

# Palm House

BRUNCH PACKAGE



# *Brunch*

FROM \$95 PER PERSON

For a relaxed day time wedding celebration, treat your guests to an indulgent and plentiful brunch buffet, which includes:

- Welcome Signature Drink or Champagne toast
- Freshly Brewed Regular or Decaffeinated Coffee and Selection of Hot Teas;  
Fresh Squeezed Orange Juice
- Hors D'Oeuvres available upon request

## DELUXE BREAKFAST CHOOSE 2

- Seasonal Fruit Display
- Plain and Fruit Yogurts
- Assorted Freshly Baked Pastries, Danishes, Croissants and Assorted Muffins
- Gourmet Bagels with Cream Cheese & Spreads
- Traditional Breakfast Scrambled Eggs with Cheddar, Scallions and Tomatoes
- Applewood Smoked Bacon and Turkey Sausage or Spicy Link Sausage

## SALADS & SORTS SELECT 2

- Tomato & Mozzarella Caprese Basil Oil and Balsamic Vinegar, Fresh Herbs
- Pasta Primavera Fettuccini tossed with Sauteed Onions, Garlic, Zucchini, Mushrooms, Cauliflower, Carrots, Peas, Fresh Basil, Grated Parmesan Cheese and Light Cream Sauce topped with Fresh Herb and Asiago Cheese
- Mixed Greens with Hearts of Palm, Mandarin Oranges, Raspberry Vinaigrette
- Caesar Salad with Garlic Croutons and Fresh Parmesan Cheese
- Blue Cheese Salad with Apples and Walnuts



## MAINS SELECT 1

- Crusted Pistachio Salmon Baked & Served with Citrus Mustard Glaze
- Grilled Mahi Mahi with mango chutney
- Deauville Signature Chicken Picatta Sauteed and served with Herbed Lemon Caper Sauce

## SIDES SELECT 2

- Mediterranean Grilled Vegetables
- Truffle Mascarpone
- Roasted Pan Braised Potatoes
- Millan Wild Rice
- Pimento Rice Salad Dijonaise

## DESSERTS SELECT 1

- Spanish Caramel Flan
- Double Chocolate Tarte
- Key Lime Pie
- Chocolate Brownie
- Crème Brulee
- New York Style Cheesecake



## ENHANCEMENT OPTIONS

### OMELETTE... \$10 PER PERSON

Chef Attendant Fee per 40 Guests.. \$100 for 2 hours

- Eggs Any Style with Guests choice of accompaniments to include a variety of Cheese, Peppers, Asparagus, Mushrooms, Spinach, Onions, Ham, Bacon and Fresh Herbs

### PANCAKES & WAFFLES... \$10 PER PERSON

Chef Attendant Fee per 40 Guests.. \$150 for 2 hours

- French Toast with Fresh Berries
- Belgian Waffles with Pure Maple Syrup
- Buttermilk Pancakes with Pure Maple Syrup

### BRUNCH ADD-ONS \$15 PER PERSON

- Classic Eggs Benedict or Eggs Florentine
- Bacon & Egg Croissant Sandwiches with Aged White Cheddar
- Smoked Salmon Display with Mini Bagels, Cream Cheese, Classic Accompaniments
- California Scramble with Roasted Peppers, Tomatoes, Scallion, Tortilla Crisps, Avocado, Pico de Gallo

