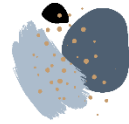


CONTEMPORARY CATERING



SOPHISTICATED
Delights

Brunch Catering Guide

About our Company

We are a Texas based company that travels all over the world. Our specialty is turning food into experience that you & your guests will always cherish. Our Modern Southern style with a unique flair from different cultures allows us to customize your menu just the way you want! Whether you are looking at having an intimate affair with friends, a wedding for 200 or a grand opening for 1000 people we can create the menu of your dreams.

Our clients rave about our service & our food. Our passion is not just food it's making sure that your event runs smoothly from start to finish. Let us take you through the process step by step from tasting to conception. You will be delighted with the results.



We offer packages with different levels of service so that you get exactly what you need & what you want!

Consultations & Tastings are available Tuesday- Thursday or every week by appointment. Schedule your appointment today & let's explore & enjoy together!

Full Service Brunch Catering

Packages include choice of china, flatware and glassware
Linen & decor for catering tables
1-2 hours of set-up
3 Hours of service time from our trained servicing team.
1 Server for every 25 guests in provided

Gold Buffet Package
\$28 Per Person

2 Entrée Selection
3 Continental Sides
2 Non- Alcoholic
Beverages

Diamond Plated Package
\$35 Per Person

2 Entrees Selections
3 Continental Sides
2 Non-Alcoholic
Beverages

Pearl Station Package
\$39 Per Person

2 Stations Selections
3 Continental Sides
2 Non- Alcoholic
Beverages

Platinum Station Package
\$45 Per Person

3 Stations Selections
3 Continental Sides
2 Non-Alcoholic
Beverages

Brunch Catering Selections

Plated Entree Options

- Cajun Crab Benedict: crab and crawfish sautéed in a spicy butter sauce served atop a fried egg on French bread covered in a cayenne hollandaise sprinkled in bacon
- Traditional Eggs Benedict: Poached egg served atop Canadian bacon and English muffin covered in hollandaise
- Sautéed Shrimp and 3 Cheese Paprika Grits: Jumbo Sautéed Shrimp cooked in a garlic jalapeno butter served on a bed of our cheesy grits
- Brown Sugar Fried Chicken and Cinnamon Waffles: Marinated Chicken Wings, fried and drizzled with a Spiced Honey served atop of a Waffle
- Quiche: Our flaky pie crust filled with a custard mixture. Offered 3 ways (Vegetarian, Ham & Spinach and Black bean Chorizo)
- Spanish Breakfast: Our 24 Hour Marinated Cilantro Steak topped with a fried egg, served on a bed of pan fried potatoes accompanied by fresh sliced avocado, pickled jalapeno

Brunch Catering Selections

Buffet Entrees

- Cajun Crab Benedict: crab and crawfish sautéed in butter sauce served atop a fried egg on French bread covered in a cayenne hollandaise sprinkled in bacon
- Crab Cakes: bacon and English muffin covered in hollandaise
- Shrimp & Grits: Smoked gouda grits topped with andouille sausage, peppers, and blackened shrimp in a cream sauce.
- Brown Sugar Fried Chicken and Cinnamon Waffles: Marinated Chicken Wings, fried and drizzled with a Spiced Honey served atop a waffle.
- Quiche: Our flaky pie crust filled with a custard mixture. Offered 3 ways (Vegetarian, Ham & Spinach and Black bean chorizo)
- Breakfast Meat (2 Options)

Stations & Bars

- Pancake or French Toast Stations: Made to order options for guests
- Omelet Station: Made to order. Customizable options for guests to choose from.
- Meat station: A variety of breakfast meats for guests to choose from (Sausage, Bacon, Turkey Bacon, Ham, Canadian Bacon & Chicken Apple Sausage)
- Pasta Bar
- Smoothie Bowl Bar
- Avocado Toast Bar

Continental Sides

- Oatmeal
- Scrambled Eggs
- Pan Fried Potatoes
- Biscuits
- Cinnamon Rolls
- Muffins
- Vegetable Delight Eggs
- Fruit Tray or Display
- Grits
- Salad (Steak House or House)
- Macaroni & Cheese
- Collard Greens
- Pasta (Marinara, Alfredo, Cajun Cream Sauce)