



# BRUNCH PACKAGES

On-Site / Off-Site Packages, Delivery  
& Take out



# Brunch Buffet Packages

## BUILD YOUR MENU

FROM **\$35** PER PERSON

**Inclusions:** Chafing dishes and Brunch Course (*Topping - 2 Protein - 2 Carb - 1 Pasta*)

ADD ONS:

**Protein +\$10**

**Side Dish +\$5**

**Toppings +\$2**

**Dinnerware Full Set +\$10**

### SELECT A CHAFER STYLE

SUPREME

PREMIUM

GOLD ROUND **+\$2**

GOLD STANDARD **+\$2**

### SELECT A TOPPING

STRAWBERRY COMPOTE

BLUEBERRY COMPOTE

WHITE CHOCOLATE SAUCE

CHOCOLATE SAUCE

WHIPPED CREAM

GINGER CHILI MAPLE SYRUP

### SELECT A PROTEIN

CRISPY CHICKEN WINGS

HERB ROASTED CHICKEN

CRISPY SHRIMP

CREOLE SHRIMP + KIELBASA

SOUTHERN FRIED FISH

LIBERIAN GRAVY + CASSAVA (YUCCA)

Choice of Chicken or Fish Gravy

BACON

Choice of Pork or Turkey

SAUSAGE

Choice of Pork, Chicken, or Turkey

POACHED EGGS

SCRAMBLED EGGS

Standard or Add Cheese

VEGETABLE EGG WHITES

### MAKE IT PREMIUM

**MARKET PRICE +\$\$\$**

*Subject to an an Upcharge*

BLACK TRUFFLE DEMI RACK OF LAMB

SPICED BLACKENED SALMON

w/ Grilled Pineapple Chutney

SEAFOOD STUFFED SALMON

LIB STYLE BEEF KABOBS

BACON WRAPPED SIRLOIN STEAK AU JUS

LEMON BUTTER LOBSTER TAILS

FRIED LOBSTER TAILS

# Brunch Buffet Packages

## BUILD YOUR MENU

### SELECT A OPTION VEGETARIAN - VEGAN

VEGAN FRENCH TOAST  
BANANA BLUEBERRY PANCAKES  
BREAKFAST BURRITO  
VEGETARIAN FRITTATA  
PLANT BASED SAUSAGE  
SWEET POTATO ENCHILADAS  
VEGAN CORNBREAD

### SELECT A PASTA

BASIC MAC  
CORNBREAD MAC  
AFRO - RASTA PASTA  
CAJUN CHICKEN PASTA  
CAJUN SEAFOOD PASTA  
Market Price \$\$\$

### SELECT A CARB

BUTTERMILK PANCAKES  
BLUEBERRY PANCAKES  
VANILLA BRIOCHE FRENCH TOAST  
BELGIAN WAFFLES  
RED VELVET WAFFLES  
CINNAMON ROLL WAFFLES  
CREAMY GOUDA GRITS  
JOLLOF RICE  
LIBERIAN FRIED RICE  
ORIGINAL HOME FRIES  
SWEET POTATO HOME FRIES

### MAKE IT SWEET

#### ADDITIONAL ITEMS +\$\$\$

*Subject to an an Upcharge*

WYNETTA'S FAMOUS CORNBREAD  
BANANA BREAD (RICE BREAD)  
COCONUT BREAD  
YOGURT PARFAIT  
STRAWBERRY CHEESECAKE SHOOTERS  
BANANA BOTTOM CHEESECAKE  
MINIATURE RUM CAKES  
STUFFED LIBERIAN STYLE DONUTS

*Hors D'oeuvres sold separately.*

*Pricing does not reflect Dinnerware, Gratuity, Administrative fee, RI sales tax or food & beverage tax, Staffing, & Travel.*

**Health Regulations:** By Law, Menu items cannot be packaged to go at a venue.





Banana Split Brioche  
French Toast  
Vanilla French toast paired with Flammé  
bananas, berries, whipped cream and  
chocolate sauce.

Banana Bread  
Wynter's Classic Recipe of moist  
banana bread  
Vegetarian Friendly  
CATERED BY: DISTINGUISH CATERING

*D* STATION PACKAGES  
Delectable Stationary Display



# Stationary Display

Minimum of 50 Guest

## STATIONARY STYLED FOOD DISPLAY

**STATION FEE : \$7**

**INCLUDES ACRYLIC RISERS, PLATTERS  
FLORALS & FRUIT FILLERS**

**ADD DRIED ICE -FOG EFFECT : \$3**

### *Choice of*

2 PROTEINS

2 CARBS

1 PASTA

1 MOCKTAIL

FRUIT FILLERS

**\$33 per guest**

### *Make it Premium*

1 PREMIUM PROTEIN

2 PROTEINS

2 CARBS

1 PASTA

1 MOCKTAIL

HAND-MADE FRUIT CARVINGS

FRUIT FILLERS

**\$43 per guest**

## OMLETTE STATION

**STATION FEE : \$5**

**REQUIRES A STATION CHEF**

**TOPPING INCLUDES :**

ONIONS

BACON BITES

50/50 CHEESE

TOMATOES

SPINACH

SWEET PEPPERS

MUSHROOMS

CHOICE OF WHOLE EGGS OR EGG WHITES

**\$10 per guest**

# Platter Selections

## THE ULTIMATE GRAZING PLATTER

**\$12 per person**

4 Cured meats, Brie, Smoked gouda, Cheddar, Swiss, Caprese skewers + Seasonal fruits + Crackers  
Crosthini, Olives, Gherkins + Hummus, Dips

## CHARCUTERIE CUPS

**\$13.50 per person**

Seasonal fruits + Cured meats + Cheeses & Crackers + Pretzel sticks + Decorative cups

## FRUIT PLATTER

**\$10 per person**

**ADD Hand-made Fruit Carving: \$5**

Strawberries, Grapes, Blueberries, Cantaloupes, Watermelons, Honeydew, Pineapples & Blackberries

## CRUDITÉS PLATTER

**\$8 per person**

Whole baby carrots, Celery, Broccoli, Cauliflower, Peppers, Grape tomatoes, Radish, Cucumbers  
Roasted garlic Truffle hummus, roasted pepper hummus

## ASSORTED PASTRY PLATTER

**\$15 per person**

Muffins, Croissants, Cinnamon Rolls, Scones, Donuts



# Drop Off Catering

W/ SET UP SERVICE



Drop off catering w/ set up service includes Chafing dish, Labor, and Food.  
Sourced locally, scratch prepared cuisines  
Our Full Pans are a serving size of 30

**Requires a \$2,000 Food & Beverage Minimum**

## SELECT A CHAFER STYLE

ANTIQUE CHAFERS **\$50/EA**

SUPREME **\$50/EA**

PREMIUM **\$70/EA**

GOLD ROUND **\$80/EA**

GOLD STANDARD **\$80/EA**

**ADD GREENERY : \$150**

**ADD FLORALS : \$350**

## LABOR PRICE

**\$250 PER HOUR**

Set up service requires 3 hours for set up and breakdown (1.5 hours each)

## CHOOSE A MENU

PRICES LISTED IN MENU

Choose from our Drop off catering menu.

Each menu item will be subjected to a chafing dish

# Drop Off Catering



Drop off catering includes **FOOD ONLY**. Sourced locally, scratch prepared cuisines. This service does not include utensils. Please request additional disposables. Have it delivered or Pick up at our location. Delivery fee subjected to location. Our Full Pans are a serving size of 30

**Requires a \$1,000 Food & Beverage Minimum**

## B R U N C H C A R B S

### BUTTERMILK PANCAKES

Fluffy scratch-made buttermilk pancakes + Pure maple syrup

Contains Gluten & Dairy

**Full Pan \$100**

### BLUEBERRY PANCAKES

Fluffy scratch-made blueberry infused pancakes + Pure maple syrup

Contains Gluten & Dairy

**Full Pan \$120**

### VANILLA BRIOCHE FRENCH TOAST

Nutmeg vanilla infused fluffy pan seared brioche bread + Pure maple syrup

Contains Gluten & Dairy

**Full Pan \$150**

### BELGIAN WAFFLES

Golden hand crafted belgian waffles + Pure maple syrup

Contains Gluten & Dairy

**Full Pan \$120**

### RED VELVET WAFFLES

Sweet scratch prepared red velvet waffles + Pure maple syrup

Contains Gluten & Dairy

**Full Pan \$130**



## CINNAMON ROLL WAFFLES

Rich golden cinnamon roll waffles + Pure maple syrup

Contains Gluten & Dairy

**Full Pan \$140**

## ORIGINAL HOME FRIES

Pan Seared house seasoned home fry potatoes

Gluten Free + Vegan Friendly

**Full Pan \$120**

## SWEET POTATO HOME FRIES

Rich crispy house seasoned sweet potato home fries

Gluten Free & Vegan Friendly

**Full Pan \$125**

## P R O T E I N S

### WINGS

Marinated seasoned party wings + choice of style

*Choice of style*

Crispy

Contains Gluten

Jerk BBQ

Ginger Chili Cashew

Contains Gluten + Nuts

Plain (Oven Fried)

**Full Pan \$180**

## HERB ROASTED CHICKEN

Herb roasted miniature french leg quarter chicken, sage, butter white wine pan sauce

Contains Dairy + Gluten Free

**Full Pan \$150**

## CREOLE SHRIMP + GOUDA GRITS

Rich creole jumbo shrimp sweet pepper kielbasa sauce + creamy gouda cheese grits

Contains Dairy + Shellfish

**Full Pan \$250**

## CRISPY SHRIMP

Seasoned crispy colossal shrimp

Contains Gluten + Shellfish

**Full Pan \$200**

## SOUTHERN FRIED FISH

Deep fried crispy seasoned white fish

Contains Gluten

**Full Pan \$470**

## LIBERIAN GRAVY + CASSAVA (YUCCA)

Sweet pepper & onion chicken gravy + Steamed Cassava (Yucca)

Gluten Free

**Full Pan \$260**

## BACON

Choice of Pork or Turkey Bacon

Gluten Free

**Full Pan \$185**

## SAUSAGE

Choice of Chicken, Turkey, or Pork Sausage

Gluten Free

**Full Pan \$150**

## POACHED EGGS

Light seasoned poached whole eggs

Gluten Free

**Full Pan \$165**

## SCRAMBLED EGGS

Fluffy seasoned scrambled eggs, choice of cheese

Gluten Free

**Full Pan \$185**

## VEGETABLE EGG WHITES

Rich egg whites paired with spinach, sweet peppers, and onions

Gluten Free

**Full Pan \$170**

## SEAFOOD STUFFED SALMON

Local tender seafood stuffed salmon

**20 Servings**

Gluten Free

**Full Pan \$420**

## FRIED LOBSTER TAILS

Deep fried seasoned lobster tails

**Full Pan \$920**

## LIB STYLE BEEF KABOBS

Marinated Grilled Steak + peppers onions + 6" skewers

Contains Nuts

**Full Pan \$450**



# P A S T A

## MAC & CHEESE

Three cheese authentic macaroni with choice of style

Contains Gluten + Dairy

Basic Mac- **Full Pan \$180**

Cornbread Mac- **Full Pan \$210**

Seafood Mac - **Full Pan \$560**

Shrimp and Lobster meat/Tail

## CAJUN CHICKEN PASTA

Cajun seared chicken breast + Cajun Alfredo Sauce w/ Penne + Diced tomatoes & parsley

Contains Gluten + Dairy

**Full Pan \$200**

## CAJUN SEAFOOD PASTA

Mouth watering Shrimp, Mussels, Scallops, and Chopped Little neck clams, Angel hair pasta, tossed in a signature Basil Cajun Alfredo sauce.

Contains Gluten + Dairy

**Full Pan \$420**

## AFRO-RASTA PASTA

Creamy Jerk Coconut Sauce w/ Penne + Sautéed assorted peppers

Contains Gluten + Dairy

**Full Pan \$165**

Add Chicken - **Full Pan \$216**

Add Shrimp - **Full Pan \$230**

# DESSERTS

## STUFFED LIB STYLE DONUTS

Liberian style donut + choice of pudding flavor coated w/ cinnamon & sugar

Contains Gluten + Dairy

**Platters \$150**

30 serving size

## WYNETTA'S FAMOUS CORNBREAD

Rich buttery cornbread prepared with a family traditional recipe

Contains Gluten + Dairy

**Platters \$130**

30 serving size

## BANANA BREAD (RICE BREAD)

Liberian traditional moist banana bread (rice bread)

Contains Dairy

**Platters \$100**

30 serving size

## COCONUT BREAD

Flaky scratch - made sweet coconut bread

Contains Gluten

**Platters \$130**

30 serving size

## MINIATURE RUM CAKES

Mini fermented moist caribbean rum cake Starr African rum sauce

Contains Gluten + Vegan Friendly

**Platters \$150**

30 serving size