

# FGF

## CATERING ORLANDO



### PLATED BREAKFAST

*\*Breakfast includes freshly brewed coffee, assorted herbal teas, orange & grapefruit juice, morning baked pastries, breakfast breads, assorted fruit preserves, honey and sweet butter. Minimum of 20 people*

Garden Frittata

Asparagus, Broccoli, Tomato, Green Onion, Mushrooms & Aged Cheddar Cheese Served with Grilled Lyonnais Potatoes, Roasted Roma Tomatoes

Vanilla Brioche French Toast

100% Maple Syrup & Country Sausage Links

Farm Fresh Scramble Eggs with Chives & Peppered Bacon

Served with Scallions & Bacon Roasted Potatoes

Low Cholesterol Scrambled Egg Whites with Chive Batonettes

Served with Roasted Chicken Apple Sausage & Hash Brown Potatoes

Poached Organic Eggs

Baby Spinach Smoked Salmon & Citrus Hollandaise atop a Toasted English Muffin

Served with Cured Roma Tomato & Hash Brown Potatoes



## BUFFET SUGGESTIONS

*\*Breakfast includes freshly brewed coffee, assorted herbal teas. Minimum of 20 people*

### **Classic**

Florida Orange Juice & Grapefruit Juice  
Selection of Freshly Baked Breakfast Muffins  
Assorted Bagels Served with Cream Cheese, Whipped Butter, Marmalades and Preserves  
Sliced Seasonal Fruits & Berries  
Assorted Yogurts & House made Granola  
Assorted Breakfast Cereals  
2% and Skim Milk

### **Traditional**

Florida Orange Juice & Grapefruit Juice  
Scrambled Eggs with Chives  
Smoked Bacon and Pork or Turkey Sausage  
Oven Roasted Fingerling Potatoes  
Traditional Oatmeal with Brown Sugar, Cranberries, Raisins, Chopped Walnuts, Almonds & Pecans  
Sliced Seasonal Fruits & Berries  
English Muffins & Assorted Sliced Breads Served with Whipped Butter & Preserves

### **Simplistic**

Florida Orange & Grapefruit Juice  
Sliced Seasonal Fruits & Berries  
Smoked Salmon, Chopped Hard Boiled Eggs, Capers, Diced Red Onions & Diced Tomatoes  
Assorted Bagels & Cream Cheese

### **Comfort**

Florida Orange & Grapefruit Juice  
Sliced Seasonal Fruits & Berries  
Traditional Scrambled Eggs  
Smoked Bacon & Ham  
Oven Roasted Fingerling Potatoes  
Biscuits with Sausage Gravy  
Southern Grits with Shredded Cheddar Cheese on the Side  
Assorted Breakfast Pastries & Sliced Breads Served with Whipped Butter, Preserves

All Prices are Subject to a 24% Service Charge & 7% Sales Tax.  
Prices are Subject to Change.  
All Menus can be Customized to offer you that perfect Event.

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## BRUNCH SUGGESTIONS

*\*Breakfast includes freshly brewed coffee, assorted herbal teas. Minimum of 20 people*

*\*\*Carving Station requires a Chef Attendant for \$125.00 per attendant*

### BRUNCH BUFFET

Baskets of Assorted Breakfast Bakeries, Danishes & Breads

Sliced Seasonal Fruit Platter with Fresh Berries

Baked Brie with Orange Marmalade & Fresh Raspberries

Baby Spinach Salad with Citrus Segments, Toasted Pecans, Red Onions, Warm Bacon Vinaigrette

Provençal Nicoise Salad with Seared Tuna, Haricot Vert, Roasted Peppers, Capers, Potatoes, Chopped Eggs & Red Wine Vinaigrette

Vanilla-Bean Brioche French Toast Casserole with Praline Sauce

Crisp Applewood Smoked Bacon

Ham & Leek Quiche with Cantal Cheese

*Enhance this Brunch Buffet with . . .*

### OMELET STATION

Chef Attended Omelet Station, prepared to order

*\*\$125.00 for chef attendant*

### SMOKED SALMON

Smoked Salmon Display with Traditional Garnishes

### CRABCAKE BENEDICT STATION

Crabcake Benedict Station

Poached Egg on a Crabcake with Smoked Tomato Hollandaise

Garnished with Arugula Chiffonnade

*\*\$125.00 for chef attendant*

**Also available for an additional fee:**

Bloody Mary Bar, Bellinis, Mimosas, Fresh Squeezed Orange Juice

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