



# BRUNCH BUFFET CATERING MENU

## SUMMER 2017 – JULY 1<sup>ST</sup> THROUGH SEPTEMBER 30TH

**PRIMAVERA & SECOND FLOOR ONLY** for parties of 30 guests or more

**NO CHANGES OR SUBSTITUTIONS TO THE MENU**

**PRICING & AVAILABILITY SUBJECT TO CHANGE WITHOUT NOTICE**

**ORDERS ARE PREPARED FOR THE ENTIRE NUMBER OF GUARANTEED GUESTS**

*RAW OR UNDERCOOKED FOODS MAY BE POTENTIALLY HAZARDOUS TO YOUR HEALTH*

# SOUTHWEST

50

**SEASONAL AGUAFRESCA**

**FRESH TORTILLAS, TOAST, JAMS, BUTTER, HONEY**

**SOUTHWEST CHOPPED SALAD**

**EGGS POACHED IN SALSA, MIGAS**

**TAMALES, CHICKEN ENCHILADAS, SPICY GULF SHRIMP**

**TEX-MEX SEASONAL BRUNCH SIDES**

**ADD DESSERTS** [\$4 PER SELECTION OR \$9 FOR ALL THREE]

**TRES LECHES PARFAIT, CAJETA TARTLET, MOLE TORTE**

# SOUTHERN BBQ

55

**SEASONAL FRUIT INFUSED WATER**

**TOAST, BISCUITS, JAMS, BUTTER, HONEY**

**CHOPPED BERG SALAD**

**SCRAMBLED EGGS, LOCAL GRITS**

**BBQ CHICKEN, TX-STYLE SMOKED BRISKET**

**BREAKFAST SAUSAGE, BUTTERMILK PANCAKES**

**BRUNCH POTATOES, SEASONAL SOUTHERN SIDES**

**ADD DESSERTS** [\$4 PER SELECTION OR \$9 FOR ALL THREE]

**SEASONAL FRUIT SHORTCAKE, BANANA CREAM PIES, BROWNIE S'MORES**



# GULFCOAST SEAFOOD & GRILL 70

**ICED TEA & FRESH LEMONADE**

**TOAST, MUFFINS, JAMS, BUTTER, HONEY**

**BABY GARDEN GREENS**

**SCRAMBLED EGGS**

**BLUE CRAB BENEDICTS, SHRIMP & GRITS**

**HABANERO-BACON, NY STRIP LOIN**

**BRUNCH POTATOES, GRILLED LOCAL VEGETABLES,  
ROASTED TOMATOES**

**ADD DESSERTS** [\$4 PER SELECTION OR \$9 FOR ALL THREE]

**BEIGNET BITES, SALTED PECAN PRALINES, DOBERGE CAKE**

