

MICHAEL'S CAFE

BRUNCH BUFFET MENU

\$42 | 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