

MOORE

CULINARY SERVICES

Beachside Bites Brunch Menu 60 pp

Chilled Options...Choice of 4

Seasonal Fresh Fruit Cups w/ Sweet Cream
Berry Yogurt Parfait Shooters
Mini Bagels with Lox Creamy Caper Egg Drizzle
Sweet Berry and Goat Cheese Crostini
Cajun Shrimp Avocado Toast Crostini
Fig Goat Cheese w/ Fig Pistachio Honey
Mini Ahi Poke Cups

Fired Options...Choice of 4

Mini Pancake Skewers w/ Maple Syrup
Mini Chicken and Waffle Stacks w/ Spicy Maple Syrup Drizzle
Vegetable Omelet Muffins
Tater Tot Skewers w/ Jalapeno & Cheese
Green Chile Butternut Squash Shooters

Accompanied with...

Mini Desserts...

Seasonal Fruit Cheesecake Bites, Assorted Cookies, Mini Cobblers, Mini Cup Cakes

Artisan Breadbasket... Croissants, Muffins, and Assorted Danish. (Assorted spreads included)

Beverage Station

Mimosa Bar...Choice of 2 flavors

Seasonal Fruit Infused Wilsons Creek Almond Champagne

Infused Spa Water, Assorted Juices, Mini Gourmet Coffee Bar (Iced Coffee, Hot Coffee, Infused Creamers)

All high-quality disposable utensils, cups, and paper goods included.

Taxes and a 20% service charge will be added to guest count total. Prices vary by location, distance and venue. Menu items are subject to change at MCS discretion. Prices based on 50 guest or more and additional cost will be applied for parties under 50 guests. Gratuity is not included.

MOORE

CULINARY SERVICES

MCS Beachside Brunch 50 pp

Eggs...Choice of 1

House Scrambled Eggs

Traditional farm fresh scrambled eggs

Loaded Egg Scramble

Peppers, onions, mushrooms, Heirloom tomatoes, and smoked Gouda cheese

Moore's Cajun Souffle Frittata

A modern take on the breakfast Frittata with farm fresh eggs, Andouille sausage, caramelized onions, assorted sweet peppers, zucchini, 3 cheese blend and shaved potato crust, baked to perfection and topped with garlic Cajun creama drizzle.

Additional Charge for Shrimp \$5 pp, Crab \$8 pp, Lobster \$12 pp

Meats Choice of 2

Center-Cut Bacon (applewood, or Pepper, or Traditional)

Center-cut Applewood Smoked Candied Bacon

Classic Breakfast Links (Pork or Turkey)

Artisan Turkey Bacon

Chefs Choice Artisan Links

Potatoes...Choice of 1

Breakfast Potatoes Wedge Hash with onions, peppers, and seasoned to perfection

Cheesy Bacon Green Onion Tater Tot Hash

Mushroom Asparagus Stuffed Hash browns w/ Gruyere Champagne Cheese Drizzle

Sweet Potato and Yam Hash

Taxes and a 20% service charge will be added to guest count total. Prices vary by location, distance and venue. Menu items are subject to change at MCS discretion. Prices based on 50 guest or more and additional cost will be applied for parties under 50 guests. Gratuity is not included.

MOORE

CULINARY SERVICES

Chef's Fresh Fruit...Choice of 1

Seasonal Fresh Fruit Platter ~ Seasonal Fruit Cocktail Cups ~ Whole Fruits ~ Melon Board ~ Berry Board

Breads... Choice of 1

Artisan Breadbasket... Croissants, Muffins, and Assorted Danish

House Seasonal Fruit Pancakes

Very Raspberry French Toast Souffle

Apple Stuffed French Toast w/Candied Pecan Cream Cheese Drizzle

Gourmet French Toast

Croissant French Toast Bread Pudding w/ Seasonal Berries and Maple Syrup

Mini Dessert Bar

Seasonal Fruit Cheesecake Bites, Assorted Cookies, Mini Cobblers, Mini Cup Cakes

BEVERAGES

Mimosa Bar...Choice of 2 flavors

Seasonal Fruit Infused Wilsons Creek Almond Champagne Regular & Decaf Coffee Regular & Decaf Coffee, served with creamer, sugar, sweeteners and more. Assorted Hot Teas An assortment of Peppermint, Earl Grey, Orange Zest and other herbal teas. Water Service Ice Water with a touch of lemon. Orange Juice, Cranberry Juice, Apple Juice. *All high-quality disposable utensils, cups, and paper goods included.*

Taxes and a 20% service charge will be added to guest count total. Prices vary by location, distance and venue. Menu items are subject to change at MCS discretion. Prices based on 50 guest or more and additional cost will be applied for parties under 50 guests. Gratuity is not included.