

Sarasota Catering Company

Wedding Brunch Package

(Minimum 25)

The morning wedding creates a hunger that only this elegant brunch can satisfy.

Displayed Hors d'Oeuvres

Fruit Skewers with Warm Orange Chocolate Sauce for Dipping

Assorted Breakfast Breads and Muffins

(Choice of Three)

Sausage and Cheese Biscuits - Bacon and Cheese Biscuits - Zucchini Bread - Banana Bread - Lemon Poppy Seed Bread or Muffin - Chocolate Chip Muffin - Cinnamon Buns - Sweet Corn Muffins - Sweet Chili Sand Cheddar Muffins - Sweet Red and Green Pepper Muffins - Orange Muffins - Cranberry Apple Bars - Crumb Coffee Cake

Brunch Stations

Vanilla Yogurt with House-made Granola

French Toast with Banana Foster's Topping, Butter Rosettes, and Syrup

Design Your Omelet Station

Diced Ham - Sautéed Mushrooms - Green Onion - Black Olives - Cheddar Cheese -
Swiss Cheese - Feta Cheese - Fresh Spinach - Zucchini - Red Peppers

(Choice of Potato)

Home Fries - Potato Pancakes - Parsley Potatoes - Duchess Potatoes - Rosemary Scented Red Potatoes - Red Potatoes Wedges with Parmesan Cheese

Sausage and Bacon

Biscuits with Assorted Jams and Jellies

Beverages

Regular and Decaf Coffee

Assorted Juices

Bloody Mary and Mimosas are available

Adults \$21.95 per person

Children (Ages 3 – 10) \$10.95 per person

Add \$7.75 per person for China and Glassware

* We recommend 1 Chef for every 25 Guests for Omelet service.

* Additional Charges for Alcohol, Labor, Delivery, Rentals, Gratuity, and Taxes may apply.