



CHEF STYLES

WWW.CHEFSTYLESEATS.COM
WWW.MEALIONAIREPREP.COM
@ROMANSTYLESIV
CHEFSTYLESEATS@GMAIL.COM

BRUNCH MENU

STARTERS/PLATTERS

- Fruit platter with honey lime drizzle & fresh mint (assorted seasonal fruits)
- Vegetable platter with dipping sauce (Hummus or ranch)
- Blueberry muffins, Chocolate muffins, or plain
- Croissants

SIDES

- Scrambled eggs
- Cheddar cheese scrambled eggs
- Southwest scramble (*bell peppers, onion, green chiles, fresh diced tomatoes & pepper jack cheese*)
- Lobster & chives scrambled eggs
- Egg whites
- Sweet grits
- Cheddar grits
- Applewood Smoked bacon
- Candied bacon
- Turkey Bacon
- Sausage links (pork)
- Smoked turkey sausage
- Turkey sausage links
- Classic breakfast potatoes
- Southwest breakfast potatoes

ENTREE'S

- Pancakes
- French toast
- Belgian waffles
- Toppings: Strawberries, blueberries, chocolate chips, caramelized bananas
- Croissant breakfast sandwiches bacon or sausage



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BRUNCH MENU

ENTREE'S (Cont'd)

- Ciabatta breakfast sandwiches bacon or sausage
- Chicken & waffles
- Chicken & pancakes
- Blackened salmon & cheddar grits
- Cajun shrimp & cheddar grits
- Cajun blackened salmon
- Fried salmon
- Fried shrimp
- Crab cakes with remoulade sauce
- Spicy honey glazed wings
- Lemon pepper hot
- Gumbo

ONSITE CATERING

PAYMENT/ADDITIONAL FEES/CANCELLATIONS

- We accept Visa, Mastercard, American Express, Discover, Cashapp, Zell pay or cash. A 50% deposit is required the day of booking with all orders over \$800. Full payment must be made two weeks prior to the event.
- Service charge \$150 (operating cost for insurance, staff, mileage, equipment)
- Cost of rentals for plates, silverware & linens if necessary
- Any orders cancelled within one week of event will be charged 50% cancellation fee.

CATERING

- \$35.00 per person for 2 sides and an entrée
- \$45.00 per person for a platter, two sides and an entrée

Last Updated: 6/5/2021: ydc