

# Private Chef Brunch Menu

## Menu Highlights

### Overview



Wake up your palate with our **Brunch Chef's Table** by Ferguson Culinary Concepts. This elevated mid-morning experience blends classic brunch favorites with refined culinary flair—think fresh ingredients, creative twists, and chef-crafted dishes made to impress. Priced from \$75 to \$150 per person, it's the perfect way to indulge in a relaxed yet unforgettable meal, served with exceptional hospitality.

#### Pastries & Breads (Choose 2)

- Mini Croissants
- Assorted Muffins (Blueberry, Banana Nut, Chocolate Chip)
- Seasonal Danish Pastries
- Buttermilk Biscuits with Jam
- Cinnamon Rolls with Cream Cheese Icing

#### Fresh Fruit Displays (Choose 2)

- Seasonal Fruit Tray (Melons, Pineapple, Kiwi)
- Berry Bowl (Strawberries, Blueberries, Raspberries)
- Fruit Skewers with Mint
- Grapes & Citrus Platter
- Honey Yogurt Dipping Sauce

#### Egg Creations (Choose 2)

- Classic Scrambled Eggs
- Vegetable Frittata (Spinach, Mushroom, Cheese)
- Cheddar Egg Bake with Chives

#### Proteins & Sides (Choose 2)

- Applewood Smoked Bacon
- Breakfast Sausage Links
- Turkey Sausage Patties
- Country Ham Slices
- Smoked Salmon Display (Upgrade Option)

#### Griddle Favorites (Choose 2)

- Buttermilk Pancakes with Maple Syrup
- Belgian Waffles with Toppings
- French Toast with Cinnamon & Sugar

#### Healthy Options (Choose 2)

- Greek Yogurt Parfait with Granola
- Fresh Garden Salad
- Steel-Cut Oatmeal with Brown Sugar & Raisins

\*Pricing starts at \$75.00 to \$150.00 per person. Includes chef service, setup, and cleanup. Gratuity (20%) and local taxes will be applied.