



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