

G. Elliot's Catering

3225 S. MacDill Ave.
Tampa, FL 33629
(813) 748-6315

BREAKFAST, LUNCH, BRUNCH MENU

Add to any menu below:

French Toast Slices

Fresh Cut Fruit

Croissants, Muffins, Bagels or a combination

- #1. Assortment of Bagels, Muffins, Croissants, and Tea breads with butter, jelly and cream cheese. \$4.29
- #2 Fresh Squeezed Juice or Coffee, Bagels, Muffins, Croissants, Tea breads, with butter, jelly and cream cheese. \$5.99
- #3 Fresh Squeezed Juice or Coffee, Scrambled Eggs, Bacon, Ham Slices or Sausage, Homefries \$8.79pp

LUNCH IDEAS

To any platter add: Spinach or Tossed Salad Chips Potato Salad Pasta Salad

- #1 Sandwich Tray with assorted Deli Meats sliced tomato, pickles. Ham, turkey, tuna salad on deli white, rye, whole wheat with lettuce American, Swiss and provolone cheese)
- #2 Croissant Sandwich Tray with assorted Deli Meats sliced tomato, pickles. Same as #1 but served on lunch croissants 2 mini/person
- #3 Mini croissants filled with our Gourmet Chicken, Tuna or Seafood Salad
- #4 Cuban Sandwich Tray

Hawaiian Chicken Salad in pineapple boat - our homemade chicken salad in a pineapple boat surrounded by fresh seasonal fruits. (for 8-10 people)

Fresh Fruit Display- assorted seasonal fruits sliced bite sized

Spring Delight Salad - mixed salad greens, mandarin oranges, strawberries and walnuts with a raspberry vinaigrette

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Spinach Salad topped with mushrooms, bacon, tomato, eggs and our honey mustard dressing.

Tossed Salad with tomato, onion, mushrooms, cucumber, green pepper, eggs, croutons and our honey mustard dressing.

Pasta Salad - Pasta with salami, peppers, onions, cheese, ripe olives, tossed in a special vinaigrette dressing

Chef Salad - Greens with sliced ham, turkey, American and Swiss cheese, cucumbers, eggs, tomatoes, onions, croutons with our honey mustard dressing

BRUNCH "THE BRUNCHERY WAY"

Waffle triangles with butter and syrup

Add fresh strawberries and our sweet cream cheese sauce

Cinnamon French toast strips with butter and syrup

w/ fresh strawberries and our sweet cream cheese sauce

Egg, bacon or sausage and cheddar casserole

French Toast Casserole (raisins & cinnamon)

Maple French Toast Casserole (maple syrup & cream cheese)

Blueberry Stuffed French Toast

Cheesy Potato Casserole

Our Seasoned Home Fries

Homemade granola with fresh strawberries, bananas and vanilla yogurt

Sour cream-blueberry tea cake topped w/ lemon sauce served with raspberry butter

Brie en Croustade - served with French bread

Mini Quiche (Spinach & Bacon, Crab and Cream Cheese)

Small, Large and Crowd Pleaser Trays

Crab And Cream Cheese Crepes - decadent bite sized

Small, Large and Crowd Pleaser Trays

Mushrooms stuffed with our crab and cream cheese mixture

Marinated vegetable tray - Artichoke hearts, asparagus, baby carrots, and whole mushrooms

Tea bread and muffin tray with raspberry butter

Espresso Coffee cake with walnut streusel topping

Marinated Cheese (Cheddar & Cream Cheese)

Additional Items

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Also: Whole Quiche - (variety available) \$23.9
Whole Crepes (Crab and cream cheese, chicken asparagus cheddar) (8 min.)

Plus: Sandwich trays, Meat and Cheese trays
Salad trays. Party sandwiches
Foot long hoagies

BEVERAGES

Coffee and hot tea
Gourmet coffees
Iced Tea, Raspberry Iced Tea
Sodas & Bottle Water
Punch
Freshly Squeezed Orange Juice

DESSERTS

Assorted cakes and pies available.

Dessert delight tray with assorted bite size specialty desserts
Assorted large cookie and brownie tray

Servers available - \$20.00 per hour.
Bartender - \$25.00 per hour.
Delivery charge - \$35.00 locally.
Over 15 miles - rate varies.

rental of chaffer dishes, fountain, china and flatware available.