

***Fall / Winter 2020 Pavilion Brunch***

***ALL FOOD TO BE SERVED INVIDUALLY PLATED TO EACH GUEST***

***Guest Choice of Bread…***

***Mini Bagels, Muffins, Assorted Rolls & Danish***

***Host Choice of…***

***Yogurt Parfait or Fruit Plate***

***Host Choice of…***

***Caesar Salad or Garden Salad***

***Guest Choice of Breakfast Sampler…***

***House Made Pancakes, Bacon, Sausage,***

***Scrambled Eggs and Home Fried Potatoes***

***OR***

***Guest Choice of Lunch Plate #1…***

***Chicken Piccata, Roasted Red Skinned Potatoes and Mixed Vegetables***

***OR***

***Guest Choice Lunch Plate #2…***

***Salmon w/Creamy Dill Sauce, Roasted Red Skinned Potatoes and Mixed Vegetables***

***Beverages:***

***Red & White Sangria, Mimosas & Soft Drinks***

***\*\*Expanded Bar Services Available\*\****

***Dessert:***

***Custom Sheet Cake, Coffee & Tea Service***

***All Events Include:***

* ***4 Hour Party Block w/Full Service Staff***
* ***Host Choice of Linen Color w/All Tables, Chairs & Set-ups***
* ***Minimum of 75 Guests – Max Allowed 125 Guests***

***$55.00 per Adult - $47.00 per Young Adult* (13-20)** - ***$25.00 per Child* (4 thru 12)**

***Sales Tax Additional***

*A Taste of Honey Caterers Does Not Include Any Gratuities in its Pricing. Our Service Staff Works Hard to Ensure Your Event is a Special One. While Not Required, Staff Gratuities are Always Greatly Appreciated.*

***\*\*Please See List of Required Guidelines and Mandates Required for all Events\*\****