



Personal Chef, Catering & Event Design

Brunch Buffet Services

Based in 3 Hours of Service the Additional Fees are:

FULL SERVICE FEES

- **Chef Fee**
(\$180.00 Applied up to 50 guests)
more than 50 guests
(\$75.00 additional Applied for each 25 guests)
- **Service Fee**
(\$100.00 Applied up to 30 guests)
more than 30 guests
(\$75.00 additional Applied for each 25 guests)
- **Transportation Fee \$50.00 (Miami Area)**
- **Additional Services available upon request**



Minimum 20 Guests



Our Brunch price is \$35 per person and includes selection of:

Display of Sliced Fruit, Assortment of Breads & Pastries, One Display, One Station, One Egg selection, One Breakfast Meat, One Salad, Two Lunch Entrees, Two Lunch Sides and One Dessert

Additions to the Lunch (for 25 serving Platter)

• Display	\$125.00
• Egg Selection	\$75.00
• Breakfast Meat	\$75.00
• Salad	\$75.00
• Entree	\$150.00
• Sides	\$75.00
• Dessert	\$100.00

Display Selection

Cheese & Cured Meats

- Imported & Domestic Cheeses
- Selection of Cured Meats

Smoked Salmon

- Traditional Smoked Salmon
- Capers, Shaved Red Onion, Chopped Eggs and Tomatoes
- Flavored Cream Cheese

Sushi

- California, Vegetable, Tuna and Salmon Roll
- Pickled Ginger, Soy & Wasabi

Avocado Toast

- "Mushroom", smashed avocado, wild mushrooms and arugula
- "Caprese", smashed avocado, fresh mozzarella and tomatoes, basil & balsamic

Stations Selection

Omelet's Station

Chef prepare to order

- Farm Fresh Eggs, Egg White
- Ham, Peppers, Spinach, Tomatoes, Corn, Onion, Mushrooms, Cheese

Belgian Waffles, French Toast or Buttermilk Pancake

- Freshly Whipped Cream, Butter & Hot Maple syrup

- **Savory Crepe**

Chef prepare to order

- Spinach, Artichokes, Mushrooms, Corn, tomato, Ham, Cheese
- Pesto & white Sauce

**Stations are not offered for Drop off option, instead we substitute with One Egg Selection and One Breakfast Meat selection*

Eggs Selection

- Scrambled Eggs
- Classic Egg Benedict
- Florentine, poached eggs, spinach, mushroom
- Bacon & Cheddar Egg Muffins
- Egg Whites & Vegetables Frittata
- Quiche Lorraine

Breakfast Meat Selection

- Applewood Bacon or Turkey Bacon
- Sausage: Pork, Chicken or Turkey
- Meatless Breakfast Patty

Soup or Salad Selection

Fresh Salads

- Mixed Local Greens, baby heirloom tomatoes, cucumber, breakfast radishes and House Vinaigrette.
- Classic Caesar or Kale Caesar Salad, garlic croutons, creamy caesar & shaved parmesan
- Greek Salad, baby Greens & arugula, chickpeas, cucumber, pear tomatoes olives and lemon vinaigrette
- Wedge salad, iceberg lettuce, blue cheese, crispy bacon & onions, grape tomatoes and buttermilk ranch dressing
- Heirloom tomato caprese, local mozzarella, basil and balsamic

Entree Selection

Poultry Entrees

- Roasted free range chicken breast
- Chicken Kebabs, Garlic & Herbs
- Roulade Chicken Breast with Chimichurri

Meats Entrees

- Braised Beef Short Rib, roasted fire Peppers
- Marinated Flap Steak & Chimichurri Sauce
- Lamb Kofta Kebabs
- Herbs & Garlic Porchetta

Fish Entrees

- Herbed Bass with Garlic and Herbs
- White Fish, artichokes & confit tomato sauce
- Teriyaki Salmon and sesame seeds
- Old Bay seasoned Shrimp Kebabs

Vegetarian Entrees

- Maple - Soy Glaze Tofu and vegetables
- Meatless & Eggplant "lasagna", san marzano tomatoes and vegan cheese

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Side Selection

- Sweet Potato Puree
- Dutch Potato, sundried tomato pesto and herbs
- Whipped yukon gold potatoes
- Grilled Polenta
- Brown rice & Quinoa
- Bastami Rice
- Fresh Seasonal Vegetables, zucchini, yellow squash, eggplant
- Sicilian vegetables mix, broccolini, cauliflower and tricolor carrot
- Brussels Sprouts
- Grilled Asparagus

Dessert Selection

- Banana Cream Pie
- Key Lime Tart
- Tres Leches Shot
- Classic Tiramisu Shot
- Berries Panacotta
- Chocolate Mousse
- Strawberry Cheesecake
- Caramel Flan
- Arroz con Leche
- Bread Pudding
- Fruit Tart with Pastry Cream