



Brunch Menu

The Grapevine Chef will create an Artistic Appetizer Display

Fresh Fruit & Berry Sampler

A selection of Melons, tropical Fruits, Florida Citrus and sun-ripened Berries artfully arranged to create a tantalizing array of colors and flavors

Smoked Salmon Platter

Center-cut Norwegian Smoked Salmon served with Lettuce, vine-ripe Tomatoes, sliced Bermuda Onions, crisp Cucumbers, Capers and fresh Lemons

California Pasta Salad

Chef's Choice of Pasta, fresh Broccoli, sun-dried Tomatoes, julienne of Red Onion, Pine Nuts, housemade fresh Mozzarella and Roma Tomatoes served with Balsamic and Extra Virgin Olive Oil Dressing

Mixed Baby Green Salad

Fresh wild Field Greens, vine-ripe Yellow & Red Tomatoes, julienne of Carrots, grilled Bermuda Onions and Sunflower Seeds accompanied by our White Balsamic Vinaigrette

The Grapevine's Signature Albacore Tuna Salad

All moist Albacore Tuna Salad seasoned perfectly with just a hint of Onion

Chicken Salad

Tender chunks of all white Breast of Chicken bathed in a Dill Crème Fraîche with toasted whole Walnuts

Made to Order Stations

Waffle Station

The Grapevine will prepare made to order crispy Waffles served with Maple Syrup and Sweet Creamy Butter

The Grapevine's Specialty Egg and Omelette Station

Featuring farm fresh Eggs and Egg Whites with your choice of chopped Onions, Peppers, Tomatoes, Spinach, Mushrooms and assorted Cheeses to create your own signature breakfast favorite

Breakfast Meats

Country link Sausage and crisp strips of Bacon

Potatoes O'Brien

Sweet Peppers, Bermuda Onions and crisp Potatoes

A Bountiful Basket of Freshly Baked Treats

Bagels, sweet filled Pastries, fresh baked Sweet Breads and original gourmet Muffins accompanied by Butter, Garden Vegetable and regular Cream Cheeses

The Grapevine's Pastry Chef will present an artful display of freshly baked gourmet Finger Desserts

The Grapevine will provide freshly ground gourmet Coffee Service and a non- alcoholic beverage station to include assorted Sodas, Waters, Bar Fruit and Ice for the entire event.

* Alcoholic beverages are not included in this proposal. Alcoholic beverages are billed after the event based on consumption.

Equipment & Service

We are committed to ensuring creative and unforgettable events. The Grapevine will supply china, silverware, glassware to include hi-ball juice & coffee mugs, fully dressed buffet stations and all culinary & service equipment.

Additional rentals are to be determined at on-site visit.

To insure proper service during the entire event we will provide our full culinary and professional service staff to set up, serve and breakdown the entire event. Staffing is based on a minimum of 5 hours; Additional billing may be necessary following the event.

Proposal Based On 3 hours of food service for 50 guests