BRUNCH

THE PALM BRUNCH

(Minimum 50 guests)

- Assorted Chilled Juices
- Assorted Chilled Fruit Yogurts
- Farm Fresh Scrambled Eggs
- Crisp Applewood Smoked Bacon
- Country Sausage
- Roasted Yukon Gold Potatoes
- Fresh Shrimp and Grits
- Freshly Brewed Regular and Decaf Coffee
- Assorted Hot Teas

\$59 each

*Chef Attendant Required @ \$125

- Market Style Seasonal Fresh Fruit Display
- Steel Cut Oatmeal with Brown Sugar and Dried Fruit
- Assorted Muffins, Croissants and Danishes
- Belgian Waffle Station
 Fresh Berries, Maple Syrup and Whipped Cream
- Omelette Station Diced Ham, Bacon, Scallions, Tomato, Mushrooms, Peppers, Spinach, Jack and Cheddar Cheeses
- Carving Station (Select One)

 Roast Sirloin au Jus

 Honey Baked Ham

 Roasted Turkey Breast

 House Cured Pork Belly

BRUNCH ENHANCEMENTS

Small (50 people), Medium (100 people), Large (150 people)

HOT SMOKED SCOTTISH SALMON DISPLAY

Capers, Red Onions, Chopped Egg, Cream Cheese,

Pumpernickel Bagels

Small - \$500

Medium - \$900

Large - \$1,200

CAESAR SALAD STATION

Small - \$400

Medium - \$700

Large -\$900

Add Grilled Chicken \$3 per person

Add Grilled Shrimp \$4 per person

CRUDITE

Broccoli and Cauliflower Florets, Baby Carrots, Zucchini, Corn, Celery, Grape Tomatoes, Grilled Vegetables and

Ranch Dip

Small - \$400 Medium - \$700

Large - \$900

CHARCUTERIE DISPLAY

Assorted Dry Cured Meats, Crostini and Breads

Small - \$700

Medium - \$1,300

Large - \$1,800

IMPORTED AND TEXAS ARTISAN CHEESE

Assorted Crackers, Crostini and Breads

Small - \$500

Medium - \$900

Large - \$1,200

ANTIPASTO

Artichoke Hearts, Roasted Red Peppers, Grilled Ahi Tuna, Genoa Salami, Kalamata Olives, Provolone Cheese, Marinated Cauliflower and Mushrooms, Sweet Onions, Tomatoes and Fresh Mozzarella

Small `\$600

Medium - \$1,100

Large - \$1,500

BEVERAGES

Assorted Soft Drinks \$4 each Bloody Marys \$8 each Champagne \$8 each Bottled Water \$4 each Mimosas \$8 each Screwdrivers \$8 each Iced Coffee \$4 each