

THE PALM BRUNCH

(Minimum of 50 Guests)

Assorted Chilled Juices
 Market Style Seasonal Fresh Fruit Display
 Assortment of Chilled Fruit Yogurts
 Steel Cut Oatmeal with Brown Sugar and Dried Fruit
 Farm Fresh Scrambled Eggs Crisp
 Applewood Smoked Bacon and Country Sausage
 Roasted Yukon Gold Potatoes
 Fresh Gulf Shrimp and Grits
 *Belgian Waffle Station
 Fresh Berries, Warm Maple Syrup and Whipped Cream
 Assortment of House Made Breakfast Breads and Pastries
 Whipped Butter and Preserves
 *Omelet 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
 Freshly Brewed Regular And Decaf Coffee
 Assorted Bigelow Hot Teas
\$55

*Chef Attendant Required @ \$125

BRUNCH ENHANCEMENTS

CAESAR SALAD STATION
\$8 per person

IMPORTED AND TEXAS ARTISAN CHEESE
 Assorted Crackers, Crostini and Breads
\$10 per person

CHARCUTERIE DISPLAY
 Assorted Dry Cured Meats Crostini and Breads
\$14 per person

GARDEN FRESH VEGETABLE DISPLAY
 Broccoli and Cauliflower Florets, Baby Carrots, Zucchini and Corn, Celery, Grape Tomatoes, Grilled Vegetables, Ranch Dip
\$8 per person

HOT SMOKED SCOTTISH SALMON DISPLAY
 Capers, Red Onion, Chopped Egg
\$8 per person

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
\$12 per person

BEVERAGES

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