



FLANARTS CUISINE EVENTS

PERSONAL CHEF & CATERER

BRUNCH SAMPLE MENU

PASTRIES & BREADS

Assorted Croissants with Seasonal Jams and Spreads

Bagels with Assorted Cream Cheese Spreads and Butter

Freshly Baked Pastries - Chocolate Croissants, Mini Muffins, Mini Cinnamon Rolls

BREAKFAST FAVORITES

Chorizo and Sausage Gravy Served with Warm Biscuits

Ranchero Breakfast Quinoa- Tri-Color Quinoa, Rainbow Peppers, Black Beans, Tomato Salsa, Fried Eggs

Smoked Salmon Board- with Capers, Red Onions and Cream Cheese

Belgian Waffles- Fresh Berries, Whipped Cream

Breakfast Sausage / Crispy Bacon

Truffle Scrambled Eggs Chives and Parmesan

Tres Leches French Toast- Challah Bread, Tres Leches, Toasted Almonds

LIGHT FAIRS

Yogurt Parfait- Fresh Berries , Greek Yogurt, Honey, Granola

Caprese Salad- Heirloom Tomatoes, Fresh Mozzarella, Basil & Balsamic Reduction

Yogurt Parfait- Fresh Berries , Greek Yogurt, Honey, Granola

DRINK AND REFRESHMENTS

Freshly Brewed Coffee and Tea Station

Bellini and Mimosa Station

Fresh Tropical Juices - Pineapple, Guava, Passion Fruit