

## Sample Brunch with Alcohol Included

### **Omelet Bar Station – (requires 1 Chef @ \$100.00 per 50 Guest)**

Made to order Omelets and Egg Station to include the following-  
Swiss, Cheddar Boursin, Jack cheese, Portabella and Domestic Mushrooms,  
Potatoes, Onions, Summer Squash, Zucchini, Tri Colored Peppers, Asparagus,  
Tomatoes, Pineapple, Hot Peppers, Bacon, Sausage, Ham, Proscuitto, 0 Shrimp,  
Crab, Crawfish, Smoked Salmon, and Mahi

### **Hot Foods Station**

Apple Smoked Bacon, Breakfast Sausage Links  
Egg's Benedict with Hollandaise Sauce  
Potatoes O'Brien with Fresh Garden Peppers and Onions  
Grilled Vegetable display served at room temperature  
Smoked Salmon with Capers, Sour Cream, Onions and Chopped Egg  
Carved spiral ham

### **Displayed**

Rolls, Artisan Breads, English Muffins, Rye, Wheat, White, Bagels, Assorted  
Muffins, Assorted Pastries, Assorted Danish  
Fresh Fruit served with Grand Mariner Dipping Sauce  
Gourmet sliced Cheese Platter  
Baked Brie with brown sugar glaze and raspberry sauce  
Peeled Key West pink shrimp with key lime cocktail sauce  
Marinated pasta salad with pesto and garden vegetables  
Flavored Cream Cheeses  
Whipped Butter, Blueberry Butter, Sun-dried Tomato Butter, Garlic Butter,  
Assorted Jellies  
Orange Honey

### **Coffee and drink station**

Regular and Decaf Coffee  
Assorted Tea Blends  
Fresh Orange Juice  
Fresh Grapefruit Juice  
V-8 Juice  
Milk  
Bottled Water  
Perrier  
Soda's

### **Unlimited**

**Bloody Mary's, Screwdrivers, Champagne, and Mimosas (for a 2 hour time period)**

**Price per Person = \$72 plus Taxable Service Fee of 21% and Florida sales tax of 7.5% for a total of \$93.65. Above alcohol items will be unlimited for a 2-hour period for everyone with proper I.D.**

**Children 10 and under are half price. Children 5 and under are no charge.**

**ALL menus are subject to price change.**