

Breakfast & Brunch Menu

sarasota
catering co.
ESTD.  2005

MINIMUM \$500 ORDER · DELIVERY AND SETUP CHARGES MAY APPLY ·
BUFFET STATION FORMAT ALL PACKAGES INCLUDE PREMIUM BLACK
DISPOSABLES, NAPKINS, AND GLASSWARE

THE COASTAL CONTINENTAL

*Corporate drop-offs, morning
meetings & light receptions*

\$25
PER
PERSON

Included

- Florida Fresh Fruit Salad
- Assorted Croissants & Pain au Chocolat
- Breakfast Breads & Muffins - choice of 2
- Yogurt & Granola Jars
- Toast with Assorted Jams and Jellies
- Coffee Service & Fresh-Squeezed Orange Juice

Available Upgrades:

- Smoked Salmon Board
- Greek Yogurt & Florida Honey Jars
- Mini Breakfast Empanadas

THE MORNING MEETING

*Working breakfasts &
team kick-offs*

\$32
PER
PERSON

Included

- Florida Fresh Fruit Salad
- Assorted Croissants & Pain au Chocolat
- Breakfast Breads & Muffins — choice of 3
- Creamy Scrambled Eggs
- Choice of 1 Meat — Bacon, Sausage Links or Ham
- Choice of 1 Potato — Home Fries or Potato Pancakes
- Toast with Assorted Jams and Jellies
- Coffee Service & Fresh-Squeezed Orange Juice

Available Upgrades:

- Yogurt Bar · Shakshuka · MiniEmpanadas
- Waffle Board

THE POWER BRUNCH

*Client events & corporate
entertaining*

\$42
PER
PERSON

Included

- Florida Fresh Fruit Salad
- Yogurt & Granola Jars
- Assorted Croissants & Pain au Chocolat
- Heirloom Tomato & Fresh Mozzarella Board
- Creamy Scrambled Eggs
- Applewood Smoked Bacon & Sausage Links
- Choice of 1 Potato — Home Fries or Potato Pancakes
- Mini Breakfast Empanadas - 1 per person — choice of 2 fillings
- Toast with Assorted Jams and Jellies
- Coffee Service, Hot Tea & Fresh-Squeezed OJ

Available Upgrades:

- Brisket Hash · Omelette Station · Waffle Board · Lox & Bagels

THE EXECUTIVE BRUNCH

*Weddings, galas & upscale
receptions*

\$55
PER
PERSON

Included

- Florida Fresh Fruit Salad
- Greek Yogurt & Florida Honey Jars
- Assorted Croissants & Pain au Chocolat
- The Smoked Salmon Board
- Heirloom Tomato & Fresh Mozzarella Board
- Florida Stone Fruit & Prosciutto Board
- Creamy Scrambled Eggs
- Applewood Smoked Bacon & Sausage Links
- Choice of 1 Potato — Home Fries or Potato Pancakes
- Mini Breakfast Empanadas - 1 per person — choice of 2 fillings
- Toast with Assorted Jams and Jellies
- The Omelette Station — made to order
- Coffee, Hot Tea, Fresh Juices & Sparkling Water

Available Upgrades:

- Smoked Salmon Board · Greek Yogurt & Florida Honey Jars · Mini Breakfast Empanadas

Breakfast & Brunch - À La Carte

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Pastries & Bread

Croissants & Pain au Chocolat

\$3.50 each

Buttery, flaky and baked fresh — Plain or filled with rich dark chocolate.

Breakfast Bread & Muffins **\$5 per person**

CHOOSE 3

Sausage & cheese biscuit · bacon & cheese biscuit · banana bread · chocolate chip muffin · lemon poppy seed · cinnamon coffee cake · cranberry apple bars · crumb coffee cake

Assorted Bagels **\$28 per dozen**

Freshly baked with cream cheese, butter and jam. plain, everything, sesame, or cinnamon raisin.

Scones & Jam **\$5.50 per person**

Chef's choice — currant, cranberry, cinnamon, blueberry, or apricot. Served with jam and marmalade.

Toast **\$2.50 per person**

White and wheat with assorted jams and jellies.

Cold

Florida Fresh Fruit Salad

Mixed seasonal fruit, freshly cut and beautifully presented.

Small (25–30) \$95

Medium (35–40) \$140

Large (45–50) \$175

Whipped Ricotta & Crostini Bar

(VEG) \$11 per person

CHOOSE 2 TOPPINGS

Sliced strawberry & honey · roasted tomato & basil · fresh fig & honey · local wildflower honey & sea salt

Heirloom Tomato & Fresh Mozzarella Board

(VEG) \$12 per person

Thick-sliced heirloom tomatoes with fresh buffalo mozzarella and basil, finished with EVOO and flaked sea salt. Served with crostini. **Self-Serve**

Florida Stone Fruit & Prosciutto Board

\$14 per person

San Daniele prosciutto with local peaches, mango, cantaloupe and fresh basil, finished with honey and cracked black pepper.

No cooking required · Stunning presentation

Lox & Bagels **\$13 per person**

Nova lox, cream cheese, sliced onion and tomato.

The Smoked Salmon Board **\$13 per person**

Sliced boiled eggs, capers, diced red onion, cream cheese and dark breads.

Pan Con Tomate **(V) \$8 per person**

Thick-cut grilled bread rubbed with ripe tomato and garlic, finished with spanish olive oil and flaked sea salt. **Gluten-Free upon request**

Greek Yogurt & Florida Honey Jars

(VEG) \$9 per person

Thick Greek yogurt with local wildflower honey, toasted walnuts, fresh figs, citrus segments and cinnamon.

Gluten-Free upon request

Yogurt & Granola Jars **\$6 per person**

Vanilla yogurt and house-made granola served in individual mason jars

Hot

Creamy Scrambled Eggs **\$6 per person**

Three perfectly scrambled eggs per person.

Spanish Tortilla **GF \$10 per person**

CHOOSE 1 OR 2 STYLES

Classic (potato & caramelized onion) · chorizo & pepper (roasted pepper, chorizo, manchego)

Travels perfectly

Applewood Smoked Bacon **\$5 per person**

Three strips of crispy applewood smoked bacon per person.

The Frittata **(VEG) \$11 per person**

CHOOSE 1 OR 2 STYLES

Sun-dried tomato, olive & feta · roasted vegetable & goat cheese

Sausage Links **\$5 per person**

CHOOSE: PORK OR TURKEY

Three breakfast sausage links per person, grilled and served hot.

Shakshuka **(VEG) \$11 per person**

CHOOSE 1 OR 2 STYLES

Classic (tomato, roasted pepper, harissa & feta) · Green (spinach, jalapeño & goat cheese)

Breakfast Potatoes **\$5 per person**

CHOOSE 1:

Home fries or crispy potato tots
Served hot and ready.

Breakfast & Brunch - À La Carte Cont'd

Hot Cont'd

Breakfast Slider

Choose one classic \$10 per person

Choose one signature \$12 per person

Choose two classic \$16 per person

Choose two signature \$20 per person

Choose one classic and one signature

\$18 per person
Classic

The Classic

Applewood smoked bacon, folded free-range egg, aged white cheddar, and roasted garlic aioli on a toasted brioche slider.

The Farmhouse

House breakfast sausage, folded free-range egg, aged cheddar, and whole grain mustard aioli on a toasted brioche slider.

The Black Forest

Black Forest ham, Swiss cheese, folded free-range egg, and Dijon herb aioli on a toasted brioche slider.

The Garden

Folded free-range egg, basil pesto, fresh mozzarella, roasted tomato, and baby spinach on a toasted brioche slider.

Signature Collection

The Steakhouse

Grilled sirloin, smoked provolone, caramelized onions, roasted garlic aioli, and folded free-range egg on a toasted brioche slider.

The Brisket

Slow-smoked brisket, smoked cheddar, crispy onions, BBQ aioli, and folded free-range egg on a toasted brioche slider.

The Croque Monsieur

Black Forest ham, Gruyère, Dijon béchamel, folded free-range egg, and fresh chives on a toasted brioche slider.

Southern Biscuits & Sausage Gravy \$7 per person

Two biscuits per person smothered in house-made Sausage Gravy.

The Brisket Hash \$14 per person

★ Chef attendant required ★

Beef brisket crisped with roasted fingerling potatoes, caramelized onions and roasted peppers. finished with sour cream and fresh chives.

Pancakes \$7 per person

Two fluffy pancakes per person with fruit topping and warm maple syrup.

French Toast Casserole \$7 per person

CHOOSE 1 SAUCE

Maple syrup · bananas foster · praline
french bread soaked in egg, milk and vanilla, baked golden and sauced tableside.

Mini Breakfast Empanadas \$9 per person

CHOOSE 2 FILLINGS

Egg & chorizo · ham & cheese · bacon & cheddar · black bean & cheese

3 mini empanadas per person · Served with salsa verde and chipotle sour cream.

Quiches

Artisan Quiches \$32 each (serves 8)

Baked fresh and sliced to order. Travels beautifully.

Bacon & gruyère · spinach & feta · quiche lorraine · wild mushroom · ham & swiss

Seasonal Add-ons — Market Availability

Crab +\$7 per person · Smoked Whitefish +\$4 per person

Mini Quiches \$32 per dozen

Choose 1 dozen per type

· Grilled Vegetable

· Bacon & Leek

· Wild Mushroom

· Quiche Lorraine

· Spinach & Feta

· Ham & Caramelized Onion

Prices subject to change · Minimum \$500 order · Chef attendant stations quoted separately · Delivery and setup charges may apply

Breakfast & Brunch - À La Carte Cont'd

★ CHEF STATIONS | 1 chef per 30-50 guests

The Omelette Station

Roasted red peppers, sautéed mushrooms, baby spinach, swiss and sharp cheddar. Choose whole eggs or egg whites. Additional fillings available.

\$12 per person

The Golden Waffle Board

*Made-to-order waffles with sliced strawberries, whipped cream, toasted pecans, powdered sugar, whipped butter and warm maple syrup. Add our buttermilk-brined fried chicken, crisp and golden with a light, seasoned crust **+\$6 per person***

\$12 per person

Beverages

Coffee Service **\$5.00 per person**

Regular or decaffeinated coffee with flavored creamers and sweeteners, cups, and stirrers.

Fresh Juices **\$4.50 per person**

Orange, cranberry and grapefruit juice.
Includes cups

Water Station **\$1.50 per person**

Chilled still water with fresh citrus and mint
Includes cups

Hot Tea Service **\$3.00 per person**

Herbal and regular teas with sweeteners, cups, and stirrers

Iced Tea **\$2.50 per person**

House-brewed sweet or unsweetened iced tea. *Includes cups*

Lemonade **\$2.50 per person**

Fresh-squeezed lemonade
Includes cups

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