



Catering Menu

Breakfast Buffet

THE PIPER \$23.95

- Fresh baked muffins, cinnamon rolls with cream cheese icing & croissants
- Honey Nut Cheerios and Raisin Bran cereal
- Jellies, cream cheese & butter
- Simply Orange Juice, apple juice
- Fresh brewed coffee by The Southern Grind Coffee House
- Specialty teas

THE PELICAN \$29.95

- Yogurt parfaits
- Granola
- Fresh Fruit display
- Oatmeal served with brown sugar and dried cranberries
- Breakfast Burrito: egg, spinach, mushroom, mozzarella cheese in spinach wrap (egg whites available)
- Simply Orange juice, apple juice and cranberry juice
- Freshly brewed coffee by The Southern Grind Coffee House
- Specialty teas

THE BLUE HERON \$38.95

- Fresh scrambled eggs
- Hickory smoked bacon & sausage patties
- Seasoned breakfast potatoes
- Cinnamon swirl French toast
- Assorted muffins and croissants
- Fresh fruit display
- Jellies, cream cheese & butter
- Simply Orange juice, apple juice & cranberry juice
- Freshly brewed coffee by The Southern Grind Coffee House
- Specialty teas

Ask about our Bloody Marys and Mimosas to enhance your breakfast experience.

Prices are per person and subject to 10% tax and 22% service. All buffets require a 25-person minimum. No minimum requirement for plated meals.

Plated Breakfast Menu

All breakfast entrées are accompanied by orange or apple juice, and The Southern Grind Brewed Coffee.

ALL AMERICAN \$19.95

Two eggs, choice of bacon, sausage or ham, seasoned potatoes and croissant with preserves.

THE BURRITO \$19.95

Three eggs, sautéed red peppers and red onion, avocado, cheddar cheese in a grilled flour tortilla. Served with seasoned potatoes and fresh pico de gallo.

BREAKFAST CROISSANT \$20.95

A flaky, golden brown croissant with scrambled eggs, ham and cheddar cheese. Served with seasoned potatoes and fresh seasonal fruit.

Breakfast Additions

CINNAMON ROLLS

\$39.95/dozen

ASSORTED MUFFINS

\$39.95/dozen

CROISSANTS WITH SPREADS

\$33.95/dozen

ASSORTED BAGELS WITH SPREADS

\$39.95/dozen

ASSORTED DOUGHNUTS

\$22.95/dozen

BELGIAN WAFFLES

\$9.95/person

CINNAMON SWIRL FRENCH TOAST

\$9.95/person

BACON, EGG AND CHEESE BAGELS

\$11.95/each

SAUSAGE, CHEESE BISCUIT

\$7.95/each

CHICKEN BISCUIT

\$7.95/each

YOGURT PARFAITS WITH GRANOLA

\$7.95/each

SLICED FRUIT DISPLAY

\$7.95/person

ASSORTED GRANOLA AND KIND BARS

\$33.95/dozen

FRESH BREWED THE SOUTHERN GRIND COFFEE

\$36.95/3 liters

HOT SPECIALTY TEA

\$36.95/3 liters

ASSORTED SODAS

\$2.25/each

BOTTLED WATER

\$2.25/each



Catering Menu

Lunch Buffet

All buffets include appropriate condiments, water service, freshly brewed sweet & unsweet tea

THE DELI

\$33.95

- Fresh roasted turkey, roast sirloin, smoked ham
- Lettuce, tomatoes, onions, pickles
- Cheddar, mozzarella and provolone cheese
- Cucumber salad
- Pasta salad
- Sourdough, wheatberry and ciabatta rolls
- Assorted potato chips
- Assorted cookies and brownies
- Add soup (additional \$5)
- Add chicken salad (additional \$3)

SOUP, SALAD AND SANDWICH

\$31.95

Choose One Soup

- Lobster Bisque
- Tomato Basil
- Butternut Squash

Salad and Sandwiches Included:

- Traditional Caesar salad
- Mixed green salad
- Pear and pecan salad
- Chicken salad on croissant
- Roast beef & provolone on sourdough
- Turkey and mozzarella on whole wheat
- Cookies and brownies

THE COOKOUT

\$42.95

- Slow cooked pulled pork shoulder served with honey bbq sauce
- Grilled 100% beef hot dogs
- House made beef burgers
- Mixed green salad
- Brown sugar baked beans
- Macaroni and cheese
- Cucumber salad
- Corn bread
- Sweet rolls
- Key lime pie

Plated Lunch \$21.95/person

Each lunch includes: Fresh fruit cup, potato chips, chocolate chip cookie and bottled water

TURKEY BACON AVOCADO WRAP

Turkey, bacon, avocado with lettuce and tomato in a grilled spinach wrap.

CHICKEN SALAD CROISSANT

Chunks of grilled chicken breast, honey, walnuts, red grapes, celery, onion, mayo and spices served on a toasted buttery croissant.

MOZZARELLA, TOMATO & BASIL PANINI

Mozzarella, fresh basil, vine ripe tomatoes drizzled with sweet balsamic reduction served on a pressed ciabatta roll.

CHICKEN PESTO PANINI

Grilled chicken breast, mozzarella, pesto, vine ripe tomatoes served on a pressed ciabatta roll.

TURKEY CLUB

Sliced smoked turkey breast, hickory smoked bacon, romaine lettuce leaf, vine ripe tomatoes, chipotle mayo served on toasted sourdough bread.

ROAST BEEF AND CHEDDAR WRAP

Roast beef, cheddar cheese, lettuce, tomato, and creamy horseradish sauce served in a grilled flour tortilla.

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Catering Menu

Plated Dinner Menu

Select One Starter

- Traditional Caesar salad
- Mixed green salad
- Pear and pecan salad

Choice of Soup

- French Onion
- Lobster Bisque
- Soup of the day

TWO JUMBO LUMP CRAB CAKES

\$39.95

Served with garlic redskin mashed potatoes and fresh vegetables.

BOURBON GLAZED MEATLOAF

\$28.95

Served with garlic redskin mashed potatoes and tempura asparagus spears.

TEMPURA GULF SHRIMP

\$31.95

Served with French fries and fresh vegetables.

CHICKEN PICCATA

\$23.95

Served with garlic redskin mashed potatoes and fresh vegetables.

Chef's selection of dessert, choice of tea or soft drink and freshly brewed The Southern Grind coffee and assorted teas.

Substitute baked potato or French fries in place of garlic mashed potatoes or vegetables.

Dessert

CHEESECAKE BROWNIE

\$5.95/slice

CHEESECAKE NY

\$7.95/slice

SPECIALTY CAKES

\$6.95/slice

Endless Beverages

HALF DAY PACKAGE

\$22.95/person

- Half day of unlimited services, refreshed as needed
- Regular and decaffeinated coffee by The Southern Grind Coffee House
- Assorted hot teas
- Assorted fruit juices, soft drinks

ALL DAY PACKAGE

\$39.95/person

- Full day of unlimited services, refreshed as needed
- Regular and decaffeinated coffee by The Southern Grind Coffee House
- Assorted hot teas
- Assorted fruit juices, soft drinks

Ask about our spirits to enhance your dinner experience.

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Catering Menu

For D'Qeuvres

PIGS IN A BLANKET

100 count: \$89.95
50 count: \$49.95

BACON WRAPPED SCALLOPS

100 count: \$225.00
50 count: \$135.00

EGG ROLL VEGETABLE

100 count: \$135.00
50 count: \$85.00

CHICKEN QUESADILLA

100 count: \$155.00
50 count: \$95.00

BEEF WELLINGTON BITES

100 count: \$225.00
50 count: \$135.00

ASSORTED QUICHES

100 count: \$155.00
50 count: \$85.00

ASPARAGUS & ASIAGO IN FILO DOUGH

100 count: \$160.00
50 count: \$95.00

POT ROAST SLIDER

100 count: \$195.00
50 count: \$95.00

SPANAKOPITA

100 count: \$155.00
50 count: \$95.00

CAPRESE SKEWERS

100 count: \$125.00
50 count: \$75.00

ANTIPASTO ON SKEWER

100 count: \$125.00
50 count: \$75.00

ASSORTED CHEESE & FRUIT PLATTER

\$55.00 servings 25

MINI CHEESECAKES ASSORTED 1.2 OZ.

100 count: \$165.00
50 count: \$95.00

CHEESECAKE NY 5 OZ. BY THE DOZEN

12 count: \$75.00

Breaks

WATER'S EDGE BREAK \$10.95

- Assorted yogurts & granola bars
- Fresh seasonal fruit
- Bottled water and coffee

THE TIDES BREAK \$12.95

- Fresh seasonal fruit
- Assorted muffins & donuts
- Bottled water, juice and coffee

SURFSIDE BREAK \$10.95

- Individual assorted chips & snacks
- Mini chocolate bars
- Bottled water and sodas

SUNSET BREAK \$13.95

- Assorted baked cookies
- Brownie bites
- Fresh seasonal fruit
- Bottled water and sodas

COOKIE TRAY

\$20.95

Assorted homemade cookies per dozen to include chocolate chunk, red velvet, sugar, peanut butter

\$55.00

Buttercream filled sugar cookie tower includes 24 sugar cookie sandwiches. We can customize the color of buttercream filling to your requirements if needed.

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Hospitality bar packages available.