

Sarasota Catering Company

New Orleans Jazz Brunch

(Minimum 50)

Try a taste of New Orleans with a special brunch that will be the envy of your friends. Beignets and eggs made upon request by your guests. And for your dessert how can you beat Bananas Foster?

Cocktails

Brandy Milk Punch, Ramos Gin Fizz, Bloody Mary,
Non-Alcoholic Hurricane, Orange Juice, Apple Juice, Cranberry Juice,
Coke, Diet Coke, Sprite, Bottled Water – Still and Sparkling, Coffee, Hot Tea
Ice Tea and Lemonade

Beignet Station

Fresh Made Beignets, Warm French Bread, and Biscuits
Orange Marmalade, Apricot Jam, and Pear Honey

Soup and Salad Station

Turtle Soup with Sherry

Spinach Salad

Baby Spinach, Fresh Mushroom Slices, Red Onions, and Hot Bacon Dressing

Strawberry Salad

Field Greens, Sliced Strawberries, Pecans, Red Onion Slivers,
and Creamy Raspberry Vinaigrette

Egg Station

Eggs Sardou – Poached Eggs, Sliced Artichoke Hearts, Creamed Spinach, Prosciutto, Hollandaise Sauce
Eggs Hussarde – Poached Eggs with Hollandaise Sauce over a Holland Rusk (Toast), Canadian Bacon
with Marchand De Vin Sauce
Eggs Nouvelle Orleans – Poached Eggs on a bed of Crab Meat with Brandy Cream Sauce
Egg Sardou with Shrimp – Poached Eggs, Spicy Fried Shrimp, Sliced Artichoke Hearts, Creamed Spinach,
Prosciutto, Hollandaise Sauce

Dessert Station

Bananas Foster over Vanilla Ice Cream
Chicory Coffee and Irish Coffee

Staff

Chefs and Servers

\$30.95 per person

* Additional Charges for Staff beyond 4 hours, Rentals or Disposables, Gratuity and Taxes may apply.