

Brunch Menu

May be used for receptions ending before 3:00 pm



www.masterpieceevent.com
678.990.9808

Hand Passed Hors D'oeuvres

Butler passed on silver trays for the first 30 minutes--Your choice of Two (2) items

Grilled Pear with Bleu Cheese Mousse and Candied Walnut

Boursin Cheese Puffs

Mini Quiches

On the Buffet

Fresh Fruit Salad

Assorted Breads – an assortment of Bagels, Muffins, Scones and Croissants accompanied by Butter, Preserves and Maple Walnut Cream Cheese

Cheese Grits or Plain Grits- Stone Ground Grits made with or without Cheddar Cheese OR **Home Fries**- mixed with Roasted Peppers and Onions

Cold Selections for the Buffet

Choose Two (2)

Assorted Tea Sandwiches

Cucumber, Dill and Cream Cheese, Tarragon
Chicken Salad and Ham and Cheese

Grilled Vegetables with Fennel Pollen and
Balsamic Glaze-Zucchini, Squash, Eggplant,
Artichoke Hearts, Portabella Mushrooms and
Fennel

Deviled Eggs with a creamy herb filling

Smoked Salmon accompanied with mini
bagel chips, cream cheese and
condiments

International Cheese Display with
assorted gourmet crackers and accented
with dried fruits

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Hot Selections for the Buffet

Choose Two (2):

Egg Soufflé made with cheese and your choice of vegetable or sausage

Eggs Benedict Poached Egg and Canadian Bacon on an English Muffin, served with Hollandaise sauce

Cinnamon French Toast accompanied by Applewood Smoked Bacon and Warm Syrup

Chef Attended Station Additional charge

A White coated Chef will prepare Omelets and Grits made to order with your guests' selections of cheese, sausage, mushrooms, peppers, onions and your choice of 3 of the following:

- Andouille Sausage
- Shrimp
- Grilled Chicken
- Sliced Ham

Southern Grits can be enhanced with the same toppings and 2 of the following sauces:

- Garlic Cheese Sauce
- Creole Peppers and Onions
- Peppers and Tomato Sauce

Beverage Services

Juice and Coffee Station- Fresh Squeezed Orange Juice

Regular & Decaffeinated Coffee Served from Silver Samovars accompanied by cream and sweeteners

Mimosas passed during the first 45 minutes, champagne supplied by the client (additional charge)

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Service Staff

Labor rates are charged at \$25.00 per hour per server for a minimum of four hours. As part of our proposal to you, we will include appropriate staffing to ensure that your event runs smoothly.

We can also offer assistance with décor, linen selection, floral design, rentals and event coordination.

Masterpiece Events offers a variety of different menus
to suit your taste and budget.

Let's get started! Contact us today at 678-990-9808 or info@masterpieceevent.com

We'd love to create a masterpiece for you!