



CATERING MENU

BREAKFAST

Standard Continental

\$12 per person

- Two Juices
- Assorted Yogurts
- Croissants with butter and jam
- Assorted Muffins
- Sliced and whole fruit
- Coffee, Decaf, Tea

Executive Continental

\$14 per person

- Two Juices
- Yogurt Parfait
- Croissants with butter and jam
- Bagel Bar with gravlax
- Sliced and whole fruit
- Coffee, Decaf, Tea

Hot Buffet

\$20 per person

- Two Juices
- Yogurt Parfait
- Assorted Muffins
- Sliced and whole fruit
- Scrambled Eggs
- Country Potatoes
- Bacon and Sausage
- Coffee, Decaf, Tea
- Add-on: Chicken n Waffles for \$3 more per person

DESSERT BAR

\$18 per person

- Cheesecake Bites
- Banana Coconut Pudding Cups
- Mini Chocolate Cakes
- Key Lime Pie Squares
- Cowboy Cookies
- Lemon Meringue pie-lets

Add-on- Coffee and Tea Service +\$3 per person

LUNCH

Lunch Box

\$14 per person

- Choice of three cold sandwiches
 - Turkey and Swiss Club
 - Ham and Cheddar
 - Roast Beef
 - Vegetarian Option

Lunch boxes include a bag of chips, fruit and a small bottle of water

- Add a fresh baked cookie to the box +\$2

Southern Hot Lunch

\$22 per person

- Pulled Pork Sandwich Station
- Catfish
- Spaghetti
- Corn on the Cob
- Tricia's Southern Greens
- Cornbread
- Banana Pudding
- Iced Tea & Lemonade station
- Water Station

COCKTAIL RECEPTION

Chartuterie Boards

A beautifully displayed assortment of superior meats, cheese, nuts, dried & fresh fruits, crackers and sweet & savory items

- Standard \$14 per person
- Deluxe \$18 per person

Passed Appetizers

\$20 per person

- Canapes - shrimp, veggie
- Ceviche Spoons
- Chicken Satay
- Mini Meatballs
- Brisket Sliders
- Mac n Cheese Balls
- Crudite with Ziggy's Sauce

- Add mini crab cakes +\$2

★ Don't see what you would like? Let's customize a menu for you! ★

All catering subject to tax, a 20% service charge and requires a 10 person minimum
A delivery charge may be assessed for drop offs more than 15 miles from Osceola