

CHEF COURTNEY

January - March Menu

PRIVATE BRUNCH

Red Argentinian Shrimp & Slow Cooked Garlic Grits

Smoked Salmon or Oyster Mushroom Bruschetta

Roasted Redskin Potatoes

Salmon Bites

Crispy Fried Catfish

Scrambled Eggs

Sausage (Vegan | Turkey | Pork by request)

Bacon (Vegan | Turkey | Pork by request)

Massaged Kale & Arugula Salad

Fruit Graze Boards (up-charge may apply)

BRUNCH SPECIAL ITEMS

(\$12.00 per person service fee with on-site preparation available ONLY)

Madagascar Vanilla Waffles

& Homemade Syrup

Brioche French Toast

& Warm Mixed Berry Compote

Lemon Infused Pancakes

& Warm Blueberry Compote

**RANGE FROM \$45-\$100 PP
PLUS A \$200 PRIVATE CHEF
SERVICE FEE**

***ADD-ONS ARE FACTORED
INTO YOUR FINAL PRICE PER
PERSON***

**INCLUDES DINNERWARE,
CUTLERY, DRINK WARE, AND
INTIMATE AESTHETICS**

**ATTENDEE REQUIREMENT
10 PERSON MINIMUM
45 PERSON MAXIMUM**