



Brunch Buffet

\$26.50 per person (Minimum 40 People)

Choice of One (1) Egg Item:

Scrambled Eggs with Cheese ^{GF} • Gourmet Egg Casserole • Cheddar Cheese Omelet ^{GF}
Miniature Quiche • Gourmet Deviled Eggs ^{GF}

Toppings – Add \$3.50 per person

(Diced Tomatoes, Diced Peppers, Salsa, Spinach, Green Onions, Mushrooms, Cheese, Diced Ham)

Choice of One (1) Breakfast Meat or Entree Item:

(Add an Additional Meat or Entrée Item for \$5.50 per person)

Breakfast Sausage Patties ^{GF} • Smoked Sausage ^{GF} • Honey Baked Ham ^{GF}
Bacon ^{GF} • Biscuits with Sausage Gravy • House Baked Chicken ^{GF}
Oven Roasted Chicken • Ranch Chicken • Seared Chicken Beurre Blanc ^{GF}
Baked Cod Fish ^{GF} • Grilled Salmon (add \$4.50 per person)
Smoked Beef Brisket ^{GF} (add \$6.00 per person)

Choice Of Three (3) Side Items:

(Add an Additional Side Item for \$3.00 per Person)

Breakfast Potatoes • Roasted Yukon Baby Potatoes ^{GF} • Belgian Waffles
French Toast Creme Brulee Casserole • Pancakes
Seasonal Roasted Vegetables ^{GF} • Key West Blend Vegetables ^{GF} • Fresh Fruit Salad ^{GF}
Broccoli Salad ^{GF} • Caesar Salad • Garden Salad

Ala Carte:

Miniature Muffins - \$33.00/dozen

Bagels - \$37.00/dozen

Assorted Donuts - \$37.00/dozen

- Prices are subject to a 20% Administrative Fee and Applicable Taxes.

- Prices are subject to change and are not guaranteed until 14 days prior to your event date.

- Please ask your event specialist on how to lock in your price upon booking your event.