

## *Mother's Day Brunch*

*On-Site for 12 people is roughly \$75-85 per person*



### Cocktail Hour: Choose 2

Deviled Eggs (Add Crab, bacon, or smoked salmon)

Mini quiches

Pickled shrimp and asparagus salad

Strawberry, watermelon, lime & mint salad

Prosciutto wrapped asparagus

Radish and cucumber tea sandwiches with fresh dill and herbed cream cheese (GF optional)

Sausage and Feta Stuffed Mushrooms with truffle honey (GF)

-Option to make it Vegan w/ plant based meat & no cheese

### Entree options: (choose 1 or 2)

Salmon en crouete with signature marjoram lemon cream sauce

Eggs your way: over easy, scrambled, Omelet station, quiche, etc...

Steak and Eggs

Waffle or pancake bar with festive toppings (add fried chicken)

Crab cakes with asparagus over an arugula salad and house made dressing

Eggs benedict (add crab)

Shrimp and Grits

Tropical shrimp ceviche lettuce cups

Yogurt and oatmeal bar with fresh fruits and granola

### Side options: (choose 1)

Scones, muffins, pastries (try the Custard filled puff pastry with berries and almonds)

Tropical fruit tray (or individual fruit cups)

Bacon/sausage

Potatoes o'brien

Tater Tots

Grilled asparagus with lemon and fresh herbs

### Drinks: (optional add on)

\*Mimosa Bar (fresh squeezed OJ, grapefruit, sliced fruit)

\*Bloody Mary Bar (Gershwin pickles, pickled okra, celery stalks, thick cut bacon, green olives, old bay shrimp)

*\*Alcohol not included*

Clean pressed juices. Choose your flavor combo (with turmeric, ginger, pineapple, lime, apple, grapefruit, etc)

Sweet Tea

Lemonade (regular, pink, mint)

*... Want an item not listed? Chef can accommodate! Let's get cooking.*

