



# **ROE'S CATERING 2021**

## *Breakfast & Brunch Menu*

*Minimum of 20 people*

→ Price Per person + Tax (7%) + Service Fee (10-20%)

→ All breakfast options include plates, napkins and utensils.

### *LIGHT & REFRESHING \$9.00/pp*

Assorted muffins, fresh fruit platter and assorted cheese and crackers

### *LIGHT & FILLING \$9.00/pp*

Assorted pastries, fresh fruit platter and mini quiche bites (Lorraine or Garden Veggie)

### *FAST & FRESH \$10.00/pp*

Assorted bagels, pastries and muffins, assorted spreads (butter, cream cheese, jelly and peanut butter, fresh oranges, bananas and apples.

### *BASIC \$10.00/pp*

Scrambled eggs, bacon or sausage, hash brown casserole, fresh fruit salad, biscuits or croissants. (ketchup, hot sauce, butter, jelly)

### *SOUTHERN \$12.00/pp*

Scrambled eggs, homestyle cheddar grits, bacon or sausage, sausage gravy and biscuits, fresh fruit salad. (ketchup, hot sauce, butter and jelly)

Call Chef Olivia for Pricing 727-544-4750

***BUILD YOUR OWN BREAKFAST BOWL/TACO \$12.00/pp***

Scrambled eggs, roasted potato hash, sausage, bacon, cheddar, feta, black beans, fresh salsa, guacamole, jalapenos and fresh tortillas. Fresh fruit salad. (spinach and mushrooms available for vegetarian option (+\$1))

***CLASSIC \$10.00/pp***

House made quiche, fresh fruit salad and warm fruit bread

→ pick one fruit bread flavor

blueberry lemon, lemon poppy seed, pumpkin, chocolate banana walnut, banana walnut, cranberry orange and cinnamon swirl.

→ Pick one quiche flavor (listed on a la carte page)

***HANDHELD BAR -pick up to 3 \$9.00/pp***

***Both sides \$12.00/pp***

- Sausage, egg, cheddar on biscuit
- Bacon, egg, American on croissant
- Ham, egg, provolone on bagel
- Spinach, avocado, egg, swiss on spinach wrap
- Bacon, spinach, swiss, egg pressed on Cuban bread

Hand held sandwiches include fresh fruit OR roasted potato hash.

***BUILD YOUR OWN YOGURT BOWL \$5.00/pp***

Fresh banana and berries, granola, honey and dried fruit

***SHRIMP & GRITS \$15.00/pp***

Our way with cheddar grits, smoked tomato butter, sautéed chorizo, spinach, peppers and onions, poached gulf shrimp.

***BUILD YOUR OWN BENEDICT \$16.00/PP***

Toasted English muffins, Canadian bacon, sautéed spinach and poached eggs, House made hollandaise

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*A LA CARTE Breakfast/Brunch*

*Serves 8 -10*

*Quiche \$36.00/ Pan*

- Ham, cheddar and onion
- Bacon, spinach and swiss
- Spinach, feta and tomato
- Mushroom, swiss and onion
- Sausage, gouda, onion and peppers

*Breakfast Bake- \$42.00/Pan*

- potato, egg, cheddar, onions and bacon -OR-
- potato, egg, feta cheese, spinach, onion and peppers

*French Toast Bake with fresh berries- \$32.00/pan*

- Fresh whipped cream & maple syrup

*Rita's Zucchini Frittata - \$32.00/pan*

- Fluffy crustless egg bake, shredded zucchini, cheddar, parmesan.

*Fresh Fruit Plate \$48.00/ platter*

- Pineapple, melon, berries & grapes

*House made fruit Bread \$12.00/ loaf*

- blueberry lemon, lemon poppy seed, pumpkin, chocolate banana walnut, banana walnut, cranberry orange and cinnamon swirl.

*Fresh fruit Salad \$42.00/ bowl*

- Pineapple, grapes, melon and berries

*Dozen Muffins \$15.00/ -12 Muffins // ask for flavors*

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