



CATERING & EVENTS

Palm Beach Elegance with a Modern Twist

Let's Do Brunch!

Please mix and match to create your own customized menu

Entrees

Dill Chicken Salad

Cranberry & Walnut Turkey Salad

Lemon Tarragon Tuna Salad

Bacon, Potato & Swiss Frittata

Spinach, Tomato & Feta Quiche

Broccoli & White Cheddar Quiche

Smoked Salmon Platter & Assorted Bagels

Imported Cheese & Meats Platter

French Toast Soufflé'

Southern Style Shrimp and Cheddar Grits

Lemon Chicken Scaloppini

Chicken Marsala

Eggplant Rollatini

Brown Sugar Glazed Ham

Homemade Buttermilk Chicken Tenders

Maryland Crab Cakes –Additional \$5.99pp

Carved Beef Tenderloin—Additional \$8.99pp

Salads & Side Dishes

Traditional Caesar Salad

Tomato & Mozzarella Platter

Baby Mixed Greens Salad

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

Tomato & Cucumber Salad

Mediterranean Cous Cous

Grilled Tuscan Vegetable Platter

Rice Pilaf

Penne Pasta

Served with Marinara or Pesto Cream Sauce

Biscuits & Gravy

Hash Brown Casserole

Rosemary & Thyme Homes Fries

Crispy Bacon

Sausage Patties

The Sweet Stuff

Tropical Fruit Platter

Individual Berry Yogurt Parfaits

Assorted Cookies & Brownie Basket

Artisan Donuts Display

Chocolate Covered Strawberries

Sour Cream Coffee Cake

Homemade Biscotti Assortment

New York Style Cheesecake

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