

BRUNCH BUFFET

*Comfort foods... dear friends....a time to relax and converse.
There is nothing quite like the homemade goodness of
a C'est Si Bon brunch....*



HERE IS A SAMPLING... PLEASE CALL OUR OFFICE TODAY FOR OUR COMPLETE MENU SELECTION –

*Carafes of Freshly Squeezed Florida Orange Juice
Mimosas, Bloody Marys, Pomegranate Spritzers, Champagne Mojitos*

BAKED FRITTATA – such as
*Fresh Baby Spinach, Woodland Mushroom & Gruyere
Caramelized Onion, Bacon & Swiss
Tomato, Sausage & Goat Cheese*

OMELETTE STATIONS, made to order,
*including diced ham, crumbled bacon, cheddar cheese, Swiss gruyere and brie,
diced tomatoes, sauteed onion, Florida avocado, fresh baby spinach, sliced mushrooms,
assorted fresh herbs*

CREPE STATIONS, made to order,
*served with Fresh Strawberry Compote, Bananas in Pecan Maple Syrup,
Oranges Grand Marnier, and Whipped Crème Fraiche*

*Eggs Benedict (traditional, or with crabmeat, lobster, spinach, more)
Scrambled Eggs
Cheddar Cheese Grits
Palm Beach Chicken Hash
Country Ham and Biscuits
Baked Tomato Pudding
Crisp Bacon and Sausage Links
Homefried Potatoes with Caramelized Onion and Rosemary*

*Georgia Peach and Pecan Pancakes
Baked French Toast with Praline Topping*

*Home-Smoked Salmon with Traditional Accompaniments
Cold Poached Salmon with cucumber dill sauce*

*Freshly Baked Bagels with Whipped Cream Cheese
and/or Specialty Spreads such as Smoked Salmon & Dill,
Garden Vegetable and Honey Orange Pecan*

*Homemade muffins, Croissants, Whole Grain and Crusty French Rolls, Cinnamon pecan sticky
buns, Blueberry buckle, Russian tea cakes, apple crumb cake, and*

Yogurt Parfaits with Homemade Granola and Fresh Berries

*Trifle Bowls of Fresh Berries, Melon Balls with Mint,
or a Layered Tropical Fruit Salad*