



Brunch Menu- Dropoff

Starters

Grilled Pineapple Romaine Caesar Salad with cornbread croutons & Citrus Caesar dressing

Classic Caesar salad with parmesan, croutons, grape tomatoes

Mixed Berry Arugula Salad, Blueberry, strawberry, feta cheese, candied nuts, cucumbers with honey balsamic dressing

Kale Brussels Caesar salad, tomato, brussels, herb croutons, Caesar dressing, parmesan

Seasonal Spring Mix Salad
Mixed greens, carrots, tomatoes, pickled red onion, balsamic vinaigrette

Greek Salad
Romaine, tomatoes, cucumbers, feta, red onion, olives, pepperoncini, Greek dressing

Fresh Seasonal Fruit Platter

Tropical Coconut Yogurt Parfait Cups
Kiwi, pineapple, berries, granola, coconut shavings

Mini Crab Cakes

Creole Salmon Cakes

Mini Tea Bites
Choice of curried chicken salad, roast beef & blue cheese, cucumber & smoked salmon, egg & chive, turkey & swiss, apple & brie

Gigi Charcuterie To Go Boxes

Waffles, Pancakes & French Toast

French Toast

Choice of brioche or Texas toast

Classic French Toast with powdered sugar

Maple Vanilla French Toast with bourbon syrup

Cinnamon bun french toast casserole, cream cheese icing

Classic French toast with berry compote

Waffles

Classic Belgian Waffles

BlueBerry Waffles , fresh blueberries, blueberry syrup

Red Velvet Waffles with cream cheese icing and chocolate shavings

Peach Cobbler, sweet peaches, brown sugar bourbon sauce, pecans

Pancakes

Classic Buttermilk Pancakes

Blueberry pancakes, blueberry compote, whip cream

Ricotta Pancakes & strawberries, strawberry vanilla syrup

Strawberry Cheesecake Pancakes, creme anglaise

Dark Chocolate Chip Pancakes, chocolate sauce, chocolate chips, berries

Choice of Meat

Smoked Bacon (Turkey, Beef, or Pork)

Brown Sugar Sweet & Spicy Bacon

Sausage Links (Turkey, Beef, Pork)

Canadian Bacon

Smoked Sausage (Turkey, Pork, Beef)

Mild or Hot Sausage & Peppers and onions

Southern Style Salmon Cakes

Eggs

Hueva Rancheros – Scrambled Eggs cooked with salsa and side of sour cream and Mexican cheese

Mini Vegetable Egg Frittatas (spinach, mushroom, tomato)

Mini Sausage Egg Frittatas (sausage, roasted red peppers, cheddar cheese)

Scrambled Eggs w/wo cheese

Lobster & Eggs

Scrambled eggs with gruyere cheese topped with lobster meat & chives

Entrees

Classic Fried Chicken & Waffles (choice of Belgium or red velvet waffle)

Jerk Chicken & Waffles with pineapple infused syrup

Southern Fried Fish, shrimp gravy and creamy grits (catfish or whiting)

Blackened Salmon with creamy cheese grits and creole tomato sauce and grilled corn

Shrimp and Grits with cajun creamy lobster sauce (lobster based stock, no lobster meat)

Fried Lobster & Belgian Waffle, vanilla cognac syrup

Sides, Sweets and Things

Cast Iron Cornbread with choice of jalapeno butter, strawberry basil butter blueberry honey butter

Assorted Bagels and Muffins -comes with assorted cream cheese and butters

Smothered Jalapeno Hash Browns

Classic hashbrowns

Cajun Hash with peppers, onions, cheese, and smoked sausage

Herb Roasted Red Potatoes

Southern Home fries with peppers & onions

Southern Grits w/wo cheese

*Signature Posh Trays

Seasonal Fruit & Cheese Boards

Exotic cheeses, dried & fresh fruit, candied nuts, artisan crackers, sweet cream cheese dip

Crudite Vegetable Tray

homemade ranch, dill yogurt, sriracha hummus

Grilled Greek Vegetable Platter

Grilled zucchini, squash, red onion, eggplant, carrots, feta with choice of cucumber yogurt sauce, harissa aioli, or hummus

Seasonal Charcuterie Board

artisanal meats, seasonal jams, assorted cheeses, cornichons, dijon mustard, assorted crackers, berries, grapes, assorted nuts

Southern Charcuterie

Cajun chicken, honey ham, pickled vegetables, devil egg, assorted veggies & crackers, sweet & spicy pecans, cornbread, honey butter, pepper jelly, peach jam
(can sub ham if needed)

Dessert Charcuterie

Assorted cookies. Brownies, cheesecake bites, candied popcorn, chocolate covered pretzels, assorted fruit, sweet cream cheese dip, fondue chocolate

**(Offerings will vary by season)*

Drop Off Catering Policy

All orders come complete with disposable dinnerware, napkins & utensils. If you don't need any of these items please let us know.

- We offer enhanced bamboo or premium disposables for \$6 per person. Food comes in labeled aluminum pans or disposable serveware. Complimentary setup is included. Clients must provide their own chafing/buffet setup. If you would like us to provide chafing setup and warming supplies setup fee starts at \$100.00 additional depending on the number of chosen dishes.

Minimums and Policies

We require at least 10 days notice for orders. Less than 7 days notice a 20% rush fee will apply.

- Because all our menu items are made fresh. We need the proper amount of time to order and prepare your meals.

Menu Requests: If you have any special requests please let us know so we can see how we can accommodate you.

To place order please email info@theposhkitchen.com

Deliveries are available 7 days a week.

Minimums: \$600.00 weekday minimum plus tax and delivery. \$800.00 min for weekends. 10 person minimum for delivery. We only provide half or full size pans. Currently, we are offering delivery only.

Delivery Information and Fees: TPK provides deliveries and expert setup by our courteous and professional staff.

- Orders delivered within a 1 hr window prior to meal time you provide.
- Orders with extensive set up may require earlier delivery time. \$50 delivery fee for Philadelphia area. \$100-\$150 delivery fee outside the city.

Dietary Restrictions: If you have a guest with allergies, we will be happy to assist with any questions or concerns.

Payment Options:

You must pay a 50% deposit to reserve your order.

Remaining payment is due in full 2 days prior to delivery date.

Any orders less than 10 days out must pay in full at time of confirmation.

There is a 4% fee added to all credit card transactions.

You can pay the final amount via Venmo or Zelle with no fee added.

Cancellation Policy:

30+ days notice: Refund less 20% administrative fee.

15–29 days notice: 50% refund.

14 days or less notice: No refunds.

All cancellations must be submitted in writing.

If any food or supplies are purchased for catering those amounts will be deducted from refunds regardless of notice.