

# W.A FROST AND COMPANY

## PRIVATE EVENT BRUNCH BUFFET

*Executive Chef: Grant Nelson*

### SAVORY

*All items serve 20 people*

HOUSE SALAD / 50\$

QUINOA SALAD / 60\$

ROASTED VEGETABLES / 60\$

SCRAMBLED EGGS / 65\$

BREAKFAST POTATOES / 65\$

CHEESY HASHBROWNS / 70\$

BREAKFAST SAUSAGE / 70\$

BACON / 80\$

BISCUITS AND GRAVY / 100\$

### SWEET

*All items serve 20 people*

MINI DANISHES / 40\$

CINNAMON ROLLS / 80\$

FRUIT BOWL / 85\$

YOGURT, BERRIES AND GRANOLA / 100\$

FRENCH TOAST / 120\$

### PLATTERS

*All platters approximately 25 servings*

DELI CHEESE / 160\$

FRESH FRUIT / 180\$

SMOKED SALMON / 260\$

CHARCUTERIE / 300\$