



Welcome to the A1A Ale Works Bayview Room and Sala Menendez Room

Located in historic downtown St. Augustine, we offer on-site, full service catering in one of our two beautiful private dining rooms. We also offer off-premise catering for any event at any location.

Our Bayview Room has an elegant, romantic atmosphere with crystal chandeliers, magnificent draperies and large windows with panoramic views of the Matanzas Bay. Our Sala Menendez Room is located inside the courtyard of the historic Lightner Museum Building and features 12' ceilings, golden walls, chandeliers and spectacular views of the courtyard's tropical gardens and koi pond. Our rooms will create the perfect backdrop for your event.

Off-Premise Catering

A1A offers full service catering for any event at any location. Our professional staff has the experience and expertise to make your event memorable. From a small family reunion to large corporate celebrations, our knowledgeable staff allows you to relax and know that even the smallest detail has been taken care of.

Our Banquet and Catering Sales Manager will work with you to ensure that you have the event of your dreams! Please contact our Banquet and Catering Sales Manager with any questions or for a list of available dates.

Thank you,
Beth Hulburt
bhulburt@gbrestaurants.com
Phone: (904) 829-2977

Bayview Room & Sala Menendez Room

Daytime & Evening Room Rates

Please contact Sales & Marketing Manager for room rates.

Included in Room Fee:

White or Ivory Linens

White, Ivory or Black Napkins

Round Guest Tables, Head or Sweetheart Table, Buffet, Cake, Gift and Entrance Tables

Gold Chivari Chairs (Sala Menendez Room)

Mahogany Chivari Chairs (Bayview Room)

China, Silver, Stemware and Glassware

Barware

Professional Serving Staff

All Catering Supplies

Dance Floor

Cake Cutting and Serving

Elegant Décor

Room Rental: 3 Hours for Daytime Events (must end by 4pm)

4 Hours for Evening Events (beginning after 4pm)

To ensure your day goes flawlessly, we suggest the service of a Reception Coordinator. They are available for a variety of services and can create a customized package just for you!

Please contact The Wedding Authority, (904) 826-0166 theweddingauthority@yahoo.com.

Open Bar Packages

Our bar packages include a fully stocked bar featuring our call and premium liquor selections, as well as, a variety of red and white wine options, our handcrafted beer, domestic bottled beer, soft drinks, juice and mixers. Prices listed are per person and for the time specified.

Call Brands

*Smirnoff Vodka, Beefeater Gin, Bacardi Rum,
Jim Beam Bourbon, Famous Grouse Scotch, Sauza Tequila*

1 Hour	\$22
2 Hours	\$26
3 Hours	\$30
4 Hours	\$33
5 Hours	\$36

Premium Brands

*Absolut Vodka, Tanqueray Gin, Dewars Scotch, Captain Morgan Rum,
Bacardi Rum, Crown Royal, Jack Daniels, Jose Cuervo Tequila*

1 Hour	\$25
2 Hours	\$28
3 Hours	\$32
4 Hours	\$37
5 Hours	\$40

Handcrafted Beer & House Wine

*Package includes two styles of our handcrafted, draft beer, as well as, bottled beer.
House Wine Includes: Chardonnay, Merlot, Cabernet and White Zinfandel*

1 Hour	\$13
2 Hours	\$18
3 Hours	\$20
4 Hours	\$24
5 Hours	\$27

Add Champagne Toast

Butler Passed \$3 per person

We value friendly service. All guests must present valid identification upon request. We reserve the right to refuse service. 20% service charge and 6% sales tax will be added to all food and beverage packages.

Consumption Hosted Bar Packages

Our fully stocked bar features our call and premium liquor selections, as well as, a variety of red and white wine options, our handcrafted beer, domestic bottled beer, soft drinks, juice and mixers.

Charges are based on a per drink basis reflecting the actual number of drinks poured during the event.

A 20% service charge and 6% sales tax will be added to all drink prices.

<i>Call Brands</i>	<i>\$6.00</i>
<i>Premium Brands</i>	<i>\$7.00</i>
<i>Super-Premium Cocktails</i>	<i>\$8.00</i>
<i>Domestic Bottled Beer</i>	<i>\$3.75</i>
<i>Handcrafted, Draft Beer</i>	<i>\$4.00</i>
<i>House Wine</i>	<i>\$5.50</i>
<i>Soft Drinks and Juice</i>	<i>\$3.00</i>
<i>1/4 Barrel Keg</i>	<i>\$90.00</i>

Cash Bar

A fully stocked bar featuring our entire selection of beverages. Guests purchase drinks individually. Party host is responsible for the bartender fee of \$200 for a four hour event. Drinks may not be purchased in the restaurant and brought into the private dining room.

<i>Call Brands</i>	<i>\$6.00</i>
<i>Premium Brands</i>	<i>\$7.00</i>
<i>Super-Premium Cocktails</i>	<i>\$8.00</i>
<i>Domestic Bottled Beer</i>	<i>\$3.75</i>
<i>Handcrafted, Draft Beer</i>	<i>\$4.00</i>
<i>House Wine</i>	<i>\$5.50</i>
<i>Soft Drinks and Juice</i>	<i>\$3.00</i>

A1A Banquet Menu

Hors D'oeuvres

Priced Per 100 Pieces

<i>Tomato & Gorgonzola Bruschetta</i>	<i>\$150</i>
<i>Tomato & Gorgonzola Bruschetta with Blackened Shrimp</i>	<i>\$225</i>
<i>Mini Crab Cakes drizzled with a Caribbean Remoulade</i>	<i>\$225</i>
<i>Vegetable Spring Rolls with Sweet Chile Sauce.....</i>	<i>\$160</i>
<i>Shrimp & Pork Potstickers with Asian BBQ Sauce</i>	<i>\$225</i>
<i>Beef Satay brushed in a Pineapple Teriyaki Sauce, Mango BBQ, Jamaican Jerk.....</i>	<i>\$225</i>
<i>Chicken Satay brushed in a Pineapple Teriyaki Sauce, Mango BBQ, Jamaican Jerk...</i>	<i>\$210</i>
<i>Chicken Spring Rolls served with Chinese Mustard.....</i>	<i>\$250</i>
<i>Mini Beef Wellington.....</i>	<i>\$320</i>
<i>Assorted Mini Quiche.....</i>	<i>\$195</i>
<i>Asian BBQ Shrimp</i>	<i>\$225</i>
<i>Coconut Crusted Chicken Tenders with Honey Mustard Sauce</i>	<i>\$195</i>
<i>Bacon Wrapped Scallops.....</i>	<i>\$225</i>
<i>Chicken Waldorf Tartlets</i>	<i>\$175</i>
<i>Tomato Mozzarella Skewers with a Vodka Mist.....</i>	<i>\$210</i>
<i>Spanikopita.....</i>	<i>\$195</i>
<i>Smoked Salmon Bites on Bagel Chips with Dill Cream Cheese.....</i>	<i>\$195</i>
<i>Assorted Sushi with Wasabi & Soy Sauce.....</i>	<i>\$175</i>
<i>Assorted Finger Sandwiches of Ham, Turkey, Salami and Peanut Butter & Jelly.....</i>	<i>\$195</i>
<i>Cuban Pinwheels with Smoked Turkey, Ham, Swiss Cheese & Bermuda Onions wrapped in a Jalapeño Cheddar Tortilla.....</i>	<i>\$150</i>
<i>Blue Crab Stuffed Mushrooms.....</i>	<i>\$175</i>
<i>Mushrooms Royale with Spinach & Shrimp</i>	<i>\$175</i>
<i>Coconut Shrimp with Honey Mustard Sauce.....</i>	<i>\$200</i>
<i>Sesame Chicken Bites with Ginger Remoulade.....</i>	<i>\$195</i>
<i>Sesame Tuna Bites with Ginger Remoulade.....</i>	<i>\$300</i>
<i>Coconut Lobster Skewers</i>	<i>\$450</i>
<i>Jumbo Shrimp Cocktail with Caribbean Cocktail Sauce</i>	<i>\$150</i>
<i>Mini Kobe Beef Burgers.....</i>	<i>\$350</i>
<i>Polenta Crostini topped with Balsamic Onions & Blue Cheese Crumbles</i>	<i>\$150</i>
<i>Chicken Polenta Crostini topped with Southwestern Shredded Chicken & Sour Cream.....</i>	<i>\$225</i>
<i>Parmesan Rosemary Shortbreads topped with Roasted Cherry Tomatoes & Feta Cheese.....</i>	<i>\$175</i>
<i>Herbed Pita Chips topped with Creamy Hummus & Cucumber Relish</i>	<i>\$175</i>
<i>Baby Baked Potatoes Stuffed with Sour Cream & Chives</i>	<i>\$175</i>
<i>Smoked Ham Crepe Roulade stuffed with Smoked Ham & Tarragon Mustard.....</i>	<i>\$175</i>
<i>Mini Tuna Burgers with Wasabi Mayonnaise & Pickled Ginger</i>	<i>\$295</i>
<i>Quesadillas with Pepper Jack Cheese & Pico de Gallo topped with Hot Pepper Relish</i>	<i>\$195</i>

A1A Specialty Items

Crab Fondue Station

Crab and pepper jack cheese fondue served with assorted crusty breads and grapes
\$4.95 per person

Bahamian Hummus

Served with grilled vegetables and toasted pita bread
\$4.00 per person

Fresh Vegetable Display

Celery, carrots, broccoli, cauliflower, tomatoes, cucumbers, olives, artichokes, and gherkins. Served with jalapeño ranch and blue cheese for dipping.
\$4.50 per person

Cheese Display

Assorted cheeses to include cheddar, pepper jack, havarti dill and smoked Gouda
Served with crackers, crusty breads and grapes
\$4.95 per person

Apple Almond Baked Brie

Imported brie topped with thinly sliced apples and toasted almonds wrapped in puff pastry and baked until golden brown and served with grapes and baguette bread.
\$175.00 (serves 40 people)

Antipasto Platter

Sliced salami, pepperoni, prosciutto, ham, Swiss cheese, smoked Gouda cheese, pepper jack cheese, olives, artichokes, marinated mushrooms, zucchini and tomatoes
\$7.50 per person

Fresh Fruit Display

Assorted diced cantaloupe, honeydew, pineapple, grapes, strawberries and kiwi
\$4.50 per person
With Pineapple Tree Display add \$100

Spinach Con Queso Dip

Served with tri-colored tortilla chips
\$3.50 per person

A1A Specialty Stations

Soup Station

A1A beer cheese soup and lobster bisque served with assorted crackers and crusty breads
\$5.95 per person

Seafood Station

Jumbo chilled shrimp, seared scallops and little neck clams or oysters on the ½ shell
Served with citrus fruits, Caribbean cocktail sauce and mango yogurt sauce
\$14.95 per person

Whole Smoked Salmon Station

Whole salmon smoked in-house, served with dill cream cheese, capers, onion relish, assorted olives, roasted vegetable medley and assorted crackers
\$5.95 per person

Carved Ahi Tuna Station

Ahi Tuna rubbed in fresh herbs and seared rare. Carved to order and served with Wasabi paste, pickled ginger, namasu cucumbers and Chinese relish
\$12.95 per person

Assorted Salad Station

\$7.95 per person

Mixed Lettuce Salad - Toasted pine nuts, golden raisins and gorgonzola cheese with mustard vinaigrette

Chopstick Spinach Salad - Mandarin oranges, jicama and toasted pecans in a soy scallion vinaigrette

Cucumber Tomato Salad - Drizzled with sweet Italian vinaigrette topped with feta cheese

Caesar Salad - With toasted focaccia croutons and fresh parmesan cheese

Pasta Station

(Choice of Two Pastas and Two Sauces)

\$8.95 per person

Pasta Choices:

Cheese Tortellini, Fettuccini, Linguine, Farfalle, Angel Hair

Sauce Choices:

Roasted Red Pepper Alfredo, Asiago Basil Cream Sauce,
Spicy Tomato Ragu, Roasted Garlic Crab Sauce, Lobster Cream Sauce

Add On

Spiced Shrimp \$3.95	Andouille \$3.50
Blackened Chicken \$3.00	Roasted Vegetables \$2.95

AAA Carving Stations

Applewood Smoked Boneless Pork Loin

Served with cranberry apple chutney and smoked tomato horseradiah relish

\$7.00 per person

Whole Roasted Boneless Turkey Breast

Served with a mango mustard aioli and basil pesto remoulade

\$7.95 per person

Brown Sugar and Jalapeño Glazed Pit Ham

Served with Creole mustard and roasted garlic mayonnaise

\$6.95 per person

Herb Seared Tenderloin of Beef

Served with horseradish chive sauce and peppercorn demi glace

\$16.95 per person

Roasted Prime Rib

Served with caramelized onion au jus and horseradish chive sauce

\$12.95 per person

Beef Tenderloin Wellington

Beef tenderloin topped with a mushroom duxell and smoked ham, wrapped in puff pastry and baked golden brown. Served with horseradish chive sauce and peppercorn demi glace.

\$20.95 per person

Swan Dinner Buffet

Package One

Salad Station

(Choice of Two)

Mixed Lettuce Salad

With toasted pine nuts, gorgonzola cheese and golden raisins tossed in mustard vinaigrette

Marinated Tomato Cucumber Tray

Topped with basil infused olive oil and fresh herbs

Caesar Salad

Crisp Romaine lettuce with focaccia croutons and fresh parmesan cheese

Chopstick Spinach Salad

Fresh spinach with mandarin oranges, jicama and spiced pecans tossed in a soy scallion vinaigrette

Entrée Selections

Choice of Two \$35.95 • Choice of Three \$39.95

Mojito Grilled Chicken

Boneless marinated chicken grilled and topped with ale spiked gouda sauce

Fresh Seared Atlantic Salmon

Topped with a roasted shallot cream sauce and spiced pecans

Blackened Shrimp Salsa Cruda

Angel hair pasta topped with smoked tomatoes, onions and blackened shrimp tossed in basil infused olive oil

Sliced Top Round of Beef

With mushroom bordelaise and tomato concasse

Blackened Mahi Mahi

Topped with a Caribbean creole sauce

Herb Roasted Pork Loin

Sliced and topped with apple brandy cream sauce and roasted confetti vegetables

Jamaican Jerk Chicken

Topped with a jalapeño molasses butter

Package Includes:

Assorted dinner rolls served with butter

(Choice of Two)

rissole potatoes	rice pilaf	dauphinoise potatoes
honey and chive glazed carrots	fresh vegetable du jour	scored red skin potatoes
roasted garlic mashed potatoes	roasted vegetable confetti rice	green beans with toasted almonds

Swan Dinner Buffet

Package Two

Salad Station

(Choice of Two)

Mixed Lettuce Salad

With toasted pine nuts, gorgonzola cheese and golden raisins tossed in mustard vinaigrette

Marinated Tomato Cucumber Tray

Topped with basil infused olive oil and fresh herbs

Caesar Salad

Crisp Romaine lettuce with focaccia croutons and fresh parmesan cheese

Chopstick Spinach Salad

Fresh spinach with mandarin oranges, jicama and spiced pecans tossed in a soy scallion vinaigrette

Entrée Selections

Choice of Two \$41.95 • Choice of Three \$44.95

Herb Seared Pork Loin

Sliced and topped with spinach, bacon and gorgonzola sauce

Sesame Crusted Chicken

Served over fried spinach and topped with a ginger remoulade

Roasted Prime Rib

Carving station served with horseradish chive sauce and caramelized onion au jus

Pistachio Crusted Mahi Mahi

Topped with a roasted shallot chardonnay sauce

Seafood Paella

Grilled fresh fish, shrimp, scallops, calamari, mussels, chicken chorizo and saffron rice simmered in a savory court bouillon

Pecan Crusted Chicken

Topped with a Dijon horseradish cream sauce

Carved and Roasted Pit Ham

Served with mango mustard and roasted garlic mayonnaise

Key Lime Shrimp Fettuccini

Jumbo Atlantic shrimp tossed in a key lime butter sauce and served over fettuccini pasta

Grilled Florida Grouper

Topped with a chive crab sauce

Package Includes:

Assorted dinner rolls served with butter

(Choice of Two)

rissole potatoes	rice pilaf	dauphinoise potatoes
honey and chive glazed carrots	fresh vegetable du jour	scored red skin potatoes
roasted garlic mashed potatoes	roasted vegetable confetti rice	green beans with toasted almonds

The Dolphin Sit Down Dinner Package

Butler Passed Hors D'oeuvres

(Choice of Four)

- Tomato and Gorgonzola Bruschetta*
- Vegetable Spring Rolls with Sweet Chile Dipping Sauce*
- Asian B.B.Q. Shrimp*
- Assorted Mini Quiches*
- Coconut Crusted Chicken Tenders with Honey Mustard Sauce*
- Bacon Wrapped Scallops*
- Chicken Waldorf Tartlets*
- Tomato Mozzarella Skewers with Vodka Mist*
- Spanakopita*
- Chicken Spring Rolls with Chinese Mustard*
- Assorted Finger Sandwiches*
- Coconut Crusted Shrimp with Honey Mustard Sauce*
- Caribbean Shrimp Cocktail*
- Cuban Pinwheels*

Salad

(Choice of One)

House Salad

Mixed lettuces tossed with smoked bacon, mixed cheese, tomatoes and cucumbers tossed in your choice of dressing

Mixed Lettuce Salad

Mixed lettuce tossed in a mustard vinaigrette and topped with toasted pine nuts, golden raisins and gorgonzola cheese

Wedge Salad

Iceburg lettuce wedge topped with smoked bacon, diced tomatoes and blue cheese dressing

Caesar Salad

Chopped Romaine lettuce with fresh parmesan cheese, croutons and Caesar dressing

The Dolphin Sit Down Dinner Package

Entrées

(Choice of up to Three)

Poultry

Mojito Grilled Chicken

Boneless marinated and grilled chicken topped with ale spiked Gouda sauce and fried leeks
Served with roasted garlic and chive whipped potatoes and sautéed vegetable medley

\$45 per person

Hazelnut Crusted Chicken

Topped with a Boursin crab sauce and served with red pepper basil orzo and asparagus

\$46 per person

Chicken Marsala

Topped with a marsala mushroom demi glace and served with roasted
garlic chive whipped potatoes and asparagus

\$46 per person

Sesame Crusted Chicken

Over vegetable fried rice and topped with a sweet chili teriyaki sauce
and served with stir fried vegetables

\$45 per person

Meat

Smoked Pork Loin

Topped with a shitake mushroom bordelaise and served with chorizo
potato hash and sautéed vegetable medley

\$45 per person

Beef Tenderloin

Sliced and topped with a peppercorn brandy demi glace
and served with rissole potatoes and asparagus

\$54 per person

Roasted Garlic Stuffed Filet Mignon

Topped with Maytag bleu cheese and served over a shitake cabernet sauce
with dauphinoise potatoes and toasted almond green beans

\$54 per person

Prime Rib Eye Steak

Topped with a horseradish chive sauce and served with a twice baked potato and asparagus

\$52 per person

The Dolphin Sit Down Dinner Package

Entrées

(Continued)

Seafood

Cashew Crusted Mahi Mahi

Topped with an orange mango butter and served with a roasted vegetable pilaf and vegetable medley

\$46 per person

Caribbean Jerk Salmon

Topped with a jalapeño molasses butter, served with garlic chive whipped potatoes and asparagus spears

\$44 per person

Bronzed Grouper

Served with a leek pernod sauce with dauphinoise potatoes and fennel braised cabbage

\$48 per person

Southwestern Seared Mahi Mahi

Topped with a roasted tomato poblano sauce and served with red chile pilaf and asparagus spears

\$46 per person

Pistachio Crusted Red Snapper

Topped with a roasted shallot Frangelico sauce and served with rissole potatoes and toasted almond green beans

\$48 per person

Grilled Chilean Sea Bass

Topped with a white wine crab and chive sauce, served with scored red skin potatoes and asparagus spears

\$56 per person

Santa Fe Buffet

Grande Salad

Mixed lettuce tossed in a cilantro lime vinaigrette and topped with toasted pine nuts and red chile croutons

White Sangria Fruit Salad

Assorted fresh fruits tossed in a white wine sherry punch

Spinach Con Queso Dip

Served with tri-colored tortilla chips

Taco and Tostada Bar

Seasoned beef, jalapeño peppers, chipotle salsa, shredded lettuce, tomatoes, onions, black olives, sour cream, cheddar and pepper jack cheese, taco and tostado shells

Santa Fe Chicken

Southwestern spiced, grilled chicken breast topped with a roasted tomato poblano sauce and tomato tomatillo concasse

Fiesta Rice

Fluffy long grain rice tossed with a confetti of vegetables and peppers

Refried Beans

Topped with pepper jack cheese, squash, corn and peppers

Jalapeño Corn Bread

New Mexico-style with prickly pear butter

Fresh Baked Dinner Rolls with Whipped Butter

Fresh Brewed Coffee

China Mist Teas

\$33.95 Per Person

Uniquely Southern Buffet

Low Country Salad

With cucumbers, tomato wedges and onion, tossed in a buttermilk dressing

Southern Redskin Potato Salad

Choice of One

Carved Honey & Orange Glazed Pit Ham

Buttermilk Fried Chicken

Applejack Cider & Brown Sugar Glazed Pork Loin

Topped with a grilled apple demiglaze

Garlic Studded Beef Round

Slow roasted, sliced and topped with a Kentucky bourbon mushroom au jus

Carved House Smoked Turkey Breast

Serve with a datil peach jelly

Choice of One

Shrimp and Grits

Fresh Atlantic shrimp sauteed with garlic, shallots, mushrooms and scallions, served over cheddar cheese grits

Fried Catfish

Served with a Vidalia onion and caper tartar sauce

Grilled Mahi Mahi

Served over a corn, spinach and tomato succotash

Choice of Two

Tomato Pecan Rice Pilaf

Parsley Potatoes

Fresh Vegetable Du Jour

Buttered Carrots with Chives

Roasted Garlic Mashed Potatoes

Corn Bread with Jalapeño Molasses Butter

Fresh Baked Dinner Rolls with Whipped Butter

Fresh Brewed Coffee

China Mist Teas

\$34.95 Per Person

Texas Barbeque Buffet

El Paso Salad

With tomato wedges, black olives, julienne carrots, squash and assorted dressings

Southern Potato Salad

Honey Coleslaw

Black Molasses Baked Beans

Sweet Buttery Corn on the Cob

Kettle Cooked Barbecue Pork

Barbecue Chicken

Tender chicken basted in a Jack Daniels barbecue sauce

Smoked Brisket Enchilada

Slow cooked, hickory smoked beef brisket, shredded and mixed with salsa, corn, pepper jack cheese and julienne tortilla shells, baked and topped with chipotle crème fraiche

Green Chile Corn Bread & Texas Sourdough Bread with Whipped Butter

Fresh Brewed Coffee

China Mist Teas

\$34.95 Per Person

Little Italy Buffet

Salad

(Choice of One)

Crispy Caesar Salad

Tossed with focaccia croutons and fresh Asiago cheese

Marinated Olive & Pepper Tray

Topped with julienne basil and Montrachet cheese

Entrées

Grilled Paillards of Chicken Parmesan

Chicken breast grilled and topped with a fresh tomato ragu and fresh parmesan cheese

Casablanca Beef Stew

Tender strips of beef simmered in a smoked tomato and vegetable stew, served over sweet basil rice

Sautéed Vegetable Primavera

Assorted Fresh Crusty Bread and Pesto Focaccia

Pasta Station

(Choice of Two Pastas and Two Sauces)

Pasta Choices:

Cheese Tortellini, Fettuccini, Angel Hair, Bow Tie

Sauce Choices:

Roasted Red Pepper Alfredo, Asiago Basil Cream Sauce,
Classic Marinara, White Wine Clam

Fresh Brewed Coffee

China Mist Teas

\$34.95 Per Person

Menendez Brunch Buffet

Entrées

Assorted Muffins & Danish

Seasonal Fresh Fruit & Berries

Served with orange cream

Scrambled Eggs

Applewood Smoked Bacon & Sausage

Sausage Gravy

With buttermilk biscuits and home-style potatoes

Pepper Jack Cheese Grits

Assorted Bagels

With cream cheese, capers and onion relish

Fresh Brewed Coffee & Juices

\$22.95 Per Person

Add On

*Mimosa or
Champagne Toast*

\$3 per person

*Carved Honey
Glazed Ham*

\$6 per person

Carved Prime Rib

\$8 per person

Chicken Marsala

\$5 per person

Omelet Station

\$4 per person

Thirty Guest Minimum. All parties under thirty will be quoted seperately.

Bayview Brunch Buffet

Butler Passed Hors D'oeuvres

(Choice of Two)

Spinach & Feta Stuffed Spanakopita
Fried Grit Cake Points topped with Melted Pepper Jack Cheese
Phyllo Brie Soufflés
Mini Chive Biscuits with Smoked Ham

Entrées

Sliced Seasonal Fruit

Assorted Quiche

Including: Lorraine, grilled vegetable and spinach & cheese

Sliced Smoked Salmon

Served with toasted mini bagels, cream cheese, capers and onion relish

Cinnamon Raisin French Toast

Carved Honey Glazed Pit Ham

Served with roasted garlic mayonnaise and rolls

(Substitute prime rib \$5 per person)

Applewood Smoked Bacon & Sausage

Dessert Station

Chocolate dipped strawberries, assorted mini pastries

Fresh Brewed Coffee & Juices

\$32.95 Per Person

Add On

Mimosa or
Champagne Toast
\$3 per person

Omelet Station
\$4 per person

Chicken Marsala
\$5 per person

Shrimp & Grits
\$7 per person

Lyonnais Potatoes
\$2 per person

Thirty guest minimum. All parties under thirty will be quoted separately.

Dessert Menu

Key Lime Cheesecake

Creamy cheesecake topped with a thin layer of cream cheese frosting and key lime glaze.
\$3.95 each

Chocolate Sensation

Triple layer chocolate cake with chocolate mousse filling and topped with chocolate fudge icing and chocolate ganash.
\$3.95 each

Chocolate Peanut Butter Mousse Cake

Layers of chocolate and peanut butter mousse in an Oreo cookie crust.
Drizzled with chocolate sauce.
\$3.95 each

Carrot Cake

Moist carrot cake topped with cream cheese frosting.
\$3.95 each

Orange Almond Cake

Topped with orange cream and pomegranate seeds.
\$3.95 each

Chocolate Fudge Brownies

Served warm and drizzled with chocolate sauce.
\$3.25 each

Assorted Gourmet Cookie

\$75.00 (Serves 25 People)

Gourmet Cupcakes

Chocolate topped with Chocolate Butter Cream, Lemon Poppy Seed topped with Vanilla Cream Icing, Cream Cake with Assorted Toppings, Strawberry topped with Strawberry Cream and Strawberry Confetti. Other flavors available.
\$3.50 each

Martini Mousse

Chocolate, white chocolate, or strawberry in a martini glass topped with vanilla whipped cream.
\$3.95 each

Assorted Cannoli

Chocolate, Strawberry, Pistachio.
\$3.95 each

Mini Chocolate Éclairs

Filled with pastry cream and topped with chocolate icing.
\$3.50 each