



S & J Catering will create beautiful, mouth-watering Gold Brunch Buffet with delicious, chef prepared items that will delight both you and your guests. The buffet will be artfully constructed with beautiful linen and décor, either to match your theme or just a neutral flair. Let us help you wow your guests!

Fruit Display Focal Centerpiece Station

A lavish Fruit Display Focal Centerpiece which includes the juiciest and sweetest local and exotic fruits in season. Along side the fruit display will be a Fresh Vegetable display with Assorted Dips, plus a Domestic and Imported Cheese Display with Assorted Breads and Crackers

Breakfast Options

[Choice of two, additional items \$1.50 per person]

Fresh Scrambled Eggs

Garnished with Shredded Cheddar Cheese and Scallions

Fresh Baked Cheese Quiche

Freshly prepared in-house Quiche, choice of Quiche Lorraine, Spinach, or Cheese

Crispy Bacon and Breakfast Link Sausage

[Pork or Turkey, Either Option]

S & J's Famous Crème Brulee French Toast

Belgian Waffle Station

Waffle iron for fresh made Belgian Waffles with toppings

Smoked Salmon Platter

With Mini Bagels, Cream Cheese, Red Onion, Boiled Eggs, and Capers

Salad and Cold Options

[Choice of two, additional items \$1.50 per person]

S & J's Baby Mixed Field Greens Salad

Soft, tender mixed Field Greens garnished with Cherry Tomatoes, Sliced Cucumbers, Shredded Carrots, Red Onion Rings, Feta Cheese, and Balsamic Vinaigrette Dressing and Buttermilk Ranch

Chef Steve's Spinach Salad

Fresh Spinach topped with Candied Walnuts, crumbled Blue Cheese, Cherry Tomatoes and Red Onions with Balsamic Vinaigrette Dressing

Fresh Caprese Salad

Freshly sliced Vine-Ripe Beefsteak Tomatoes with Marinated Mozzarella Cheese slices, Fresh Basil, Roasted Garlic Olive Oil and aged Balsamic Vinaigrette resting on a bed of Arugula and Mesclun Mix Greens

Arugula Caprese Salad

Fresh Mozzarella Balls and Cherry Tomatoes on a bed of Green Arugula Lettuce topped with Balsamic Vinaigrette

Fresh Grilled Vegetables

Zucchini, Squash, Eggplant, and Red Onions perfectly grilled

Spring Pasta Primavera

Creamy and delicious prepared with soft, tender pasta and fresh spring vegetables

Mediterranean Orzo Pasta Salad

Orzo Pasta served with Spinach, Pine Nuts, Black Olives, Feta Cheese and Roasted Garlic Olive Oil

Tropical Cole Slaw

Traditional Cole Slaw with a Tropical twist including fresh fruit

Trio of Bruschetta

Including Roasted Red Pepper, Tomato, and Eggplant Bruschetta served with Crostinis

Duo of Dips

Including Kalamata and Green Olive Tapenade and Roasted Garlic Hummus served with Pita Points

Shrimp Cocktail

Fresh large chilled Shrimp on a bed of ice with a Key West Cocktail Sauce. (Additional \$4.00 per person)



Lunch Entrees

[Choice of two – one chicken, one fish, additional items \$4.00 up to \$5.00 per person]

Floridian Seared Chicken Breast

Pan-Seared, Boneless, Skinless Breast of Chicken with a Citrus Demi Glace and Roasted Red Bell Pepper

Chicken Caprese

Juicy Grilled chicken topped with marinated tomatoes with fresh Mozzarella

Apricot and Bourbon Glazed Grilled Chicken Breast

Bourbon marinated Boneless, Skinless Breast of Chicken, char-grilled and topped with an Apricot Glaze

Coq Au Vin Nouveau

A New World Twist to a French classic, Boneless, Skinless Breast of Chicken, tenderly marinated in Red Wine and spices, pan-seared and topped with a Red Wine Sauce and Pearl Onions

Char Grilled Salmon with a Dill Sauce

Fresh Atlantic Salmon Filet char-grilled to perfection served with a Lemon Dill Cream Sauce

Salmon Newburg

Fresh Atlantic Salmon in a creamy sauce made with garlic, white wine, real cream and petite peas

Island Spice Mahi Mahi with Tropical Salsa

Tender, Flaky Filets of Mahi Mahi baked to a juicy perfection and covered with a delectable Mango Salsa

Floribbean Mahi

Grilled Mahi Mahi with Red Pepper Coulis and Cilantro Coconut Pesto

Sides

[Choice of one, additional items \$2.00 per person]

Breakfast Potato Duet

Beautiful blend of Sweet Potatoes and White Potato signaling a perfect duet

Sweet Potatoes with Roasted Garlic and Pineapples

Smashed Sweet Potatoes infused with Oven-Roasted Garlic and Pineapple Chunks for a delicious Tropical twist!

Roasted Garlic Mashed Potatoes

An Old time favorite. with a new twist of Roast Garlic oil. Prepared to a creamy, luscious delight!

Parsley Herbed Fingerling Potatoes

Delicate Fingerling Potatoes steamed to a tender bite smothered with Herbs, Parsley, Garlic, and Butter

Classic Spanish Rice Pilaf

Tender grains of Rice with sautéed Onions and a confetti of Tri-Colored Peppers

Wild Rice Pilaf

Blend of Wild Rices, fluffy and tender

Coconut-Infused Ginger Rice

Freshly sliced Ginger and Yellow Onions, tenderly sautéed and prepared with Yellow Rice, Vegetable Stock and Coconut Milk

Farfalle Pasta tossed in Olive Oil

Bow-Tie Farfalle Pasta tossed lightly in Extra-Virgin Olive Oil

Lemon Orzo Pasta

Delicious, Tender Orzo Pasta prepared with the Chef special touch of Lemon and Brown Butter

Fresh Baked Breads

[Choice of three]

Including Mini Croissants, Mini Bagels, Mini Muffins, Assorted Donuts, Fruit Filled Danish, Buttermilk Biscuits, Mini Cinnamon Rolls, Banana Nut Bread, and Zucchini Bread

With Condiments including Whipped Butter, Jelly, and Assorted Cream Cheese

Dessert Options

[Choice of one, additional items \$2.00 per person]

S & J's Signature Red Velvet Cake

S & J's Signature Red Velvet Cheesecake

Floribbean Bread Pudding with a Smooth Bourbon Sauce

Fresh Baked Fruit Pastries

Fresh Baked Key Lime Pie

Flourless Chocolate Cake

Chocolate Chip Cookies and Fudge Brownies

Tropical Hummingbird Cake

A Caribbean-style Yellow Fruit Cake containing Tropical Fruits including Pineapple, Raisins, and Bananas

Drinks

**Freshly Brewed American Coffee Station
Regular and Decaf and Herbal Teas**

Ice Cold Orange Juice and Apple Juice

Fresh Brewed Iced Tea, Unsweetened

Bottle Spring Water

Optional Mimosas

Ice cold Champagne and Fresh Orange Juice served in Champagne flutes *[Additional \$5.00 per person]*

INCLUDED SERVICES

[Based on 2 Hours Service]

Gold-Rimmed China

Glassware

Flatware as Appropriate

Complete Buffet Set-Up with Linen, Equipment and Décor

S & J Catering Service Staff

S & J Catering Culinary Staff

OPTIONAL SERVICES AVAILABLE

Basic Guest Table Linen and Napkins,
Choice of Color

China, Flatware and Glassware

Sit-Down Service

All pricing is subject to 18-20%
service charge and 6% sales tax.
[Not included in rates quoted herein.]

