



## Breakfast and Brunch

PLEASE CALL FOR CURRENT PRICING

All breakfast and brunch selections are prepared with care, garnished and beautifully presented in appropriate serving pieces. A minimum of 15 guests is required on all selections, unless otherwise noted. Paper goods, napkins and plastic flatware are included in our packages. For an added touch, you can upgrade to attractive reusable plastic ware for an extra \$1.00 per guest. Your Event Manager can also arrange for the use of china, flatware and glassware for an elegant look.

### Traditional Breakfast Selections

Per person

#### Classic Continental Breakfast

An assortment of our fresh pastries with fresh-squeezed orange juice and freshly brewed imported coffee.

#### Breakfast Quesadilla

Made with home made chorizo sausage, cheddar, sour cream scrambled eggs and fresh herbs. Served with guacamole, salsa fresca, fresh fruit and berries.

#### Texas French Toast

Dipped in vanilla egg batter and grilled to a golden brown. Served with applewood smoked bacon, pure maple syrup, fresh fruit and berries.

#### Country Sunrise

Farm fresh scrambled eggs, seasoned hash brown potatoes and your choice of crisp bacon OR sausage patties. Served with fresh fruit and berries.

#### Quiche

Fresh egg custard baked in a deep dish-style flaky golden crust. Your choice of Lorraine (bacon, onion & Swiss) or Florentine (Swiss & spinach). Served with fresh fruit and mini muffins.

## Brunch Ideas

### Rosti with Gruyère Cheese

Rosti, a traditional Swiss potato and applewood smoked bacon cake topped with a wild mushroom cream sauce. Accompanied by cider house salad.

### Wild Mushroom & Chicken Lasagna

Lasagna baked with fresh pasta sheets and served with our Sarasota fruit salad and roasted garlic butter baguettes.

### Shrimp Bisque and Apple Chip Salad

Creamy shrimp bisque with a hint of sherry. Accompanied by bibb butter lettuce with gingered pecans, dried cranberries, apple chips and apple cider dressing.

### Seafood Newburg

Creamy seafood sauce with nutmeg and sherry with a hint of cayenne served in vol au vent shells. Accompanied by baby spinach salad and roasted asparagus with lemon butter.

### Chicken Calvados

8-ounce chicken breast stuffed with apples, pecans and dried cranberries. Served with an apple brandy vin blanc and fried leeks. Accompanied by baby spinach salad, wild rice pilaf with toasted pinon and currants and La Brea Rolls and butter.

## Brunch Stations

### Brie, Baguette & Fresh Strawberry Grilled Sandwiches

French baguette, strawberry preserves, fresh strawberries and Brie gently grilled as sandwiches. Served with apple wood smoked bacon.

### Belgium Waffle Station\*

Light Belgium waffles made to order. Create your own masterpiece with the following toppings: pure maple syrup, whipped butter, fresh berries, lavender honey yogurt, toasted pecans and shaved chocolate. Served with apple wood smoked bacon.

### Benedict Station\*

Choose between the traditional Benedict served with Wolfermans English Muffins, poached eggs, Canadian bacon and hollandaise sauce or our seafood Benedict made with puff pastry vol-au-vent shells filled with Back fin crab and shrimp, topped with poached eggs and a Mornay sauce. Either selection will be served with a fresh bowl of berries and lavender honey yogurt.

\* Service staff required for each of the stations described above.

## Additional sides

Add one of the following to your breakfast menu for an additional cost;  
(minimum 15 guests)

Apple wood Smoked Bacon

Hash Brown Potatoes

Chicken Apple Sausage with Sweet Hot Mango Salsa

Fresh Fruit with Seasonal Berries

House-cured Lox served with fresh sliced bagels, cream cheese, red onion and capers

Crab or Shrimp Shooters (from "Stations")

Deviled Eggs topped with Sun-dried Tomato Caponata; *by the dozen*

Half Poached Salmon served with fresh sliced bagels, cream cheese, red onion  
and capers

## Specialty Beverages

Espresso & Cappuccino Bar\*

Espessos, cappuccinos, chai's and lattés made to order with an array of flavored syrups and toppings. Barista is required. Minimum of 25 guests required

Bloody Mary Bar\*

Spicy Major Pete's Bloody Mary mix served with celery stalks, cucumber spears, fresh lime, Spanish olives, pepperoncini, pickled green beans, pepper shooters, dill & garlic pickle spears, horseradish and Tabasco. Vodka not included, yet we are happy to help you make arrangements.

\* Service staff required for each of these specialty stations.

## Services and Policies

All prices are subject to market fluctuation. A 23% charge will be added to cover the cost of equipment, transport and event coordination.

### Service Staff

Cravings has professional servers, bartenders, baristas and field chefs to assist with any type of event. The fee is \$27.50 per hour for either a server captain, field chef, barista or single server event. Each additional server is \$25.00 after that. A 4-hour minimum is required for all servers, field chefs and baristas are required a minimum of 2-hours. For any event, final service staff hours may vary. Gratuity is not included.

### Guest Count Confirmation

Any change in the guest count must be communicated no later than 72 hours prior to your event, or as specified in your contract. Any changes made after this time will incur a 15% handling fee. Changes must be communicated verbally to your Event Manager. We can not guarantee changes made via email, voice mail or fax..

### Event Cancellation

A minimum of 72-hours notice, or the date specified in your contract, is required for all cancellations. Cancellations must be communicated verbally to your Event Manager. We can not guarantee changes made via email, voice mail or fax.