

The Brunch Classic

Tomato & Orange Juice
Broccoli, Bacon, Cheddar Egg Casserole
Bacon & Link Sausage Vegetable du Jour
Seasonal Fruits & Melon Assorted Sweet Muffins
Croissants & Buttermilk Biscuits Breakfast Potatoes
Sausage Gravy Mediterranean Pasta & Feta Salad
Hash Brown Cheddar Casserole
Fudge Brownies Assorted Cookies Eclairs
Regular or Decaf Coffee Hot Tea

CHOOSE ONE (1)

Chef-Carved Pit Ham Roast Pork Loin
Stuffed Shells Italienne Burgundy Beef Tips w/Pasta
Roast Loin of Beef Au Jus

The Premium Brunch

Juice Assortment
Butlered Jumbo Shrimp Cocktail
Petite Smoked Salmon Bagels w/Cream Cheese
Seasonal Fruits & Melon Assorted Pastries
Assorted Sweet Muffins Sausage Gravy
Canadian Bacon & Link Sausage Vegetable Du Jour
Croissants & Buttermilk Biscuits Breakfast Potatoes

CUSTOM OMLETTE STATION

(with Cheese, Ham, Sausage, Bacon, Mushrooms, Peppers, Onions, & Salsa)

Chocolate Cake w/Raspberry Glaze Key Lime Pie
Regular or Decaf Coffee Hot Tea

CHOOSE ONE (1)

Scallops Frangelico with Pecan Rice Chef-Carved Breast of Turkey
Roast Loin of Beef Au Jus

Chef-Carved Roast Pork Loin w/Apples & Onions

~ OR ~

Chef's Select Carving Station

Slow-Roasted Tenderloin of Beef Au Jus

Add a Flambé Dessert Station to either menu for only \$4.75 per person

Gluten Free & Vegan Options add 25%

Price includes china, glassware, utensils, set up, break down, staffing, buffet & beverage tables w/linens, & seating table linens.

Price is based on 1.5 hour service duration, with a fee charged for additional time. All prices, plus 11.3% State & Local Taxes & 20% Catering Fee. (Catering fee is assessed on food costs only to

cover planning, equipment, loading, trash removal, etc.) A 4% processing fee will be added for card payments.