

FRANKIE B.  
**MANDOLA'S  
CATERING**  
**-BRUNCH-**  
MENU OPTIONS

## **MENU 1 - STATIONS**

**Bloody Mary Bar** - Celery sticks, asparagus spears, cucumber sticks, cherry tomatoes, carrot sticks, pickled okra, sliced jalapeños, fresh limes, fresh lemons, real bacon bites, olives, olives stuffed with jalapeño, olives stuffed with blue cheese, Gulf Coast Jumbo crab claws, assorted hot sauces, Lea & Perrins Worcestershire, fresh horseradish, crushed red pepper flakes, pepper mill & sea salt mill

Bloody Mary Oyster Shooters (served in shot glass)

**Coffee Station** - Regular & Decaf coffee  
Cream, sugar, sweet & low & equal

### **Fresh Seasonal Fruit**

**Omelet Station** - Gulf Coast crab meat, chorizo, bacon, onions, jalapeños, cheese, chives, ham, potatoes & pico de gallo

**Waffle & Wing Station** - waffles, honey, syrup, butter, fried wings  
Option- blueberry pancakes

Bacon, sausage, country style potatoes, grits, biscuits, butter, assorted jellies & jams (chipotle-fig jelly & jalapeño-bacon jelly), cream cheese bagels & English muffins toasted

## **MENU 2 - CLASSIC AMERICAN**

### **Brunch Buffet**

Scrambled eggs and cheese casserole  
English muffins & biscuits-butter-honey-jelly  
Fresh fruit trays  
Bacon, ham, and sausage  
Shrimp and cheese grits  
Mashed sweet potatoes  
Lox & bagel  
Asparagus (cold steam and garnished with tomatoes)

## **MENU 3 - BREAKFAST TACOS**

### **Menu**

Fresh sliced fruit  
Breakfast tacos- bacon & egg, sausage & egg, potato & egg  
Hash browns  
Blueberry muffins  
Assorted yogurts

### **Drinks**

Orange juice • Regular coffee  
Decaf coffee • All condiments

## **MENU 4 - CAJUN BRUNCH**

### **Menu**

Cajun Caesar  
Fried shrimp  
Fried oysters  
Fried catfish Served with cocktail, remoulade & tartar sauces  
Cajun Slaw  
Roasted red potatoes

### **Drinks**

Orange juice • Regular coffee  
Decaf coffee • All condiments