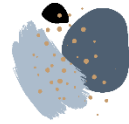


CONTEMPORARY CATERING



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

Order A la carte as well, Just call or Email!

Silver Plated Package  
\$22 Per Person

1 Entrée Selection  
2 Continental  
Selections  
2 Non- Alcoholic  
Beverages

Gold Plated Package  
\$28 Per Person

2 Entrees Selections  
3 Continental  
Selections  
2 Non-Alcoholic  
Beverages

Pearl Station Package  
\$28 Per Person

2 Stations Selections  
3 Continental Selections  
2 Non- Alcoholic  
Beverages

Diamond Station Package  
\$34 Per Person

3 Stations Selections  
4 Continental Selections  
2 Non-Alcoholic  
Beverages

# Brunch Catering Selections

## Plated Meal 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

## Station Options

- Pancake or French Toast Stations: Made to order options for guests
- Omelet Station: Made to order customizable options for guest 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)
- Tex-Mex Taco Bar: A Mixture of Flour and Corn tortillas, served with a variety of authentic meats, eggs, and toppings

## Continental Options

- Fresh Baked Min/Regular Muffin Assortment: (blueberry, mixed berry, banana nut and chocolate chip)
  - Fruit Tray or Display: served with a variety of seasonal fruit
  - Scrambled Eggs
  - Pan Fried Potatoes
- House made biscuits, Cinnamon Rolls or Bread Budding Sticky Buns
  - Parfait Bar