



## Brunch Menu

### *Passed Beginnings*

Tiny Fried Chicken & Waffle Bites with Maple Cream

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Hot Doughnut Holes with Raspberry, Chocolate or Dulce de Leche Sauce

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Caramelized Onions & Pears with Feta and Toasted Walnuts in Phyllo Cups

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Deviled Eggs Sprinkled with Pancetta

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Mini McMuffins with Canadian Bacon

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Fried Green Tomatoes with Shrimp Remoulade

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Pancetta Crisps with Whipped Goat Cheese, Thinly Sliced Pear and a Drizzle of Dark Texas Honey

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### *Salads and Fruit*

Ripe Sliced Fruit and Fresh Berries including  
Melon, Pineapple and Strawberries

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Greek Yogurt Parfaits Layered with Housemade Granola and Berry Puree

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Salad Rio Grande

Butter Lettuce, Ruby Red Grapefruit, Ripe Avocado Chunks and Orange-Crème Fraiche Dressing

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Arugula, Rainbow Fingerling Potatoes & French Green Bean Salad with  
Whole Grain Dijon Vinaigrette

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Spinach and Strawberry Salad with Poppy Seed Dressing

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Wedge Salad with Diced Tomatoes, Blue Cheese and Crumbled Bacon

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## *Main Dishes*

Torte Milanese  
Puff Pastry Filled with Scrambled Eggs, Sautéed Spinach, Roasted Peppers, Smoked Ham and Gruyere

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Crab Cakes Florentine with Old Bay Hollandaise

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Housemade Quiche: Lorraine, Roasted Vegetable and Goat Cheese,  
Lump Crab and Chive

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Savory Bread Pudding with Spinach, Bacon & Housemade Boursin

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Eggs Benedict Bake

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Ham & Cheese Strata with Charred Tomato Hollandaise

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Texas Eggs Benny

With Buttery Griddled Texas Toast, Slow Roasted Beef Debris,  
Black Bean Pico de Gallo and Jalapeno Hollandaise

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## *Sweets*

Vanilla Bean French Toast Stuffed with Mascarpone Cream and Topped with Sliced Strawberries

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Carrot Cake Pancakes with Maple-Cream Cheese Sauce

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Almond Croissant French Toast with Almond Butter Syrup

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Lemony Rustic Crepe Bake

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Bruleed Orange French Toast with Blood Orange Syrup

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Zucchini Pancakes with Roasted Peach Butter, Toasted Walnuts and Maple Syrup

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## *Sides*

Crispy Hash Browns

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Southern-Style Cheese Grits

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Sage Pork Sausage Links

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Sweet & Spicy Bacon

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Jalapeno Bacon

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Roasted New Potatoes with Fresh Rosemary

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### *Stations and Bars*

Buttermilk Biscuit Bar

Served with Creamy Sausage Gravy, Cane Syrup, Peanut Butter, Soft Butter, Assorted Jams

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Made-to-Order Omelet Station

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Bagel Bar

Assorted Sliced Bagels

With Sweet and Savory Cream Cheese Smears

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Baked Goods Bar

Petite Croissants, Freshly Baked Pastries, Quick Breads (Rich Cinnamon Banana Bread), Muffins and Scones (Almond-Raspberry, Fresh Peach & Blueberry, or Lemon Poppy Seed) , Butter, and Paired Jams

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Made-to-Order Stuffed Crepe Station

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Since nearly everything A La Carte makes is from scratch, you are encouraged to make requests - whether that's omelet fillings (wild mushrooms, crumbled sausage, a favorite cheese?) or quick breads (perhaps pumpkin?), your event planner will help you create the perfect menu.