



CHEF'S GARDEN
Catering & Events

BREAKFAST MENU

~ CONTINENTAL ~

Sliced Seasonal Fruit, a Variety of Danishes, Muffins and Bagels,
Fresh Brewed Coffee and a Selection of Fruit Juices

~ DELUXE CONTINENTAL ~

Sliced Seasonal Fruit, a Variety of Danishes, Muffins and Bagels, Breakfast
Sandwiches served with Croissants or English Muffins, Grilled Ham,
Bacon or Sausage, Choice of Cheese, and Made to Order Eggs,
Fresh Brewed Coffee and a Selection of Fruit Juices

~ COUNTRY STYLE BREAKFAST ~

Sliced Seasonal Fruit, a Variety of Fresh Danishes, Muffins and
Bagels, Sticky Buns topped with Caramel & Pecans, Scrambled Eggs,
Cheddar Cheese Grits, House Made Buttermilk Biscuits with Sausage Gravy,
Crispy Bacon, Sausage Links or Grilled Ham, Home Fries with Caramelized
Onion,
Fresh Brewed Coffee and a Selection of Fruit Juices

BRUNCH BUFFET

Fresh Seasonal Fruit, Assortment of Fresh Danish, Muffins and Bagels,
Buttermilk Pancakes with Vermont Maple Syrup, Cinnamon & Sugar French
Toast Casserole, Chef Attended Omelet Stations with Choice of: Sausage, Ham,
Smoked Bacon, Mushrooms, Bell Peppers, Onions and Tomatoes, Fresh Brewed
Coffee, and a Selection of Fruit Juices

*All breakfasts are served with regular and decaffeinated coffee and are accompanied with the appropriate condiments and accompaniments, to include: cream cheese, butter, jam selection, coffee cream, sweeteners, and stirs. A toaster is available at your request, as is a selection of fine teas. ** All menu items have a 10 person minimum.*



CHEF'S GARDEN
Catering & Events

EVERY DETAIL. EVERY TIME.

SUNDAY BRUNCH BUFFET

Brunch Buffet Plus

Peel And Eat Mayport Shrimp & Dill Cocktail Sauce

Alaskan Snow Crab Legs with Drawn Butter

~ WEDDING BRUNCH ~

Fresh Baked Muffins and Breakfast Breads

Breakfast Frittata served with Virginia Ham, Spinach, Potatoes, and Gruyere Cheese

Jumbo Asparagus Marinated with Sun Dried Tomato and Herb Vinaigrette

Tropical Fruit Salad

Large Mayport Shrimp or Grilled Chicken Breast served with Baby Lettuces, Spicy Pecans, Bleu Cheese, Mandarin Oranges, Sliced Almonds and a House Made Vinaigrette

A Dessert Display to include: Gourmet Brownies, Rosemary Lemon Squares, Assorted Cookies and Pecan Pie Bars

This can be paired with Bellinis (Champagne and Fresh Peach Nectar) and Mimosas (Champagne and Fresh Orange Juice) and/or a Gourmet Coffee Station

*All breakfasts are served with regular and decaffeinated coffee and are accompanied with the appropriate condiments and accompaniments, to include: cream cheese, butter, jam selection, coffee cream, sweeteners, and stirs. A toaster is available at your request, as is a selection of fine teas. ** All menu items have a 10 person minimum.*



PERSONALIZE YOUR OWN BREAKFAST BUFFET

Choose one item from each group.
Items can be added for an additional fee.

CONTINENTAL

- ~ Seasonal Fruit ~
- ~ Fresh Baked Muffins ~
- ~ Assorted Breakfast Breads ~
- ~ Assorted Cereal with Milk ~
- ~ Fresh Fruit and Cheese Danish ~
- ~ Cinnamon and Pecan Sticky Buns ~

SIDE ITEMS

- ~ Home Fries with Peppers and Onions ~
- ~ Hashbrowns with Scallions ~
- ~ Roasted Red Potatoes ~
- ~ Crispy Potato Cakes ~
- ~ Southern Style Grits ~
- ~ Cheesy Sweet Corn Grits ~
- ~ Oatmeal with Maple Syrup ~
- ~ Biscuits and Gravy ~

BREAKFAST MEATS

- ~ Sausage Patties ~
- ~ Corned Beef Hash ~
- ~ Crispy Smoked Bacon ~
- ~ Smoked Sausage Links ~
- ~ Grilled Virginia Ham ~

BREAKFAST ENTRÉES

- ~ Eggs Any Style ~
- ~ Eggs Benedict ~
- ~ Southern Egg Casserole ~
- ~ Classic Italian Frittata ~
- ~ Buttermilk Pancakes ~
- ~ Cinnamon French Toast ~
- ~ Breakfast Burritos with Ranchero Sauce ~

*All breakfasts are served with regular and decaffeinated coffee and are accompanied with the appropriate condiments and accompaniments, to include: cream cheese, butter, jam selection, coffee cream, sweeteners, and stirrs. A toaster is available at your request, as is a selection of fine teas. ** All menu items have a 10 person minimum.*