

PRAIRIE BAY CATERING

est. 2004

BREAKFAST & BRUNCH

buffets

Priced per person. All buffet set up only.

Classic Continental

Chef's choice variety of whole fruit and pastries. Served with coffee.

Healthy Start

Blueberry muffins. Variety of whole fruit. Yogurt and berries parfait. Served with coffee.

Basic Brunch

Minimum 25 people. Served with coffee.

- Honey Glazed Pit Ham and Cheddar Quiche
- Traditional Sausage Gravy and Biscuits
- Apple Wood Smoked Bacon
- Sausage Links
- Andouille Sausage Smothered Potatoes
- Roasted Seasonal Vegetable Frittata
- French Toast with Syrup and Whipped Cream
- Yogurt and Berries Parfait
- Petite Croissants with Honey Butter and Preserves

Top Shelf Brunch

Minimum 25 people. Served with coffee.

- Truffled Lobster and Ricotta Frittata (Hollandaise)
- Build Your Own Belgian Waffle Bar served with Syrup and Seasonal Toppings
- Chorizo and Spring Onion Quiche
- Minted Fresh Fruit Salad
- Applewood Smoked Bacon
- Sausage Links
- Blood Orange Glazed Pit Ham
- Southern Sweet Potato Hash (Sweet Corn, Trinity, Andouille Sausage)
- Variety of Scones, Muffins and Croissants

DON'T FORGET THE DRINKS!

Inquire about our Mimosa and Bloody Mary bars!