

BRUNCH

THE PALM BRUNCH

(Minimum 50 guests)

- * Assorted Chilled Juices
- * Assorted of 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
- * 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*

\$58 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, Pumpnickle, Bagels
Small - \$500
Medium - \$900
Large - \$1,200

CAESAR SALAD STATION

Small - \$400
Medium - \$700
Large - \$900
Add Grilled Chicken \$2 per person
Add Grilled Shrimp \$3 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				