

# CHEF BROTHERS CUSTOM CATERING

*We Cater to Your Taste!*

352-727-4702

## WEDDING COUNTRY BRUNCH BUFFET

*Brunch prices are effective from 9:00 am to 1:00 pm*

*1 hour prior to Buffet*

*Marketplace Display: a cascading display of fresh Fruits and Vegetables, and assorted Cheeses served with Dips, Spreads, Assorted Crackers and toasted Wonton Chips*

*Pastry Station: Bagels, English Muffins, Breads, Donuts, Honey Buns, Danish and Muffins*

*Lemonade in a Punch Bowl*

*Buffet:*

*Chef – carved Sugar-cured Ham*

*Poached Salmon Platter*

*Sliced Tomato, Lettuce, Onions and Sprouts Platter*

*Tuna Salad and Egg Salad*

*Spinach, Tomato and Mushroom Quiche and Quiche Lorraine*

*Pancakes and Waffles*

*Bacon, Ham and Sausage*

*Grilled Country Potatoes*

*Biscuits and Sausage Gravy*

*Grits Station: with toppings of Shrimp, Crab, Tomato, Onion, Peppers, Bacon Sausage and Cheeses*

*Juices: Orange, Cranberry and Apple*

*Hot Tea and Coffee*

*\$19.95/Person++*

*Wait Staff service is available at \$20.00/hour/each and includes set-up, service and breakdown;  
Carver at \$55.00/flat fee/each. An additional Florida sales tax as applicable will be added to the price.*

*Please refer to our policy and guideline sheet for all other pricing details.*

*There is a minimum order of 35 people for wedding buffets.*