



S & J Catering's affordable, yet delicious and attractive Silver Brunch Buffet. Offering all the essential brunch items that are sure to please. The buffet will be artfully constructed with beautiful linen and décor.

Fresh Fruit Display

Fresh and juicy Fruit Display which includes the juiciest and sweetest local fruits in season with an assortment of vegetables and Dips

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 Cheese Quiche

Crispy Bacon and Breakfast Link Sausage

[Pork or Turkey, Either Option]

Fluffy Buttermilk Pancakes

With Butter and Maple Syrup

Salad and Cold Options

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

S & J 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

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 Crostini

Lunch Entrees

[Choice of one, additional items \$4.00 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

Baked Dijon Cod Filet

Tender flaky fillets in a velvety Dijon wine sauce, served with curried Cauliflower and Rice with Green Lentils

Salmon Newburg

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

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

Homestyle Mashed Potatoes

An Old time favorite prepared to a creamy, luscious delight!

Classic Spanish Rice Pilaf

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

Fluffy White Rice and Savory Black Beans

Black Beans are Vegetarian prepared with Sofrito and Spices, and cooked to a Silky Perfection, served with a Fluffy White Rice

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, Buttermilk Biscuits, and Banana Nut 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

Fresh Baked Apple Strudel

Fresh Baked Iced Cinnamon Buns

Fresh Baked Fruit Pastries

Fresh Baked Key Lime Pie

Double Fudge Chocolate Cake

Chocolate Chip Cookies and Fudge Brownies

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.]

