

CATERED BREAKFAST MENU

20 Person Minimum | Includes Black Styrofoam Plates, Coffee Cups, Juice Cups, Cutlery, and Napkins Delivery,
Set Up And Tax Not Included

CONTINENTAL BREAKFAST\$9.95

Variety of Danish and Muffins, Fresh Fruit, Orange Juice, and Coffee Service

DELUXE CONTINENTAL BREAKFAST\$10.95

Variety of Danish and Muffins, Bagels with Butter, Jelly, and Cream Cheese, Selection of Individual Yogurts, House Made Granola, Fresh Fruit, Orange Juice, and Coffee Service

HANDHELD HOT BREAKFAST\$12.95

Breakfast Sandwiches on English Muffins with Egg, Cheese, and Choice of Bacon, Ham or Sausage (Turkey Sausage +\$1), Fresh Fruit, Coffee Service, and Orange Juice

BUILD YOUR OWN BREAKFAST BUFFET\$15.95

Includes Coffee service, Orange Juice, Fresh Fruit, and One (1) Selection from Each Category Below (pricing includes disposable chafers, wire racks and sterno)

BREAKFAST ENTREES

(Additional Item for \$4.95/person)

SCRAMBLED EGGS

Includes Biscuit with Butter and Jelly

SOUTHERN EGG CASSEROLE

Sourdough bread, eggs, cheddar cheese, and sausage)

CLASSIC ITALIAN FRITTATA

Peppers, Onions, and Fingerling Potatoes in a fluffy open faced omelet

BREAKFAST BURRITOS WITH RANCHERO SAUCE

eggs, cheddar cheese, peppers, onions, and sausage

BREAKFAST SANDWICHES

On English Muffins with egg and cheese, choose from bacon, sausage, or ham, turkey sausage +\$1

HOUSE MADE QUICHE

Choose From Bacon & Swiss, Spinach & Tomato Florentine, or Mushroom and Fontina

BREAKFAST MEATS

(Additional Item \$2.95/Person)

SAUSAGE PATTIES

APPLEWOOD SMOKED BACON

SAUSAGE LINKS

GRILLED VIRGINIA HAM

TURKEY SAUSAGE (+\$1)

BREAKFAST STARCHES

(Additional Item for \$2.50/Person)

HOME FRIES

With Peppers and Onions

HASH BROWNS

With Scallions

GREENWAY FARMS STONEGROUND GRITS

(Add Cheese +\$0.50)

STEEL CUT OATMEAL

With Buttermilk, Golden Raisins, Cinnamon, and Brown Sugar

SOUTHERN STYLE BISCUITS AND SAUSAGE GRAVY

BUTTERMILK PANCAKES

CINNAMON FRENCH TOAST

BELGIAN WAFFLE (+\$1.95)

EVERY DETAIL.
EVERY TIME.

All Prices subject to tax and service charge

Updated 2017

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BREAKFAST ADD-ONS

(Additional Item for \$4.95/person)

ADDITIONAL JUICES	+\$8/GALLON (TBD)
BREAKFAST BREAD AND PASTRY BASKET	\$1.95/PERSON
YOGURT WITH HOUSE MADE GRANOLA	\$2.50/PERSON
CINNAMON & PECAN STICKY BUNS	\$2.50/PERSON
NEW YORK STYLE BAGELS	\$2.50/PERSON
with Butter, Cream Cheese, and Jelly	
SAUSAGE GRAVY.....	\$1.50/PERSON
WAFFLE, PANCAKE, OR FRENCH TOAST TOPPINGS.....	\$1 EACH
Strawberries, Candied Pecans, Chocolate chips, Blueberries, Whipped Cream	

DELIVERY FEES

\$35 DELIVERY within a 15 mile radius of Jacksonville

\$55 DELIVERY to St. Johns, Ponte Vedra, The
Beaches, Amelia, Orange Park

\$85 DELIVERY to St. Augustine, Guana, Vilano

\$150 DELIVERY for Real Platters, Includes Pick Up or
Staff to Stay on Site for Duration of Event



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CATERED COLD LUNCH MENU

10 Person Minimum | Includes Black Styrofoam Plates, Drink Cups, Cutlery, and Napkins Delivery, Set Up And Tax Not Included

SANDWICH LUNCH

\$12.95/Person

TURKEY BLT

Oven Roasted Turkey, Applewood-Smoked Bacon, Romaine, Tomato, Dijon Aioli, and Vermont Cheddar Spread on 8 Grain

CHICKEN CAPRESE

Grilled Chicken, Fresh Mozzarella, Vine Ripe Tomato, Fresh Basil, and Pesto Aioli on Ciabatta

HAM & BRIE

Black Forest Ham, French Brie, and Champagne Mustard on Focaccia

TUNA SALAD

With White Albacore Tuna, Chopped Egg, Dijonaise, Cornichon and Lemon on a Butter Croissant

STEAK AND GRUYERE WRAP

Herb Roasted Top Sirloin, Caramelized Onions, Gruyere Cheese, and Horseradish in a Flour Tortilla

GRILLED CHICKEN CAESAR WRAP

Marinated Chicken Breast, Romaine Lettuce, Grated Parmesan, and House Made Caesar Dressing in a Flour Tortilla

SOUTHWEST CHICKEN SALAD WRAP

Southwestern Spiced Chicken with Celery, Dried Cranberries, and Fresh Pesto Ranch and Spring Mix in a Flour Tortilla

SAUTÉED VEGETABLE AND PORTOBELLO WRAP

Seasonal Vegetable Medley, Marinated Portobello Mushrooms, Goat Cheese, Spring Mix, in a Flour Tortilla

SIDES

(Additional Side \$2.95/Person)

ORZO SALAD

with Roasted Tomatoes, Goat Cheese, and Fresh Basil

GODDESS PASTA SALAD

with Parsley and Fresh Garlic

ROASTED POTATO SALAD

with Dijonaise

FRESH FRUIT SALAD

TOSSED GARDEN SALAD

with Choice of Dressing

SALAD LUNCH

\$9.95/Person

Includes Fresh Baked Bread, Dessert, and Iced Tea or Lemonade

HOUSE GARDEN SALAD

Tossed Baby Lettuces with Tomato, Cucumber, Feta, and Balsamic Vinaigrette

SOUTHWEST CHICKEN SALAD

Southwestern Spiced Chicken with Celery, Dried Cranberries, Fresh Pesto Ranch, Served over Mixed Greens with Choice of Dressing

BABY BLUE SALAD

Tossed Baby Lettuces with Mandarin Oranges, Florida Strawberries, Gorgonzola Cheese, House Made Spiced Pecans, Balsamic Vinaigrette

KALE SALAD

Chopped Kale Tossed with Marcona Almonds, Red Onions, Golden Raisins, Bacon, and Goat Cheese, and Lemon-Thyme Vinaigrette

**ADD CHICKEN \$4 | GRILLED PORTOBELLO MUSHROOM \$5
SALMON \$6 (MINIMUM 20 PEOPLE) | SLICED FLANK STEAK \$6
(MINIMUM 20 PEOPLE)**

DESSERT

(Additional Desserts \$2.50/Person)

ROSEMARY LEMON SQUARES

SOUTHERN PECAN SQUARES

ASSORTED FRESH BAKED COOKIES

Macadamia White Chocolate, Chocolate Chip, Oatmeal Raisin, Peanut Butter

GOURMET BROWNIES

with Cream Cheese Frosting

DELIVERY FEES

\$35 DELIVERY Fee for Disposables

\$150 DELIVERY for Real Platters, Includes Pick Up or Staff to Stay on Site for Duration of Event

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— PERSONALIZED BUFFET LUNCH MENU —

20 Person Minimum | Includes Black Styrofoam Plates, Drink Cups, Cutlery, and Napkins Delivery, Set Up And Tax Not Included

\$15.95/PERSON

Including Sterno and Disposable Chafers (Each Meal includes Iced Tea or Lemonade, Fresh Baked Bread and One Choice from Each Category Below)

SALADS

(Additional Salad \$2.50/Person)

CLASSIC CAESAR

HOUSE GARDEN SALAD

BABY BLUE SALAD

KALE SALAD

DRESSING CHOICES:

Balsamic Vinaigrette, Raspberry Vinaigrette, Lemon-Thyme Vinaigrette, Blue Cheese, Buttermilk Ranch

ENTREES

(Additional Entrée \$4.95/Person)

CLASSIC CHICKEN PARMESAN

BALSAMIC GLAZED GRILLED CHICKEN BREAST

SLOW COOKED ROAST BEEF WITH AU JUS

PEPPER SEARED SIRLOIN BEEF TIP
with Pan Sauce

BEEF BOURGUIGNON
with Roasted Shallots

SAUTÉED CHICKEN MARSALA
with Wild Mushrooms

HERB BAKED CHICKEN SMOTHERED
with Onions and Gravy

SEARED PORK LOIN
with Bacon Onion Chutney

PORT MARINATED LONDON BROIL
with Caramelized Onions

COUNTRY FRIED STEAK
with Red Eye Gravy

SESAME SEARED BREAST OF CHICKEN
with Ginger-Hoisin Glaze

PANKO CRUSTED CHICKEN BREAST

with Pepper Gravy or Spinach, Caramelized Onions, and Sherry Cream

PENNE POMODORO

with Roasted Chicken, Sautéed Spinach, Sun Dried Tomatoes, Kalamata Olives and Fresh Tomato-Basil Sauce

FETTUCINI CARBONARA

with English Peas, Applewood Smoked Bacon, Rosemary, Oven Roasted Tomatoes, and Parmesan in a Creamy Sauce

CLASSIC LASAGNA (CHOOSE MEAT OR VEGETABLE)
EGGPLANT ROLATINI

with Ricotta, Parmesan, and Red Pepper Romesco

SOUTHERN STYLE MEATLOAF

with Tomato Jam

CHICKEN POT PIE

with Fresh Carrots, Sweet Corn, English Peas, and Roasted Chicken in a Savory Pie Crust

BLACK BEAN QUINOA CAKE

with Choice of Cilantro Lime Crema or Red Pepper Romesco

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SIDE ITEMS

(Additional Side \$2.95/Person)

OVEN ROASTED VEGETABLE MEDLEY
ROSEMARY ROASTED RED POTATOES
WILD RICE PILAF WITH SHIITAKE MUSHROOMS
WHIPPED YUKON GOLD POTATOES
(Add Truffle Oil or Cheese \$0.50)
CORNBREAD STUFFING
HONEY GLAZED BABY CARROTS
SAUTÉED BROCCOLI WITH BUTTER AND GARLIC
FRESH GREEN BEANS ALMANDINE
PENNE PASTA WITH CREAMY ASIAGO
BASMATI RICE WITH LIME AND CILANTRO
3 CHEESE MAC N CHEESE
with Panko Breadcrumbs

DESSERT

(Additional Desserts \$2.50/Person)

ROSEMARY LEMON SQUARES
SOUTHERN PECAN SQUARES
ASSORTED FRESH BAKED COOKIES
*Macadamia White Chocolate, Chocolate Chip, Oatmeal
Raisin, Peanut Butter*
GOURMET BROWNIES
with Cream Cheese Frosting

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