

# 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.