

Brunch 1

SAVORY

STRACCIATELLA

heirloom tomatoes, basil, extra-virgin olive oil, sea salt

AVOCADO TOAST

charred corn, smoked chiles, cilantro

SPANISH TORTILLA

chorizo, kale, manchego, aioli

SHAKSHOUKA

baked eggs, red chermoula, cilantro, grilled sourdough

FINGERLING POTATO HASH

chorizo, roasted chiles, cilantro, crema

SWEET

FRENCH TOAST

vanilla & florida strawberry compote

WHITE CHOCOLATE SCONE

pistachio, cranberry

BUTTERSCOTCH CHOCOLATE BROWNIE

MICHAEL
Schwartz
EVENTS

catering &
private parties

3 courses, choice of family-style or buffet service

Brunch 2

SAVORY

STRACCIATELLA

heirloom tomatoes, basil, extra-virgin olive oil, sea salt

PEEKYTOE CRAB TOAST

dill, lemon aioli

CRISPY RICE CAKE

fried farm egg, aioli, pea shoots

EGGS BENEDICT

ham, slow roasted pork, grain mustard hollandaise, shoestring potatoes

SHORT RIB HASH

yukon gold potatoes, cipollini onion, thyme, black truffle

GRILLED ASPARAGUS

sauce gribiche, seasoned bread crumbs

SWEET

LEMON RICOTTA PANCAKES

florida strawberry compote

SALTED CARAMEL STICKY BUN

CHOCOLATE CRUMB CAKE

MICHAEL
Schwartz
EVENTS

catering &
private parties

3 courses, choice of family-style or buffet service

Brunch 3

APPETIZER

CITRUS-CURED WILD KING SALMON
poached fennel, dill, mustard

SALAD

GEM LETTUCE SALAD
endive, beets, walnuts, blue cheese

MIDCOURSE

ANSON MILLS POLENTA
wild mushroom conserva, soft egg

ENTRÉE

GRILLED HANGER STEAK
potato & leek hash, romesco sauce, fried farm egg

DESSERT

WARM BERRY CRUMBLE CAKE
vanilla gelato

MICHAEL
Schwartz
EVENTS

catering &
private parties

5 courses, served individually

Supplements

RAW BAR

OYSTERS, CLAMS, SHRIMP, LOCAL FISH CEVICHE, ALASKAN KING CRAB
classic mignonette, housemade cocktail sauce
add stone crab (seasonal)

OYSTERS

TODAY'S SELECTION
classic mignonette

FLORIDA STONE CRAB

(SEASONAL)
green sambal & mustard sauce

CAVIAR

AMERICAN STURGEON
housemade latkes, crème fraîche

SNACK COURSE

CLASSIC DEVILED EGGS
MARINATED OLIVES orange peel, fennel
KIMCHI crushed peanuts
CRISPY HOMINY chile, lime
CHICKEN LIVER CROSTINI caramelized onions
FALAFEL tahini sauce, pickled red onion
CRISPY PIG EARS chile, lime
SHRIMP TOAST "BANH MI"
THICK CUT POTATO CHIPS pan fried onion dip

choose 3

AMUSE BOUCHE

INTERMEZZO

SHAVED BLACK TRUFFLES

MICHAEL
Schwartz
EVENTS

catering &
private parties

Dessert Supplements

COOKIES & CONFECTIONS

CHOCOLATE CHUNK
FUDGY WUDGY
HOUSEMADE SNICKERS
HOUSEMADE NUTTER BUTTER
FILLED MINI DONUT
HOUSEMADE OREO
PEANUT BRITTLE
HOUSEMADE MARSHMALLOW
FRUIT GELÉE

CAKES

CHOCOLATE FUDGE CARAMEL CAKE
GINGER CARROT CAKE cream cheese frosting
STRAWBERRY ANGEL FOOD CAKE
PISTACHIO CREAM CAKE
MEYER LEMON COCONUT CAKE

SEASONAL COBBLER & MINI HANDMADE PIES

SPRING: RHUBARB, FLORIDA BLUEBERRY
SUMMER: PEACH, NECTARINE, APRICOT, FIG
FALL: APPLE, QUINCE, PEAR, CRANBERRY
WINTER: STRAWBERRY

POPSICLES

MILK CHOCOLATE FUDGESICLE
ORANGE CREAMSICLE
STRAWBERRY MINT

MICHAEL
Schwartz
EVENTS

catering &
private parties