

# CAVIAR & BANANAS *Catering*

## Bridal Suite Menu

### The Silver:

**Seasonal Fruits:** Chef's Selection of Fresh Sliced Seasonal Fruits & Berries  
**Artisanal Cheeses:** Fresh and Dried Fruits/ Local Honeycomb/ House-made Crostini  
**\$12.00 per person**

### The Gold:

**Seasonal Fruits:** Chef's Selection of Fresh Sliced Seasonal Fruits & Berries  
**Artisanal Cheeses:** Fresh and Dried Fruits/ Local Honeycomb/ House-made Crostini  
**Tea Sandwiches:** Finger Sandwich Selection of Mini Chicken Salad Croissant/ Pimento Cheese Linzer  
**Traditional Hummus with Assorted Fresh Crudités**  
**\$16.00 per person**

### The Platinum:

**Seasonal Fruits:** Chef's Selection of Fresh Sliced Seasonal Fruits & Berries  
**Artisanal Cheeses:** Fresh and Dried Fruits/ Local Honeycomb/ House-made Crostini  
**Tea Sandwiches:** Finger Sandwich Selection of Mini Chicken Salad Croissant/ Pimento Cheese Linzer  
**Traditional Hummus with Assorted Fresh Crudités**  
**Pastry Chef's "Miniature" Selection of Desserts:** Key Lime Tarts, Smores, Lemon Squares, Coconut Macaroons, Chocolate Cakes  
**\$20.00 per person**

### Chef's Selection Sushi

Assorted Rolls  
Wasabi/Ginger  
**\$4.00 per person**

### Petite Sweets

Pastry Chef's Selection of  
Assorted Tartlets/ Bars/ Cookies  
**\$4.00 per person**

### Artisanal Pastries

Chef's Selection Fresh Baked Pastries:  
Muffins / Scones/Croissants/Breakfast Breads  
**\$4.00 per person**

### Beverages

Freshly Brewed Organic House Blend Coffee  
**\$25.00 per disposable container (8-10) 12 oz. cups per container)**

Freshly Brewed Organic House Blend Iced Tea  
**\$26.00 per gallon**

Freshly Squeezed Orange Juice  
**\$25.00 per gallon**

House Bubbly (Cava, Prosecco or Sparkling)  
**\$15.00 per bottle**