



CATERING & EVENTS

*Palm Beach Elegance with a Modern Twist*

# Let's Do Brunch!

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*Please mix and match to  
create your own customized menu*

## ***Entrees***

*Dill Chicken Salad & Tarragon Tuna Salad*

### ***Individual 3-inch Quiches:***

*Broccoli & White Cheddar --- Ham & Swiss*

*Smoked Salmon Platter & Assorted Bagels*

*Imported Cheese & Meats Platter*

*French Toast Soufflé'*

*Lemon Chicken Scaloppini*

*Chicken Marsala*

*Eggplant -OR – Chicken Rollatini (Choose 1)*

*Brown Sugar Glazed Ham*

*Crispy Bacon & Sausage Patties*

*Homemade Buttermilk Chicken Tenders*

## ***Salads & Side Dishes***

*Hash Brown Casserole*

*Truffle & Parmesan Homes Fries*

*Traditional Caesar Salad*

*Tomato & Mozzarella Platter*

*Baby Mixed Greens Salad*

*With Dried Cranberries, Goat Cheese, Pecans, Pears & Balsamic Dressing*

*Avocado Toast*

*Baked Mac & Cheese*

*Grilled Tuscan Vegetable Platter*

*Penne Pasta*

*Served with Marinara or Pesto Cream Sauce*

*Cheddar Grits & Toppings*

## **The Sweet Stuff**

*Tropical Fruit Platter*

*Individual Berry Yogurt Parfaits*

*Assorted Cookies & Brownie Basket*

*Artisan Donuts & Scones Display*

*Chocolate Covered Strawberries*

*Sour Cream Coffee Cake*

*New York Style Cheesecake Slices*

*Carrot Cake*

## ***Omelet Station***

Additional \$7.99pp +\$150 Chef Fee

### ***Ingredients Include:***

*Sausage, Bacon, Ham, Spinach, Broccoli,  
Mushrooms, Tomatoes,  
Green Onions, Jalapenos, Salsa,  
Bell Peppers, Feta, Cheddar and Swiss cheese*

## ***French Crepe Station***

Additional \$6.50 Per Guest + \$150 Chef Fee

### ***Ingredients Include:***

Ham & Swiss Cheese  
Fresh Macerated Strawberries,  
Chocolate Fudge Sauce  
Fresh Whipped Cream, Bananas,  
Nutella, Peanut Butter & Raspberry Jam