



Gold Brunch Menu

Fresh Fruit & Cheese Platter

(Choose Two)

Garden Fresh Pasta Primavera
Spring Mix Green Salad with choice of two dressings
Marinated Vegetable Salad
Carrots & Raisin Salad
Fresh Made Tropical Cole Slaw

(Choose Two)

Garden Fresh Quiche
Smoked Salmon with Mini Bagels & Cream Cheese
Belgian Waffle Station
Crème Brulee French toast
Fluffy Scrambled Eggs
Crispy Bacon and Sausage Links

(Choose Two)

Seared Chicken Breast with Sherry Sauce
Beef Burgundy
Grilled Salmon Filet
Smoked Chicken & Sausage Gumbo
Seafood Newburg

(Choose Two)

Breakfast Potatoes
Jasmine Rice
Seasonal Sauteed Vegetables
Buttered Egg Noodles
Tomato Bisque

Mini Croissants with Butter and Jams, Fresh Chef's Baked Goods (Zucchini Bread, Banana Nut Bread, Danishes, etc.)



(Choose Two)

Fresh Baked Apple Streudel

Fresh Baked Cinnamon Buns

New York Strawberry Cheesecake

Key Lime Pie

Mini Chocolate Chip & Oatmeal Raisin Cookies

Red Velvet Cake

Devil's Fudge Food Cake

Alfajores Cookies

Delicious 24K Carrot Cake

Chef Omelette Station with Assorted Fixings (Optional - \$4.00pp)

Roast Beef Carving Station (Optional - \$6.00pp)

Honey Roasted Ham Carving Station (Optional - \$5.00pp)

Roasted Turkey Breast Carving Station (Optional - \$4.00pp)

Fresh Brewed Coffee – Regular & Decaf and Herbal Tea

Ice Cold Orange Juice and Apple Juice

Coke, Sprite, Diet Coke

Included Services

*White Silver-Rimmed China
Glassware*

Flatware as appropriate

*Complete Buffet Set-up with Linen & Décor
Guest Table Linen in Your Choice of Solid Color*

S & J Catering Service Staff

Culinary Staff On-site