



Brunch Catering Drop Off Menu

Starters

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

Classic Caesar Salad
Herb croutons, parmesan, grape tomatoes, Caesar dressing

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

Kale Caesar salad, tomato, herb croutons, citrus Caesar dressing, parmesan

French Bistro Salad
Mixed greens, tarragon, chives, cucumbers, walnuts, red wine vinaigrette

Fresh Seasonal Fruit Platter

Fruit Salad Cups- honey vanilla sauce

*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

Bananas Foster French Toast, caramelized bananas, sea salt caramel sauce, granola, whip cream

Cinnamon bun french toast casserole, cream cheese icing, berries, crumble topping

Cinnamon Almond Crusted French Toast

Waffles

Classic Belgian Waffles

BlueBerry Waffles , fresh blueberries, blueberry syrup

Red Velvet Waffles with cream cheese icing and chocolate shavings

Chocolate Velvet Waffles, vanilla icing, chocolate shavings

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

Pancakes

Classic Buttermilk Pancakes

Blueberry pancakes, blueberry compote, whip cream

Ricotta Pancakes & strawberries, strawberry vanilla syrup

Strawberry Banana Cheesecake Pancakes, creme anglaise

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

Choice of Meat

Smoked Bacon (Turkey, Beef, or Pork)

Sweet & Spicy Bacon (Pork only)

Sausage Links (Turkey, Beef, Pork)

Canadian Bacon

Smoked Sausage (Turkey, Pork, Beef)

Mild or Hot Sausage & Peppers and onions

Southern Style Salmon Cakes

Eggs

Huevos 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)

Simple Fresh Egg Scramble (with or without cheese)

Ultimate Cheese Eggs
scrambled eggs, mornay cheese sauce

Entrees

Classic Fried Chicken & Waffles (choice of Belgium or red velvet waffle)
(choice of bone in chicken mix of dark/ white or chicken tenders)

Jerk Chicken & Sweet Potato Waffles with mango & pineapple infused syrup

Southern Fried Fish, cajun cream sauce and southern style grits (catfish, swai or whiting)

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

Jumbo Shrimp and Grits with tomato gravy and scallions

Southern Biscuits and Sausage gravy
flaky buttermilk biscuits served alongside a rich and creamy sausage
gravy

Sides, Sweets and Things

Homemade Biscuits with choice of strawberry butter, honey butter, or
truffle honey butter

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

Rosemary Parmesan Red Potatoes

Southern Home fries with peppers & onions

Creamy Grits (with or without cheese)

Spicy Sausage Potato Hash

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

Seasonal Berry Parfait Cups
Vanilla greek yogurt, cocoa nibs, granola, vanilla honey

Southern Style Collard Greens with smoked turkey

Candied Yams & Pineapple

Five Cheese Baked Macaroni

Roasted Brussels with Balsamic Glaze

*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, spicy berry jam, assorted cheeses, cornichons, dijon mustard, assorted crackers, berries, grapes, toasted 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, chocolate covered pretzels, assorted fruit, sweet cream cheese dip, caramel dip

*offerings can vary based on season and availability

*smaller parties served on bamboo trays larger parties served on plastic covered trays

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 in advance.

- We offer enhanced bamboo or premium disposables for \$6 per person. Food comes in labeled aluminum half pans, full 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 and up additional depending on the required setup.

Minimums and Policies

We require at least 10 days notice for orders.

- 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.

Deliveries are available 7 days a week.

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

- Rushed orders will incur an additional \$100.00 or 20% fee. (rushed orders less than 7 days notice)

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 is due in full at time of order confirmation.

Cancellation Policy: 14 days or more notice 50% refund.

14 days or less notice no refunds.

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