



Bringing your events to life

Design Your Own Brunch Menu



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DESIGN YOUR OWN BRUNCH MENU

FRESH FROM THE GARDEN SALADS

(Choose One)

FRESH TROPICAL FRUIT DISPLAY

Fresh Watermelon, Cantaloupe, Honeydew, Kiwi, Pineapple, Oranges, Grapes & Strawberries Artistically Displayed With a Carved Melon Centerpiece

FRESH SPINACH & GREENS

Crisp Fresh Spinach & Mixed Greens, Mandarin Oranges, Scallions, Roasted Almonds & Fresh Sliced Strawberries served with Roasted Sesame & Berry Vinaigrette Dressing

YOGURT BOWL

Accompanied by Crunchy Granola, Raisins, assorted fresh diced fruit

MEDITERRANEAN PLATTER

Includes Hummus, Tomato Basil Bruchetta Relish & Roasted Garlic Red Pepper Spread
Served With Pita Triangles & Crostini

SKEWERED SEASONAL FRUIT

Fresh Seasonal Fruit on a Bamboo Knot Skewer artistically displayed
with a Carved Melon Centerpiece

CAESAR SALAD

Crisp Romaine Lettuce, Cherry Tomato, Homemade Croutons & Grated Parmesan Cheese
Tossed with Creamy Caesar Dressing

GRILLED VEGETABLE

Asparagus Spears, Carrots, Zucchini, Yellow Squash, Red Peppers & Marinated Artichoke Hearts artistically arranged
& drizzled with Balsamic Vinaigrette Dressing

TOSSED SALAD

Crisp Iceberg & Romaine Greens with Red Onions, Tomatoes, Black Olives, Cucumbers & Carrots
Choice of Two Dressings Raspberry Vinaigrette, Signature Creamy Herb, 1000 Island,
French & Italian Vinaigrette Dressings

VEGETABLE CRUDITÉ

Overflowing with Fresh Vegetables Broccoli & Cauliflower Floweret's, Carrots, Celery Sticks,
Sliced Zucchini, & garnished with Radish Rosettes Served with Creamy Herb or Cucumber Dill Dip

THE FLORIDA CITRUS DISPLAY

An Array Of The Seasons Finest Sliced Citrus & Berries Fresh

BREAKFAST SELECTIONS

(Choose Two)

GARDEN QUICHE

Fresh Shredded Zucchini & Carrots, Spinach and Mushrooms Folded into a Fluffy Egg Mixture
Placed In Our Homemade Flaky Pie Crust & Baked To Perfection

ROASTED GARLIC CHICKEN CREPES

With a Mushroom Cream Sauce

SCRAMBLED EGGS

Topped with Cheddar Cheese

TORTA ESPANIOLA

Hearty, Crispy Fried Potato & Sweet Onion Placed In Our Homemade Flaky Pie Crust & Baked To Perfection
Topped with Miguel's Roasted Tomato Salsa

THE VEGGIE DENVER, GREEN BELL PEPPERS, SWEET ONION & SWISS CHEESE QUICHE

Placed In Our Homemade Flaky Pie Crust & Baked To Perfection

THICK TRADITIONAL FRENCH TOAST

Topped with Granny Smith Apples, Cinnamon Sugar, Whipped Sweet Butter & Maple Syrup

CREPES FLORENTINE

Leaf Spinach & in a Béchamel Sauce

FLAT IRON GRILLED HAM

QUICHE LORRAINE

Crumbled Lean Bacon, Caramelized Onions and Swiss Cheese Folded into a Fluffy Egg Mixture
Placed in Our Homemade Flaky Pie Crust & baked to perfection

CRÈME BRULEE FRENCH TOAST

A sweet treat's dream come true, Thick Sliced Egg Bread scented with Vanilla
& steeped in a Brown Sugar & Grand Marnier Syrup

CHEESE FILLED BLINTZES

Strawberry Toppings & Sour Cream

TURKEY or PORK SAUSAGE LINKS

ITALIAN SAUSAGE, PEPPERS, EGGS & POTATOES

Roasted Italian Sausage, Tri-Colored Peppers and Baby Red Potatoes Blended with Scrambled Eggs

CRISPY THICK CUT APPLE WOOD BACON STRIPS

ASPARAGUS & SWEET ONION FRITTATA

HAM, GREEN BELL PEPPERS, SWEET ONION & CHEDDAR CHEESE FRITTATA

BROWN SUGAR GLAZED APPLE CREPES

Apples & Dried Cranberries Sautéed in Butter, Brown Sugar, Pecans, Cinnamon & a Splash of Brandy

LUNCH SELECTIONS

(Choose One)

SLOW ROASTED TOP SIRLOIN OF BEEF

Served with your choice of Port Wine Bordelaise Sauce or Natural Au Jus

SIMPLY THE BEST PEPPER STEAK

Sirloin Tips pan seared with Green Bell Peppers, Sweet Onions, Mushrooms & Merlot Wine

BEEF BROCHETTE

Tender Pieces of Sirloin of Beef & Vegetable glazed with Our Own Teriyaki Sauce

HERB CRUSTED PORK LOIN

Center Cut Pork Loin Crusted with Select Herbs & Spices with Natural Gravy

ORANGE ROUGHY LEMONE

Fillet of Roughy Sautéed in Lemon Butter & White Wine finished
Topped with Provolone Cheese & Lemon

ORANGE ROUGHY PICO DE GALLO

Broiled Fillet of Roughy with Lemon Garnish served with a Sweet Mango & Papaya Pico de Gallo

OVEN ROASTED TILAPIA

topped with Chef Miguel's Mango & Papaya Pico De Gallo

TILAPIA WITH BROWN BUTTER & TOASTED ALMONDS

Tilapia Fillet Sautéed with Brown Butter & Almonds

CHILLED WHOLE POACHED SALMON

With a Seafood Stuffing, Served with Sliced Cucumber, Diced Red Onions,
Lemon Wedges, Dill Sauce, Gourmet Wafers & Flat Bread

NOVA LOX PLATTER

Ribbon of Sliced Nova Lox, Sliced Cucumber, Sliced Fresh Tomato, Sweet Red Onion,
Black Olives, Plain & Chive Cream Cheese

TRADITIONAL LASAGNA

Broad Homemade Lasagna Noodle layered with Thick Meat Sauce, Ricotta Cheese,
Finished with Mozzarella Cheese

VEGETABLE LASAGNA ALA ROSA

Our Homemade Lasagna Noodles layered with Fresh Spinach, Eggplant, Vegetables & Ricotta Cheese,
Finished with Mozzarella Cheese, Marinara & Alfredo Sauce

SIDE DISHES

(Choose One)

NEW POTATOES

Quartered lightly seasoned Roasted with Sweet Onions

DINNER STYLE HASH BROWN POTATOES

Shredded Idaho Potatoes Sautéed to a Golden Brown

LISA'S RUBY RED YAMS

Roasted with Olive Oil & Selected Herbs Tossed with Fresh Spinach and Served

SAVORY WILD RICE BLEND

Flaky Long & Short Grain Rice Seasoned Perfectly

WHIPPED SWEET POTATOES

With Maple Brown Sugar

MEDITERRANEAN ROASTED POTATOES

Baby Red Potato Roasted with Sweet Red Onions Oregano & Olive Oil

RISSOLE POTATOES

Roasted Baby Red Potato with Herb Butter & Parsley

MÉLANGE OF SUMMER VEGETABLES

Carrots, Squash & Broccoli sautéed in Chive-Shallot Butter

MEDALLIONS OF GRILLED CARROTS & ZUCCHINI

with a Splash of Balsamic Reduction

FRESH GREEN BEANS & YELLOW SQUASH

Sautéed with Parsley Herb Butter

SNAPPY WHOLE GREEN BEANS

with Roasted Red Peppers Lightly Seasoned

GREEN BEANS ALMONDINE

Tossed with Brown Butter and Roasted Sliced Almonds

BROCCOLI SPEARS

with Grilled Carrots Lightly Seasoned

ASPARAGUS SPEARS

With a Trilogy of Roasted Peppers (2.00 per guest additional)

BREAKFAST STATIONS

(Choose One)

Uniformed Chef Attended

EGGS YOUR WAY STATION



DESIGN YOUR OWN OMELET

Omelets Ingredient - Mushrooms, Onions, Tri-Colored Peppers, Black Olives, Spinach, Zucchini, Diced Ham, Baby Shrimp, Miguel's Famous Chunky Pico de Gallo, Shredded Swiss and Cheddar Cheese

Eggs Your Way – Scrambled, Over Easy or Sunnyside Up
Egg Beaters add 1.00 per guest

Uniformed Chef Attended

BELGIUM



WAFFLES

STATION

WAFFLES MADE TO ORDER

Top your masterpiece with any of the following:

Maple Syrup, Strawberries, Chocolate Chips, Whipped Butter, Blueberries, Whipped Cream and Pecans

CHICAGO STOCKYARDS BACK OF THE YARDS CARVERY

Uniformed Chef Carved

TENDER ROAST TOP SIRLOIN OF BEEF

With Whipped Horseradish Sauce & Gourmet Stone Ground Gourmet Mustards

SLOW ROASTED BREAST OF TURKEY

With Cranberry Chutney & Gourmet Stone Ground Mustards

(Choice of One)

Served with Fresh Baked Rolls

Uniformed Chef Carved

GRILLED & CHILLED BEEF TENDERLOIN

Sliced Tenderloin of Beef beautifully displayed, served with Gourmet Mustards & Fresh Baked Rolls

0.00 Per Guest Additional

HEARTH BAKED BREADS

(Choose Two)

ASSORTED NEW YORK BAGELS

Plain & Chive Cream Cheese & Preserves

ASSORTED HOMEMADE SCONES

RUGGALAH

Cinnamon, Chocolate Chip & Pecan

ASSORTED MUFFINS

Blueberry, Bran & Poppy Seed

ARTISAN ROLLS

Pretzel, Gourmet Knot & Multi Grain Rolls brushed with Garlic Olive Oil
Served with Whipped Sweet Butter

MEDLEY OF ASSORTED DANISH

Plain, Fruit filled and Cheese filled

ASSORTED TEA BREADS

Banana-Nut & Date-Nut Bread

MINI CROISSANTS

Served with Preserves

CINNAMON CRUMB CAKE

Topped with Powdered Sugar

CONTINENTAL COFFEE & HERBAL TEA SERVICE

Included with Brunch Menu

Freshly Brewed Dark Roasted Columbian Regular & Decaffeinated Coffee, Assorted Tazo Teas,
Signature Sweeteners, Lemon Wedges & Cream
&

ORANGE & CRANBERRY JUICE

Served Tableside

Pricing Information

DESIGN YOUR OWN BRUNCH MENU

Designed for 100 Guests or More

Includes

1 Garden Fresh Salad, 2 Oven Fresh Bakery Selections, 2 Breakfast Entrées, 1 Chef Attended Station,
1 Lunch Entrée, 1 Side Dish, Juices, Coffee & Assorted Herbal Tea Service

0.00 Per Guest

Children 3 and under FREE - 10 and under half price



AVAILABLE

THE CLASSIC MIMOSA

Combination of Sparkling Champagne & Orange Juice
0.00 Per Glass based on Consumption

HOUSE WINE WITH BRUNCH

Oxford Landings, Australia

Pinot Grigio, Chardonnay, Merlot & Cabernet Sauvignon
(Choice of Two Wines)
0.00 per bottle on Consumption

BLOODY MARY'S & SCREWDRIVERS

0.00 Each based on Consumption



Services & Equipment Pricing Information

Below are services and equipment that might be needed for your Event. These additional expenses to your menu price will vary based on venue, number of guests and style of service. To make it easier for you to create an overall budget we have calculated some "Ballpark" estimates to assist in determining your total cost.

Service Staff

Average cost depending on Staffing Levels & style of service \$12.00-\$25.00 per guest

Includes all professional Wait staff, Chefs, Bartenders and other Service Personnel, formally attired. Our staff will take care of all food preparation, set-up, service and breakdown of event.

Rentals

Average cost \$10.00-\$25.00 per guest

It's very important to know what equipment is included with venue fee, and what may need to be rented.

Rentals Include tables, chairs, serving equipment, china, flatware, glassware, appropriate table appointments to dress your tables and if necessary kitchen, bar, serving & prep equipment

Floor Length Linens

Average cost \$5.00-\$10.00 per guest depending on the type of fabric

All classic solid colored linen are the same price and can be mixed and matched
An endless array of lamour, bengaline, bichon and patterned linens to enhance a look that's all your own are available and quoted upon request.

Misc. Rental

Lounge Furniture, Tenting, dance floor, lighting, props etc. quoted upon request

One Complimentary Tasting

All Prices Subject To Current Sales Tax

Prices Subject to Change based upon Market & Seasonal Availability

In the event of a significant market price change, Client will be notified and offered alternative options.

PLEASE CALL FOR PRICING