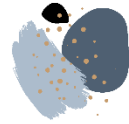


CONTEMPORARY CATERING



SOPHISTICATED
Delights

Brunch Catering Guide

About our Company

We are a Houston based company that travels all over Texas. We specialize in Texas Traditional, which includes Southern Contemporary, New Age Soul, Nouveau Creole, Fresh Surf and Turf, Modern Tex-Mex, but we are always eager to create custom menus for our couples. Whether you are looking having an intimate reception or one for 500, we have or can create the menu of your dreams.

Our Clients Rave about our Service and our Passion, but our passion is not just food it's making sure that your event runs smoothly from start to finish. Let us take you through the process step by step from tasting to conception. You will be delighted with the results!



We offer packages with different levels of service so that you get exactly what you need and nothing more.

We offer Tastings for our couples Monday-Thursday in Our Office from 12 pm until 7 pm. Tastings are by appointment only. Food Tastings are 90 minutes and are a comprehensive snapshot of not only our product but our services as a whole.

Full Service Brunch Catering

Packages include choice of china, flatware and glassware
Linen & decor for catering tables
1-2 hours of set-up
3 Hours of service time from our trained servicing team.
1 Server for every 25 guests in provided

Order A la carte as well, Just call or Email!

Silver Plated Package
\$20 Per Person

1 Entrée Selection
2 Continental Selections
2 Non- Alcoholic
Beverages

Gold Plated Package
\$26 Per Person

2 Entrees Selections
3 Continental
Selections
2 Non-Alcoholic
Beverages

Pearl Station Package
\$24 Per Person

2 Stations Selections
3 Continental Selections
2 Non- Alcoholic
Beverages

Diamond Station Package
\$28 Per Person

3 Stations Selections
4 Continental Selections
2 Non-Alcoholic
Beverages

Brunch Catering Selections

Plated Meal Options

- Cajun Crab Benedict: crab and crawfish sautéed in a spicy butter sauce served atop a fried egg on French bread covered in a cayenne hollandaise sprinkled in bacon
- Traditional Eggs Benedict: Poached egg served atop Canadian bacon and English muffin covered in hollandaise
- Sautéed Shrimp and 3 Cheese Paprika Grits: Jumbo Sautéed Shrimp cooked in a garlic jalapeno butter served on a bed of our cheesy grits
- Brown Sugar Fried Chicken and Cinnamon Waffles: Marinated Chicken Wings, fried and drizzled with a Spiced Honey served atop of a Waffle
- Quiche: Our flaky pie crust filled with a custard mixture. Offered 3 ways (Vegetarian, Ham & Spinach and Black bean Chorizo)
- Spanish Breakfast: Our 24 Hour Marinated Cilantro Steak topped with a fried egg, served on a bed of pan fried potatoes accompanied by fresh sliced avocado, pickled jalapeno

Station Options

- Pancake or French Toast Stations: Made to order options for guests
- Omelet Station: Made to order customizable options for guest to choose from.
- Meat station: A variety of breakfast meats for guests to choose from (Sausage, Bacon, Turkey Bacon, Ham, Canadian Bacon & Chicken Apple Sausage)
- Tex-Mex Taco Bar: A Mixture of Flour and Corn tortillas, served with a variety of authentic meats, eggs, and toppings

Continental Options

- Fresh Baked Min/Regular Muffin Assortment: (blueberry, mixed berry, banana nut and chocolate chip)
 - Fruit Tray or Display: served with a variety of seasonal fruit
 - Scrambled Eggs
 - Pan Fried Potatoes
- House made biscuits, Cinnamon Rolls or Bread Budding Sticky Buns
 - Parfait Bar