

# MICHAEL'S CAFE

## BRUNCH BUFFET MENU

**\$40** | PER PERSON

includes coffee, iced tea, & soda  
minimum of 30 people

### APPLE WALNUT SALAD

gala apples, candied walnuts, bleu cheese,  
champagne vinaigrette dressed mixed greens

### BUILD YOUR OWN YOGURT PARFAIT

greek yogurt, assorted seasonal fresh & dried  
fruits, housemade granola, honey

### SCRAMBLED EGGS

+\$1pp to add cheese

## BUFFET INCLUDES

*Package includes one portion per person*

### HOME FRIES

sauteed peppers & onions,  
seasoned with our Secret Blend

### CEREAL FRENCH TOAST

challah bread, cinnamon crunch & corn  
flake crust, marshmallow cream

### BREAKFAST MEATS | *select one*

breakfast sausage, turkey  
sausage, applewood bacon

## REPLENISH YOUR SPIRITS AT OUR COCKTAIL CART

*Custom Options Available | Starting at \$300 per event*

### BLOODY MARY CART

#### VODKA -OR- SPIRIT OF YOUR CHOICE

celery, olives, and citrus or class it up  
with bacon, crab, or shrimp

### MIMOSA BAR

#### BUBBLY OF YOUR CHOICE

assortment of fresh fruit,  
juices, and purees

### SPRITZ CART

#### APEROL & PROSECCO

sparkling soda water, oranges, and  
citrus, make your event unforgettable

### NEED MORE SIDES?

*+\$6pp select one*

#### BUTTERMILK BISCUITS

with seasonal preserves

#### CORNBREAD

with whipped orange honey butter

#### ANSON MILLS GRITS

cheddar & scallion



## OPTIONAL ADDITIONS

*Check out these add-ons, prices vary*

### NEW YORKER DISPLAY

*+\$12 per person*

#### FRESH SMOKED SALMON

assorted bagels & cream cheeses,  
fresh vegetable accoutrements

### KICK IT UP A NOTCH

*+\$16pp select one*

#### PETITE CRAB CAKE

jumbo lump crab, lemon aioli

#### ATLANTIC SALMON

lemon butter, fresh herbs

#### SHRIMP & GRITS

jumbo shrimp, jalapeno bacon, grits,  
corn & green tomato succotash