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

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

CHARCUTERIE DISPLAY
Assorted Dry Cured Meats, Crostini and Breads
Small - $700
Medium - $1,300
Large - $1,800

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

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 - $800
Medium - $1,100
Large - $1,500

BEVERAGES

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<tr>
<th>Beverage</th>
<th>Price per each</th>
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<tbody>
<tr>
<td>Assorted Soft Drinks</td>
<td>$4 each</td>
<td>Bloody Marys</td>
<td>$8 each</td>
<td>Champagne</td>
<td>$8 each</td>
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<tr>
<td>Bottled Water</td>
<td>$4 each</td>
<td>Mimosas</td>
<td>$8 each</td>
<td>Screwdrivers</td>
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<tr>
<td>Iced Coffee</td>
<td>$4 each</td>
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