

# *Brunch*

Minimum of 30 Guests

## WELCOME MIMOSA

Spring Greens, Sliced Tomatoes, Cucumbers, and Onions with Two Dressings  
Sliced Tropical Fruit and Seasonal Berries  
Chef's Breads, Muffins, Danishes and Butter Croissants

## DISPLAY

(Choose One)

Smoked Salmon served with New York Style Bagel, Cream Cheese and Traditional Garnishes  
International Cheese Display and Crudité's

## BREAKFAST TABLE

Assorted Individual Breakfast Quiches

Applewood Smoked Bacon

Choice of Herb Roasted Red Potatoes or Wild Rice

## AT THE CHEF'S TABLE

(Choice of Two Entrees)

Chicken Wellington, Madeira Sauce

Chicken Marsala with Mushroom Demi

Safety Harbor Crab Cakes with Remoulade

Tilapia in Key Lime Butter Sauce with Tropical Fruit Salsa

Salmon Florentine, Dill Butter Sauce

Angus Prime Rib with Horseradish Sauce (Chef's Fee will apply)

## CHEF'S DELIGHT

Chef's Selection of Cakes and Pies

## BEVERAGES

Assorted Juices, Coffee, Decaffeinated Coffee, Gourmet Hot Teas

All prices are subject to change. Prices are confirmed Ninety (90) days prior to the event. Highest price prevails when multiple plated entrees are selected. 22% Service Charge and 7% Sales Tax will be added to all Host Prices.(1/10)