



Breakfast

Southwest Breakfast Wraps

Eggs Scrambled with smoked turkey sausage, corn, black beans, peppers, onions, potatoes, spinach, sour cream and a blend of cheeses rolled in a flour tortilla
\$7/person

Shrimp and Grits

Shrimp sautéed with smoked turkey sausage, peppers and onions in a spiced tomato pan gravy. Accompanied by creamy yellow stone ground grits with cheese
\$9/person

Scrambled Egg Casserole

Eggs scrambled with smoked turkey sausage, potatoes, peppers, onions, tomatoes, spinach, a blend of cheeses and finished in the oven
\$5/person

Turkey Sausage Gravy with Homemade Biscuits

A deliciously light version of the traditional favorite prepared with turkey breakfast sausage and served with fresh baked homemade buttermilk biscuits
\$6/person

Homemade Gourmet Quiche

Chef's selection of traditional egg custard pie with homemade pie dough baked fresh to order. Eight slices per quiche
\$30 each

Homemade Muffins and Breakfast Breads

Fresh baked homemade muffins and breads prepared by our Pastry Chef. Inquire about flavors
\$30/dozen

Fruit, Yogurt and Granola Platter

An assortment of fresh cut fruit served with vanilla yogurt and crunchy granola
\$45/large \$25/small

Smoked Salmon Bagel Platter

Smoked salmon served with minced red onions, capers and lemon wedges accompanied by a dill cream cheese spread, raspberry jam and assorted mini bagels
\$75/large \$45/small

Orange Juice

\$5/carton



**All mealweek.com breakfast deliveries include:
Paper plates, plastic ware, cups and napkins**

**Personal Chef Enan Parezo specializes in
PHARMACEUTICAL LUNCHESES**

100% Satisfaction Guarantee

Also contact Enan for Lunch and Dinner Options!

Call us at (843)452-7261

**email chefenan@mealweek.com for customization
minimum \$100 order for delivery to the entire Charleston area
we accept all major credit cards**