

brunch buffets

All buffet packages include:

Clear acrylic disposable plates, flatware, cups, dinner napkins, orange juice, fruit infused water, tea, coffee, ice, condiments, tablecloths for food table, staff

french country brunch

\$18.00

- fresh seasonal fruit display with swan sculpture
- baked brie en croute with apricots preserves and walnuts
- french strata with sausage, cheddar cheese, and herbs
- assorted muffins
- breakfast pastries
- pasta salad with yellow squash, basil and lemon cream vinaigrette
- warm spinach artichoke and parmesan dip with crostini
- field green salad with blueberries, walnuts, and orange vinaigrette

manhattan brunch

\$20.00

- fresh seasonal fruit display with swan sculpture
- international and domestic cheese display with assorted artisan crackers
- turkey, avocado, and smoked gouda wrap with shallot cream cheese spread
- sautéed chicken wrap with bacon, brie, and pesto
- vegan spinach wrap with grilled vegetables and roasted bell pepper spread
- choice of quiche (broccoli & swiss, ham & cheddar & basil, bacon & roasted bell pepper)
- stuffed mushrooms with bacon, roasted bell pepper and marsala cream cheese
- warm spinach artichoke and parmesan dip with crostini

texas brunch

\$26.00

- fresh seasonal fruit display with swan sculpture
- spinach and roasted poblano bleu cheese dip
- mini croissant sandwiches with chicken salad, granny smith apples, and white pepper
- mini croissant sandwiches with cedar cheese remoulade
- choice of quiche – bacon, cheddar, and caramelized onion, OR sausage and parmesan
- blanched asparagus with chile powder and lime
- apple, mango, and jicama salad in phyllo cups
- assorted muffins
- tri-colored tortilla chips and seven layer dip

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