

# CUISINIERS

## Wedding Brunch Menu



### Buffet Menu Selections

**Frittata Bouchons** Spinach, Sundried Tomato & Egg

**Sweet Corn “Cupcakes”** topped with Jalapeño infused Maple Syrup Cream Cheese

**Sun dried Cranberry Scones**

**Cinnamon Buns** With Butter Cream Icing

**Warm Beignets**

**Caramelized Onion, Bacon & Apple Tarts**

**Bronzed Smoked Salmon** with Smoked Onion & Caper Aioli and Bagel Chips

**Spinach, Mushroom & Jack Frittatas**

**Savannah Strata Casserole** Challah, Eggs, Cheddar, Bell Peppers & Mushrooms

**Brunch Frittata** with Mushrooms, Sun dried Tomatoes, Cheeses & Potato

**Spinach Quiche** with Cheddar Crust

**Lump Crab & Andouille Frittata**

**Cheese Blintz** with Berry Compote

**French Toast Soufflé** With Maple Syrup

**Bananas Foster French Toast**

**Cheese Grits**

**Cuisiniers Mac-n-Cheese** with Five Cheeses & secret topping

**Applewood Bacon**

**Breakfast Potatoes** Roasted Red Skin Potatoes with Onion & Peppers

**Maple Sausage Patty**

**Sliced Candied Ham**

**Deconstructed Bruschetta** Roma Tomato, Fresh Mozzarella, Sundried Tomato Pesto & Balsamic Syrup on a Crostini

**Mini Chicken Salad Croissants**

**Chicken & Biscuits**

Cheddar Biscuits topped with a Piquant Smoked Corn Chicken Salad

**Field of Greens Salad** with Sundried Cranberries, Sweet-n-Spicy Cashews Bleu Cheese & Honey Vinaigrette

**Seasonal Greens** Roasted Peaches, Bruleed Goat Cheese, Spicy Cashews, Honey Vinaigrette

**Fresh Berry Salad** with Crème Fraiche

**Assorted Miniature Desserts** maybe Éclairs, Crème Puffs, Fruit Tarts & more

### Chef Stations

**Eggs Benedict** English Muffin, Bacon, Poached Egg & Hollandaise Sauce

**Sausage Gravy Station** Sausage Gravy over Warm Biscuits, Sausage Patties

**Omelet Station** made to order

**Crepe Station** Sweet or Savory

**New Orleans Benedict** House Biscuit, Pulled Pork, Fried Egg, Sauce Mornay



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## Brunch Package Information

- **Decorated Buffet** with Linen, Decor, Accented with Sterling Silver Chafing Dishes, Serving Pieces, Votive Candles & China Plates
- **Ivory Linen Rentals** for Guest Tables, Cake & Gift Tables
- **Guest Tables** set with Table Linen, Water Glass, Silverware & Napkin
- **Bar Set-ups** Soft Drinks, Orange & Cranberry Juice, Coffee, Ice, (Wine, & Rocks glasses), Irish Coffee Mugs, Acrylic Cups, Sugars, Cream, Cocktail Napkins, Table for Bar & Bar Linen \*Champagne Glasses upon request
- **Suggested Beverages: Mimosas / Bloody Mary's / Pear Ginger Gimlets**
- **Professionally Trained Staff**, including Culinary, Floor Supervisor, Servers & Bartenders, Stylishly Attired in Black with French Bistro Aprons
- **Cake Cutting / Client to provide Cake**
- **Event Staging** Behind the scene man hours and expenses which create a seamless event, Administrative, Culinary Prep, Load Trucks, Gas, Delivery etc.

**Add Sales Tax / Gratuity to Clients Discretion**

*Client to provide Alcoholic Beverages*