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We are pleased to present the following menus. These menu suggestions are some of the most popular items that we prepare, and are meant to give you an idea of how diverse your brunch fare can be. You may choose any part of these menus and mix and match. We know that your event is unique to you and we want to make sure your guests are well fed and happy!

Being Chef owned, we take pride in our menu design and our dedication to cooking or completing each item on site to ensure the highest quality possible. In addition, we believe that it's just as important to please the eye as the palate, and we take great care with our presentation in buffet and plate design.

Brunch Menu - Beverages

SMOOTHIE STATION

Made to Order with Yogurts, Fruits and natural fruit juices

BRUNCH SLUSHIES

Orange, Red Grapefruit or Cranberry Sorbet, served with a jigger of Vodka

BELLINI BAR

Classic Peach, Fresh Strawberry, Blueberry or Raspberry, served with Prosecco (Italian Sparkling Wine)

COFFEE BAR

Iced or Hot, Decaf and Caffeinated Served with Carmel, Vanilla, Hazelnut and Chocolate Syrups

Administrative Fee (17.5%) and Sales Tax (7%) will be applied to final \ invoice.

Brunch Menu - Food

BREAKFAST BREADS

- Double-Corn Corn Muffins with Country Ham Crumbles
- Zucchini Muffins & Cran-Apple Muffins
- Blueberry Scones with Lemon Glaze
- Housemade Buttermilk Biscuits with or without Sausage
- Pumpkin Spice Bread & Housemade Cinnamon Buns
- Corn Bread with Bourbon Applesauce
- Donut Holes with Powdered Sugar and Cinnamon Sugar

SAVORY BREAKFAST MAINS

OMELET STATION

Options: Bacon, Ham, Sausages, Sautéed Mushrooms Assorted Cheeses, Roasted Red Bell Peppers, Smoked Salmon, Western Additions

FRITTATAS - Dense with goodies and Cheese

GRITS

Plain, with Smoked Gouda or Jambalaya Grits
Accompaniments: Shrimp in Tasso scented Cream and/or Grillades

EGGS BENEDICT STATION

- The Classic, with Canadian Bacon, Poached Eggs and Hollandaise Sauce
- The Maryland: with Crab Cakes
- The Norwegian: with Smoked Salmon
- Asparagus: with Asparagus instead of Canadian Bacon
- The Country: with Sausage Gravy instead of Hollandaise Sauce
- The Ocean: with Lobster and Asparagus

CORN BEEF HASH WITH POACHED EGGS

SEARED BACON-WRAPPED SCALLOPS

with Truffled Soft-scrambled Eggs

SMOKED SALMON DISPLAY

FOUR CHEESE & CORN WITH COUNTY HAM SOUFFLES

SWEET BREAKFAST MAINS

- Stuffed Vanilla Bean French Toast with Bananas Foster Sauce
- Waffles with Fresh Fruit, Whipped Cream and Maple Syrup
- Sweet Potato Pancakes with Peach Butter and Candied Pecans
- Cheese Blintzes with Fresh Fruit
- Crepes with Fresh Fruit Fillings and Vanilla Bean Cream Sauce
- French Toast Bites with assorted Dipping Sauces