



## *Brunch Menu*

### *Stationed Brunch Options*

#### ***Omelet Station***

*Two Egg Omelets Prepared To Order With Your Choice Of 5:  
Crisp Bacon, Ham, Sausage, Spinach, Caramelized Onion, Tomato, Mushrooms,  
Diced Peppers, Scallions, Torn Basil, Mozzarella, Cheddar, Brie & Feta*

#### ***Scrambled Eggs***

*Light and Fluffy, Seasoned with Sea Salt & Cracked Black Pepper*

#### ***Medley of Freshly Baked Goods***

*Freshly Baked Goods Including Croissants, Danish, Bagels and Muffins  
Fruit Preserves, Dairy Butter and Cream Cheese*

#### ***Crisp Bacon & Sausage Links***

*Applewood Smoked Bacon & Grilled Sage Sausage Links*

#### ***Roasted Potato Hash***

*Red Skin Potatoes, Sweet Peppers & Caramelized Onion*

#### ***Sweet Potato Hash***

*Sweet Potatoes, Sweet Peppers & Caramelized Onion*

#### ***Homemade Quiche OR Frittata***

*Choice of Add Ins- Crisp Bacon, Ham, Sausage, Spinach, Tomato, Peppers, Onion,  
Mushrooms, Asparagus, Broccoli, Scallions, Feta, Cheddar, Mozzarella*

#### ***Nova Smoked Salmon Display***

*Cream Cheese, Tomato, Capers, Red Onion, Lemon & Dill Sauce  
Served with Petite Bagels & Black Bread Thins*

#### ***Yogurt Bar***

*Vanilla or Strawberry Yogurt, Granola, Nuts, Fresh Seasonal Fruit*

***Fruit & Granola Parfaits***

*Vanilla Yogurt Layered with Fresh Fruit & Honey Almond Granola*

***Tropical Fruit Display***

*Assorted Melons, Pineapple & Colorful Berries*

***Belgian Waffles***

*Warm Maple Syrup, Whipped Cream, Fresh Berries*

***French Toast***

*Warm Maple Syrup, Fresh Berries & Powdered Sugar*

***Derby Ham Biscuits***

*Malt Mustard, Warm Buttermilk Biscuits & Carved Honey Ham*

***Biscuits & Gravy***

*Thick Sausage Gravy & Cracked Black Pepper*

***Breakfast Paninis***

*Egg, Apple Wood Smoked Bacon, Chives & Melted Cheddar Cheese*

*Egg, Heirloom Tomato, Fresh Basil Pesto & Melted Mozzarella*

*Monte Cristo- Sliced Turkey, Melted Swiss & Raspberry Preserves*

*Prosciutto, Roasted Tomato, Basil Pesto & Melted Brie*

*Honey Ham, Scrambled Egg, Arugula & Melted Cheddar*

*Sausage, Egg, Melted Mozzarella & Cheddar*

***Hugh's Signature Salad***

*Crisp Field Greens, Craisins, Crumbled Feta, Honey Citrus Vinaigrette*

***Mozzarella Pomodoro***

*Sliced Tomato, Buffalo Mozzarella, Basil, Pesto & Balsamic Glaze*

***Kale Salad***

*Craisins, Toasted Pumpkin Seeds, Feta Cheese & Honey Citrus Vinaigrette*

***Grilled Portabella Salad***

*Baby Spinach & Field Greens, Grilled Portabella Mushrooms, Craisins,*

*Gorgonzola Cheese, Champagne Vinaigrette*

### ***Cobb Salad***

*Romaine, Crispy Bacon, Chopped Egg, Cherry Tomatoes, Crumbled Blue Cheese & Scallions  
Ranch & Balsamic Dressing*

### ***Greek Salad***

*Romaine Lettuce, Tomatoes, Crisp Peppers, Red Onion, Olives,  
Feta Cheese, Pepperoncini, Lemon Oregano Vinaigrette*

### ***Garden Salad***

*Crisp Greens, Roma Tomatoes, Red Onion, Cucumbers & Carrots*

### ***Hugh's Caesar Salad***

*Herb Croutons, Creamy Caesar, Shaved Parmesan & Cracked Black Pepper*

### ***Sunlight Salad***

*Mixed Field Greens, Orange Segments, Strawberries, Blueberries,  
Crumbled Feta, Poppy Seed Dressing*

### ***Chopped Oriental Salad***

*Mixed Greens, Purple Cabbage, Mandarin Oranges, Scallions,  
Crisp Wonton Strips, Sesame Ginger Dressing*

### ***Tuscan Artichoke Farfalle***

*Bow Tie Pasta, Basil Pesto, Artichoke Hearts, Sundried Tomatoes & Mozzarella*

### ***Pasta Fresca***

*Chilled Bow Tie Pasta, Sun Dried Tomatoes, Scallions, Feta and Pesto Aioli*

### ***Caprese Penne Salad***

*Penne Pasta, Cherry Tomatoes, Buffalo Mozzarella, Basil Leaves, Pesto*

### ***Orzo Salad***

*Slivered Almonds, Craisins, Feta Cheese, Lemon Zest & Fresh Herbs*

### ***Quinoa Salad***

*Tender Quinoa, Craisins, Scallions, Sliced Almonds & Feta Cheese*

### ***Grilled Chicken Tortellini Salad***

*Tender Cheese Tortellini, Tossed with Grilled Chicken Breast, Sun Dried Tomatoes,  
Scallions, Crumbled Feta Cheese and Pesto Aioli*

### ***Assorted Wraps & Sandwiches***

*Choose From a Variety of Assorted Breads, Ciabatta or Spinach & Wheat Wraps*

*Carved Turkey Breast, Provolone, Arugula, Cranberry Mayo*

*Honey Ham, Cheddar Cheese, Lettuce, Tomato, Dijon Mustard*

*Roast Beef, Provolone, Lettuce, Tomato, Horseradish Crème*

*Italian- Genoa Salami, Capicola, Ham, Provolone, Lettuce, Tomato*

*Caprese- Buffalo Mozzarella, Beefsteak Tomatoes, Fresh Basil, Pesto*

*Portobello Mushroom, Tomato, Roasted Peppers, Buffalo Mozzarella, Pesto*

*Chicken Salad, Celery, Red Onion, Sweet Grapes, Citrus Mayonnaise*

*Tuna Salad, Celery, Red Onion, Light Mayonnaise*

### ***French Minis***

*Carved Turkey Breast, Provolone, Arugula, Cranberry Mayo*

*Roast Beef, Provolone, Lettuce, Tomato, Horseradish Crème*

*Portobello Mushroom, Sliced Tomato, Roasted Peppers, Buffalo Mozzarella, Pesto*

### ***Caprese Flatbread***

*Roma Tomatoes, Mozzarella, Basil, Balsamic Glaze*

### ***Pesto Chicken Flatbread***

*Grilled Chicken, Pesto, Ricotta, Artichoke Hearts, Melted Mozzarella*

### ***Tarragon Chicken Salad***

*Chicken Breast, Red Grapes, Celery, Fresh Tarragon & Creamy Mayonnaise*

*Served with Mini Soft Potato Rolls*

### ***"Build It Yourself" Slider Bar***

*Angus Beef Burgers & Marinated Grilled Chicken*

*Cheddar Cheese, Lettuce, Tomato, Onion, Ketchup, Mustard, Mayo*

### ***Italian Sausage & Peppers***

*Caramelized Onion & Sweet Peppers*

### ***Grilled Chicken Sliders***

*Herb Marinated Chicken Breast, Caramelized Onion, Melted Mozzarella & Pesto*

### ***Blackened Mahi Sliders***

*Crisp Cabbage Slaw & Tartar Sauce*

### ***Maryland Crab Cake Sliders***

*Micro Greens & Creamy Cajun Remoulade*

***Honey Ham***

*Served with Grainy Mustard, Apricot Chutney & Soft Potato Rolls*

***Carved Herb Roasted Turkey Breast***

*Served with Cranberry Aioli & Petite Rosemary Rolls*

***Chicken Picatta***

*Chicken Breast Prepared in a Classic White Wine, Lemon & Caper Sauce*

***Champagne Chicken***

*Tender Chicken Breast Prepared in a Delicate Champagne Basil Sauce  
Garnished with Lemon & Fresh Herbs*

***Chicken Marsala***

*Rich Marsala Wine Sauce, Sliced Mushrooms & Fresh Herbs*

***Sun Coast Chicken***

*Boneless Chicken Breast Marinated in Citrus, Garlic & Cilantro  
Grilled and Served with Pineapple OR Mango Salsa*

***Chicken Franchise***

*Flour Dusted Chicken Breast Prepared in a White Wine, Butter & Lemon Sauce*

***Signature BBQ Grilled Chicken***

*Basted in Hugh's Rich Barbecue Sauce & Chargrilled to Perfection*

***Hawaiian Chicken Skewers***

*Teriyaki Chicken Breast, Sweet Pineapple, Tri-Colored Peppers & Onion*

***Herb Crusted Beef Tenderloin***

*The Finest Cut of Beef, Roasted and Carved to Order  
Served with Horseradish Crème*

***Beef Sirloin***

*Carved to Order, Served with Horseradish Crème*

***Citrus Marinated & Grilled Skirt Steak***

*Carved to Order, Served with Fragrant Chimichurri Sauce*

***North Carolina Chopped Pork***

*Basted in Sweet Hickory Barbeque Sauce, Served with Soft Potato Rolls*

***Roasted Pork Tenderloin***

*Rosemary and Black Pepper Crusted, Served with Apple Chutney*

***Slow Smoked Beef Brisket***

*Crusted with Hugh's Famous BBQ Dry Rub & Slow Smoked for 6 Hours  
Carved to Order, Served with Mini Soft Potato Rolls & BBQ Sauce*

***Whole Poached Salmon***

*A Beautiful Display of the Whole Fish, Artfully Garnished with Lemon,  
Red Onion, Capers, Dill Sauce, Black Bread Thins & Artisan Crackers*

***Asian Grilled Salmon***

*Delicately Grilled with Roasted Garlic, Teriyaki & Scallions*

***Herb Grilled Salmon***

*Served with Dill Sauce & Fresh Lemon*

***Topical Mahi Mahi***

*Grilled or Lightly Blackened, Served with Tropical Mango or Pineapple Salsa*

***Icy Cold Large Gulf Shrimp***

*Served with Remoulade, Cocktail Sauce & Lemon Wedges*

***Raw Bar***

*Gulf Shrimp, Ceviche Shooters, Raw Oysters, Iced Clams & King Crab  
Lemon Wedges, Remoulade, Cocktail, Horseradish & Mustard Sauce*

***Shrimp & Grits***

*A Classic Southern Delicacy with Marinated Shrimp, Peppers, Onions,  
Smoked Bacon Gravy & Creamy Cornmeal Grits*

***Hugh's Authentic Paella***

*Saffron Rice Simmered with Gulf Shrimp, Clams, Mussels, Calamari, Scallops,  
Chorizo Sausage, Fresh Vegetables & Crushed Garlic*

***Wild Mushroom Risotto***

*Creamy Risotto, Caramelized Onion, Wild Mushrooms & Shaved Parmesan*

***Basil Pesto Penne***

*Basil Pesto, Roma Tomato, Shallots, Shaved Parmesan*

***Penne a la Vodka***

*Creamy Pink Sauce, Green Peas, Shaved Parmesan, Fresh Basil*

***Tortellini Tri Fromaggio***

*Filled with a Blend of Parmesan, Romano and Ricotta Cheeses  
Tossed in Champagne Basil Sauce or Homemade Pesto*

***Baked Ziti***

*Ground Beef, Marinara, Mozzarella, Shaved Parmesan Cheese*

***Planked Grilled Vegetables***

*Planked Zucchini, Yellow Squash, Sweet Onion, Roasted Sweet Peppers & Asparagus  
Extra Virgin Olive Oil, Sea Salt & Cracked Black Pepper*

***Roasted Garden Vegetables***

*Asparagus, Matchstick Carrots, Broccoli & Cauliflower  
Roasted with Olive Oil, Sea Salt & Cracked Black Pepper*

***Grilled Asparagus Spears***

*Shaved Parmesan Cheese & Lemon Zest*

***Rosemary Focaccia Bread, Rolls, French Bread or Corn Bread***

*Served with Sweet Cream Butter*

***Sweet Endings***

***Petite Desserts (choose 3)***

*Mini Éclairs, Cream Puffs, Fresh Fruit Tartlets, Baby Cannoli's, Cheesecake Bites, Key Lime  
Pie Tartlets, Carrot Cake Squares, Chocolate Fudge Cake, Apple Tartlets, Lemon Bars,  
Fudge Brownies, Dulce De Leche Brownies, Gourmet Cookies, Pumpkin Cheesecake,  
Raspberry Key Lime Tartlets, Pecan Pie Tartlets, Marble Cheesecake, Chocolate Opera Cake,  
Pumpkin Pie Tartlets & Assorted Dessert Shooters*

***Mini Cupcake Bar (Choose 5 Flavors)***

*Salted Caramel, Key Lime Coconut, Red Velvet, Cookies & Cream, Carrot Cake, Chocolate  
Fudge, Vanilla Bean, Strawberries & Cream, Lemon Dream, Boston Crème,  
Mint Chocolate Chip, Mocha, Chocolate Peanut Butter, Chocolate Cream Cheese Pecan,  
S'mores, Banana Cream, Blueberry Cheesecake, Funfetti, Nutella Hazelnut, Apple Crumb,  
Chocolate Caramel Pretzel, Black & White, Dulce De Leche, Coconut, Snickerdoodle,  
White Chocolate Raspberry & Chocolate Strawberry*

### ***Gourmet Cookies***

*Chocolate Chunk, Red Velvet, Snicker Doodle, Rocky Road,  
Peanut Butter, Oatmeal Chocolate Coconut, White Chocolate Macadamia, Oatmeal Raisin*

### ***Miniature Dessert Shooters***

*Strawberry Cheesecake, Tiramisu, Key Lime Pie, Carrot Cake, Fudge Brownie,  
Chocolate Mouse with Fresh Berries, S'mores, Apple Crumb, Chocolate Peanut Butter*

### ***Tropical Fruit Display***

*Assorted Melons, Pineapple & Colorful Berries*

### ***Tiramisu***

*Garnished with Fresh Strawberries & Whipped Cream*

### ***Homemade Carrot Cake***

*Decadent Cream Cheese Frosting*

### ***Chocolate Chip Bread Pudding***

*Drizzled with Vanilla Crème Anglaise*

### ***New York Cheesecake***

*Garnished with Fresh Berries & Strawberry Coulis*

### ***Key Lime Pie***

*Whipped Cream and Raspberry Coulis*

### ***Fresh Fruit Cobbler***

*Available in Peach, Blueberry & Apple  
Topped with a Buttery Crumble, Served with Vanilla Ice Cream*

### ***Layered Chocolate Ganache Cake***

*Whipped Cream, Raspberry Coulis & Fresh Seasonal Berries*

### ***Coffee Service***

*Dark Roasted Coffee & Hot Tea  
Offered with Cream, Sugar & Sweetener*



# Hors D'Oeuvres

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### ***Tuscany Herb Bruschetta***

*Heirloom Tomatoes, Basil Pesto, Feta Cheese, French Bread Crostini, Balsamic Glaze*

### ***Lump Crab Cakes***

*Seared in Lemon Butter, Dolloped with Creamy Remoulade*

### ***Praline Brie Cups***

*Creamy Brie, Craisins, Toasted Pecans, Flaky Puff Pastry Cup*

### ***Ahi Tuna Poke***

*Soy Sauce, Sesame Oil, Cucumber, Scallions & Fresh Ginger  
Served on a Crispy Wonton*

### ***Seared Ahi Tuna***

*Black & White Sesame Seared, Scallions, Ginger Soy Sauce*

### ***Beef Tenderloin Crostini***

*Roasted Beef Tenderloin, Arugula, Horseradish Crème, French Bread Crostini*

### ***Chicken OR Scallop Rumaki***

*Wrapped in Crispy Bacon*

### ***Chipotle Chicken***

*Southwest Chicken, Sweet Corn, Pico De Gallo, Toasted Corn Chip*

### ***Chicken Satay***

*Sweet & Spicy Thai Peanut Sauce*

### ***Blackened Chicken Skewers***

*Creamy Remoulade*

### ***Churrasco Steak Satay***

*Marinated Steak Skewers, Chimichurri Sauce*

### ***Grilled Caribbean Shrimp***

*Crushed Garlic, Island Curry and Key Lime, Mango Chutney for Dipping*

***Shrimp Cocktail***

*Zesty Cocktail Sauce & Lemon*

***Lobster Corn Nachos***

*Chilled Lobster, Corn, Tomatoes, Red Onion, Fresh Cilantro  
Mixed into a Salsa and Served on a Blue Corn Chip*

***Goat Cheese Crostini***

*Whipped Herb Goat Cheese, Marinated Grape Tomatoes, Balsamic Glaze*

***Lollipop Lamb Chops***

*Olive Oil, Crushed Garlic, Lemon & Fresh Rosemary, Served with Mint Jelly*

***Pigs in a Blanket***

*Served with Grainy Mustard*

***Sausage Stuffed Mushrooms***

*Crumbled Italian Sausage, Cream Cheese, Parmesan & Fresh Chives  
\*Also Available in Vegetable or Crab\**

***Bimini Conch Fritters***

*Diced Bahamian Conch, Island Fritter Batter, Citrus Remoulade*

***Wild Mushroom Brie Tartlets***

*Gruyere, Creamy Brie, Fresh Thyme, Flaky Pastry Cup*

***Spanakopita***

*Flaky Phyllo Pockets with Chopped Spinach & Melted Feta Cheese*

***Asian Meatballs***

*Hoisin & Teriyaki Sauces, Scallions, Sesame Seeds, Served in Asian Spoons*

***Meatball Marinara Shooter***

*Served in a Shooter Cup with Ricotta, Fresh Basil & Bamboo Pick*

***Tomato Bisque Shooters***

*Creamy Tomato Basil Bisque, Mini Gouda Grilled Cheese*

***Caprese Skewers***

*Marinated Cherry Tomatoes, Mozzarella, Fresh Basil, Balsamic Reduction*

***Caprese Flatbread***

*Roma Tomatoes, Mozzarella, Basil Pesto, Balsamic Glaze*

***Grilled Vegetable Flatbread***

*Grilled Vegetables, Caramelized Onion, Melted Mozzarella, Balsamic Glaze*

***Black & Blue Flatbread***

*Grilled Skirt Steak, Caramelized Red Onion, Melted Mozzarella, Melted Blue Cheese*

***Pesto Chicken Flatbread***

*Grilled Pesto Chicken, Artichokes, Fontina Cheese & Balsamic Glaze*

***Mini Empanadas***

*Choice of Beef or Chicken, Dolloped with Cilantro Garlic Sauce & Pico De Gallo*

***Blackened Chicken Quesadilla***

*Cilantro Garlic Sauce & Pico De Gallo*

***Mojo Pork Quesadilla***

*Mojo Marinated Pork, Caramelized Onion, Sour Cream & Pico De Gallo*

***Wild Mushroom Quesadilla***

*Caramelized Onions, Brie, Sharp White Cheddar, Roasted Tomato Jam*

***Mini Cuban's***

*Pressed Cuban Bread Layered with Sliced Ham, Shredded Pork,  
Melted Swiss Cheese, Dill Pickles and Yellow Mustard*

***Mini BLT***

*Crispy Applewood Bacon, Lettuce, Tomato & Herb Mayo*

***Vegetable OR Pork Pot Stickers***

*Fried Oriental Dumplings, Served with Ponzu Sauce*

***Vegetable Spring Rolls***

*Crisp Oriental Vegetables, Served with Thai Chili Sauce*

***Cuban Pork Medallions***

*Pork Loin Marinated in Sour Oranges & Garlic, Creamy Cilantro-Garlic Dipping Sauce*

***Gator Bites***

*Lightly Fried Alligator Tail Bites, Sweet Mustard Sauce*

***Stationed Hors D'Oeuvres***

***Artisanal Cheese Board***

*Beautiful Display of Imported & Domestic Cheeses  
Fresh Berries, Grape Clusters and Crisp Artisan Crackers*

***Mediterranean Display***

*Beautiful Display of Imported & Domestic Cheeses and Meats  
Artisan Olives, Hummus, Fig Jam, Grainy Mustard, Fresh Berries & Gourmet Crackers*

***Asian Meatballs***

*Hoisin & Teriyaki Sauces, Scallions, Sesame Seeds*

***Meatball Marinara***

*Roasted Tomato Marinara, Shaved Parmesan & Fresh Basil*

***Sherry Cream Meatballs***

*Delicate Sherry Cream Sauce with Fresh Sliced Mushrooms*

***Sushi Boat***

*Assorted Rolls, Sushi & Sashimi Displayed on a Beautiful Boat  
Served with Ginger, Soy Sauce, Wasabi & Chopsticks*

***Lavish Crudité'***

*Crisp Colorful Garden Vegetables Served with Choice of 2 Dips:  
Hummus, Bleu Cheese, Buttermilk Ranch, Tzatziki, Poppy Seed, Balsamic*

***Grilled Vegetable Crudité***

*Grilled Zucchini & Squash Planks, Portobello Mushrooms, Asparagus,  
French Carrots, Roasted Peppers & Sweet Onion, Drizzled with Balsamic Reduction  
Served with Blue Cheese Dipping Sauce*

***Hummus & Pita***

*Roasted Garlic Hummus & Warm Pita*

***Tropical Fruit Display***

*Assorted Melons, Pineapple & Colorful Berries*

***Shrimp Cocktail (\$25 per lb.)***

*Icy Cold Black Tiger Shrimp, Cocktail Sauce & Lemon*

***Nova Smoked Salmon Display***

*Nova Scotia Smoked Salmon, Lemon, Capers, Red Onion, Dill Sauce*

*Served with Flatbread Crackers & Black Bread Thins*

***Hot Crab Dip***

*Lump Crab Meat, Melted Cheeses & Old Bay Seasonings*

*Served with Tortilla Chips*

***Spinach Dip***

*Served with Salsa & Tortilla Chips*

***Southwest Corn Dip***

*Melted Cheeses, Sweet Corn, Jalapenos & Tortilla Chips*

***Smoked Fish Dip***

*Garnished with Jalapenos, Capers & Red Onion*

*Served with Toasted Tortilla Chips, Carrots & Celery Sticks*

***Grilled Wings***

*Seasoned with Olive Oil, Garlic & Fresh Rosemary*

*Served with Chunky Bleu Cheese Dressing*

***Asian Chicken Bites***

*Tossed in an Asian Teriyaki with Scallions & Sesame Seeds*

***Polynesian Chicken Bites***

*Tossed in Sweet & Sour Sauce with Colorful Peppers & Pineapple*

***Raw Bar***

*Gulf Shrimp, Ceviche Shooters, Shucked Raw Oysters, Iced Clams & King Crab Claws*

*Lemon Wedges, Remoulade, Cocktail Sauce, Horseradish & Mustard Sauce*

*OPTION- Customized Ice Sculpture*