

Breakfast/Brunch Menu

Packages

\$6.99 per person | Minimum 10 people

Continental

Freshly Brewed Coffee (0 cal), Sweeteners (0-20 cal), Milk/Creamer (15-130 cal)

Juice: Orange (80 cal) & Apple (180 cal)

Cut Fruit Bowl (110 cal)

Pastries: Bagel (90 cal), with Cream Cheese (+50 cal), Whipped Butter (+180 cal), Muffins (130-410 cal), Apple Pastry Bites (150 cal), Mini Croissants (230 cal)

\$7.99 per person | Minimum 10 people

Hot

Scrambled Eggs (50 cal), Bacon (60 cal), or Sausage Links (80 cal), choice of Homestyle Potatoes (100 cal) or French Toast Casserole (570 cal)



Self-Service Display

\$5.99 per person | Minimum 10 people

Oatmeal Bar

Oatmeal (150 cal)

Toppings: Maple Syrup (130 cal), Light Brown Sugar (170 cal), Toasted Pecans (160 cal), Dried Fruits (80 cal), Cinnamon (5 cal)

or

Yogurt & Granola Bar

Yogurt: Low-Fat Plain (50 cal), Vanilla (60 cal)

Toppings: Fresh Berries (10-50 cal), Granola (190 cal),

Toasted Coconut (90 cal), and Almonds (80 cal)



2,000 calories a day is used for general nutrition advice, but calorie needs vary. Additional nutrition information available upon request. Calorie ranges are based on lowest to highest calorie options.

Chef Action Stations

\$9.99 per person (chef labor cost not included) | Minimum 10 people

Omelet Chef Station

Eggs (50 cal), Vegetables (10-70 cal), Bacon (60 cal), Sausage (110 cal), Ham (50 cal), Cheese (30-340 cal)

Shrimp & Grits Chef Station

Seasoned Stone-Ground Grits (570 cal), Large Shrimp (120 cal), Sausage (180 cal), Vegetables (40-90 cal)





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To order, simply visit or call any Publix Catering location at least 24 hours in advance. Prices include standard utensils and serveware. Prices are for pickup or delivery only. Upon request, disposable chafing dishes and fuel for drop-off catering are available at an additional charge. Tax is not included in menu prices. No tipping, please.

For more information on additional service offerings (e.g., setup, serving, and cleanup), please speak with your Publix Catering consultant.

Recipes developed by  aprons

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