



French Brunch

Pour Commencer – For Starters

Stationary Appetizers

Fromage an les Fruits

Elegant display of fresh fruits and Artisan Cheeses

with Baguette Bread & Stone Crackers

Chef's Seasonal Charcuterie Tray

Atlantic's Award Winning Lump Crab Dip

Passed hors d'oeuvres

Beignets

Mini Monte Cristo Sandwiches with stone mustard dipping sauce

Au Buffet (your choice of 3)

Crepe Station – with fruits and cheeses to create your personalized crepe

Breakfast Soufflé made with eggs, cheese, bacon or ham

Or a vegetarian option with eggs, cheese, spinach and mushrooms

Honey Glazed Ham – Carved to Order

Herb Roasted Turkey Breast – Carved to Order

Baked French Toast – with fruit and crème fresh toppings on side

Atlantic's famous Chicken Salad on Mini Croissants

Served with

Lyonnaise Potatoes made of sliced potatoes sautéed with garlic, onions, olive oil & fresh parsley

Grilled Asparagus

Desserts

Assorted Mini Pastries & Cookies

Bar/Beverages

Assorted Sodas, Bottled Water, Ice & Plastic Tumblers

Gourmet Coffee Station – Regular & Decaf

Assorted Teas

Flavored & Regular Creamers, Sugar, Sugar Substitute, Lemon Wedges

Included in the Price Per Person

China, Silverware & Linen for all food and beverage tables, guest tables and guest napkins.

A professional uniformed service staff for your event.

Decorative enhancements and or florals for food and beverage display tables.

Atlantic Caterers is family owned and operated and we specialize in tailoring personal menus to your specific taste, style and budget.

\$300.00 Cook Truck When Applicable

\$150.00 Refrigerated Truck Fee

\$125.00 per Service Personnel if under 100 guests

\$100.00 Trash Removal Fee when Applicable

\$250.00 Set-up & Break Down Fee when Applicable

\$150.00 per Bar Server if Atlantic Caterers does not provide Alcohol

\$7.00 per person for every hour over 4 hours

The above prices are subject to 6% Maryland State Sales Tax and 18% Service Fee.

500.00 Non Refundable Deposit Required upon Signing of Contract

Balance Paid in Full 10 Days prior to event.

2% Service Fee added to final invoice if paying by Credit Card



Brunch

For Starters

Stationary Appetizers

*Elegant display of fresh fruits and Artisan Cheeses
with Baguette Bread & Stone Crackers*

Atlantic's famous Lump Crap Dip

Petite Pastries (to be refreshed and continued through speaking program)

Brunch Buffet (your choice of 2)

Breakfast Souffle made with eggs, cheese, bacon or ham

Or a vegetarian option with eggs, cheese, spinach and mushrooms

Baked French Toast – with fruit and crème fresh toppings on side

Atlantic's famous Chicken Salad on Mini Croissants

Served with

*Lyonnaise Potatoes made of sliced potatoes sautéed with garlic, onions, olive oil & fresh
parsley Grilled Asparagus*

Bar/Beverages

Assorted Sodas, Bottled Water, Ice & Plastic Tumblers

Gourmet Coffee Station – Regular & Decaf

Assorted Teas

Flavored & Regular Creamers, Sugar, Sugar Substitute, Lemon Wedges

Included in the Price Per Person

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Brunch

Buffet

Egg Casserole OR Scrambled Eggs

Bacon or Sausage Links

Sliced Ham

Sliced Potatoes with Onion,

Cinnamon Cake OR Warm Bread Pudding

Bar/Beverages

Assorted Sodas, Bottled Water, Ice & Plastic Tumblers

Gourmet Coffee Station – Regular & Decaf

Assorted Teas

Flavored & Regular Creamers, Sugar, Sugar Substitute, Lemon Wedges

Heavy Clear Plastic Plates & Heavy Clear Flatware

Linen for Tables – colors to be determined

Uniformed Service Personnel

Included in the Price Per Person

Heavy Clear Plastic Plates & Heavy Clear Flatware

Linen for all food and beverage tables,

Plastic Table Covers for Guest Tables.

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