



Antigua Brunch

Minimum 75 people

Pastries

Buttery Croissants, Fruit Danish, Organic Blueberry Mini Muffins, Buttermilk Biscuits
Homemade Breakfast Breads, Fruit Preserves and Flavored Whipped Butter

Salads

Fresh Tropical Fruit and Berries with Yogurt Dip
Marinated Tomatoes and Avocado with Cilantro Vinaigrette
Pasta and Gulf Shrimp Salad, Basil Pesto Dressing

Smoked Salmon

Capers, Onions, Cream Cheese, Egg, Sliced Tomato and Assorted Bagels

Entrees

Sautéed Red Snapper, Caper Butter Sauce, Fresh Tomatoes
Marinated Grilled Chicken Breast, Mango Butter
Eggs Benedict, Poached Egg over Buttery English Muffin topped with Hollandaise Sauce
Caribbean French Toast, Warm Banana Syrup
Cheese Blintzes, Fruit Topping
Oven Roasted Potatoes
Seasonal Grilled Vegetables, Rosemary Virgin Olive Oil

Carving

Roast Sirloin of Beef, Creole Mustard Sauce
Orange and Grapefruit Juice
Freshly Brewed Coffee, Decaffeinated Coffee and International Tea Selection

62

Carver

125