G. Elliot's Catering

3225 S. MacDill Ave. Tampa, FL 33629 (813) 748-6315 | Fax: (813) 792-8067

BREAKFAST, LUNCH, BRUNCH MENU

Add to any menu below:

French Toast Slices

Fresh Cut Fruit

Croissants, Muffins, Bagels or a combination

Breakfast Selections

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

Lunch Ideas

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

- **#1** Sandwich Tray with 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 above but served on lunch croissants) 2 mini/person
- #3 Mini croissants filled with our gourmet Chicken, Tuna or Seafood Salad
- #4 Cuban Sandwich Tray

Salads

Our Homemade Hawaiian Chicken Salad served in a pineapple boat surrounded by fresh seasonal fruits (for 8-10 people)

Fresh Fruit tray with assorted seasonal fruits sliced bite sized

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

Fresh 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 honey mustard dressing

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

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

Brunch "The Brunchery Way"

Waffle triangles w/ butter and syrup - Add fresh strawberries and cream cheese sauce

Cinnamon French toast strips w/ butter and syrup w/ fresh strawberries and 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 w/ fresh strawberries, bananas and vanilla yogurt

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

Brie en Croustade served w/ French bread

Mini Quiche (Spinach & Bacon, Crab & Cream Cheese) - Small, Large and Crowd Pleaser Trays

Decadent bite-sized Crab & Cream Cheese Crepes - Small, Large and Crowd Pleaser Trays

Mushrooms stuffed w/ crab and cream cheese mixture

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

Tea bread & muffin tray w/raspberry butter Espresso Coffee cake w/walnut streusel topping Marinated Cheese (Cheddar & Cream Cheese)

Additional Items

Whole Quiche (variety available)
Whole Crepes (Crab & Cream Cheese, Chicken Asparagus Cheddar) (8 min.)

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

Asst. large cookie and brownie tray

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

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