunch 50

- sliced seasonal fruits
- assorted cold healthy breakfast cereals with whole and skim milk
- assortment of freshly baked bagels, breakfast breads, danish and muffins served with honey, butter, fruit preserves, regular and light cream cheese
- red bliss breakfast potatoes
- scrambled eggs accompanied by shredded cheddar cheese
- hickory smoked bacon OR sausage links
- assorted dessert selection

### **breakfast stations - choose one (each additional station 12.00 per guest):**

#### OMELET STATION\*

- made to order with mushrooms, peppers, onions, diced tomatoes, bacon, ham and cheese

#### OATMEAL STATION

- with caramelized apples, dried fruit compote, golden raisins, brown sugar and cinnamon-almond preserves

#### WAFFLE BAR

- variety of waffle batters, freshly whipped cream, sliced bananas, apple cinnamon and strawberry compote, seasonal berries, chocolate chips, toasted peanuts, maple syrup, sweet butter, powdered sugar

#### PANCAKE STATION

- old fashioned buttermilk, blueberry and chocolate chip pancakes
- served with seasonal berries, strawberry compote, chocolate syrup, maple syrup, sweet butter, powdered sugar

#### SHRIMP AND GRITS STATION

- jumbo shrimp sauteed in seasoned butter and served in a cast iron mini pot over a bed of southern style grits
- choice of accompaniments: bacon, green onion and shredded cheddar cheese
- classic caesar salad with garlic croutons, shaved parmesan cheese and caesar dressing

### **entrees - choose two:**

**below items are accompanied with chef's selection of seasonal vegetables and fresh baked rolls and butter**

- herb marinated chicken with artichokes and mushrooms
- sauteed breast of chicken with dijon chardonnay sauce
- grilled salmon with lemon dill and baby leeks
- chef's selection of seasonal vegetable
- sun-dried tomato pesto fettucini

*\*uniformed attendant required \$150*



# brunch cont.

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MINIMUM 10 GUESTS/PRICE PER GUEST

**carving station\* - choose one (each additional station 18.00 per guest):**

- mustard and brown sugar glazed ham
- prime rib au jus
- herb butter basted turkey breast
- bbq spice rubbed beef brisket
- rosemary crusted, slow-roasted leg of lamb

**enhancement options**

- smoked salmon display with capers, red onions, tomato and lemons **10 per guest**
- cheese and charcuterie board **16 per guest**
- mini seasonal fruit yogurt parfaits, house made granola **48 per guest**

**beverage station**

- assorted chilled fruit juices
- freshly brewed Starbucks® regular and decaffeinated coffee and assortment of Tazo® Teas
- iced teas and waters
- assorted regular and diet soft drinks

**beverage enhancement options**

**MIMOSA & BELLINI BAR\*\* 10 per guest**

- chilled prosecco
- fresh florida orange and grapefruit juices
- peach lemonade, mango, pomegranate and pineapple juices
- Cointreau™, Chambord™, St. Germain™ and Triple Sec™
- various fruit purees
- fruit garnish of strawberries, blueberries, raspberries, sliced oranges

**BLOODY MARY BAR\*\* 15 per guest**

- call brand vodka and spicy tomato juice
- worchestershire sauce, Tabasco®, Old Bay®
- crispy bacon strips, cucumber, tomato and shrimp skewers, cheddar cheese, red pepper and olive skewers, celery sticks, pickle spears

\* **\$250 chef attendant fee per station (one attendant per 100 guests)**

\*\* **\$250 bartender fee per bar enhancement (one bartender per 100 guests)**

**\$175 service fee for all guarantees of under 30 guests**  
90 minute limit on all buffets

