



## **BREAKFAST**

### **Continental Breakfast \$6.00**

includes fresh cut fruit and assorted baked goods  
(almond croissants, blueberry muffins, sunrise muffins, scones, Danish)

### **Southern Breakfast \$8.00**

includes scrambled eggs, applewood smoked bacon (2 pieces), sausage (1 piece)  
choice of grits, seasoned potatoes or cheesy hash brown casserole  
with cut fruit, buttermilk and sweet potato biscuits

### **Breakfast Sandwiches**

(minimum order of 10 of each sandwich)

(made with scrambled eggs)

#### **Original \$6**

With American cheese

(choose bread and meat)

wheat . white . croissant . Kaiser roll

bacon . sausage . ham

(no meat \$4)

#### **Andrew's Choice \$8**

sausage patties dipped in pancake batter

with Swiss & spiced syrup

#### **Chucktown \$9**

fried chicken breast, bacon,

cheddar, chipotle mayo on waffles

#### **ADD**

grits, seasoned potatoes or cheesy hash brown casserole \$2.00, fruit \$2.50

## **Egg Muffins**

(minimum 12 of each muffin)

### **Southwestern**

chicken, bean, corn, onion, tomato, spinach & feta

### **Vegetarian**

kale, Brussels sprouts, sun-dried tomato relish, pesto quinoa

### **Western**

ham, peppers, onions, mushrooms, cheddar

**Whole Egg \$6 - Egg Whites \$7**

## **Island Potato Casseroles**

seasoned potatoes with peppers, onions, mushrooms  
with scrambled eggs

**CHOOSE YOUR LOCAL ISLAND**

### **Kiawah \$9**

sausage gravy & cheddar cheese

### **Wadmalaw \$9**

broccoli, mixed squash, tomatoes & cheddar

### **Sullivan \$9**

philly meat & American cheese

### **Deweese \$10**

turkey, bacon, tomato cream, cheddar

### **Edisto \$11**

shrimp, kielbasa, tomato cream

## **Novelties**

### **Shrimp & Grits \$12**

tomato cream sauce . tasso gravy or sausage gravy  
with scrambled eggs

bacon bits, cheddar, green onion

### **Corned Beef Hash \$12**

house made hash with scrambled eggs

choice of stone ground grits, seasoned diced potatoes or cheesy hash brown casserole  
buttermilk and sweet potato biscuits

### **Sweet Potato Chicken Hash \$13**

house made hash with honey, adobe sauce and cilantro with scrambled eggs  
choice of stone ground grits, seasoned diced potatoes or cheesy hash brown casserole  
buttermilk and sweet potato biscuits

**2 Biscuits & Sausage Gravy \$5**

## **Waffles, Pancakes, French Toast**

**French Toast \$4 - Pancakes \$5 - Waffle \$6**

add strawberries, blueberries, chocolate chips or granola \$1.25ea

### **Combo Breakfast \$10**

choice of French toast, pancakes or waffle  
scrambled eggs, bacon (2 pieces) & sausage patty (1 piece)  
with cut fruit

### **Additional Information**

- Tax of 11% is not included in the pricing.
- Delivery, Service and Equipment are not included and can be arranged.
- Use of Charleston Catering equipment for delivery, setup and pick up is \$50.00.



**Brunch**

*Shrimp and Grits Station*

pimento cheese stone ground grits  
with tomato cream sauce and Tasso gravy  
includes toppings of bacon crumbles, green onion, asiago and cheddar

*Scrambled Eggs*

*Smoked Salmon Display*

with herb cream cheese, lemon aioli, red onion, cucumbers,  
roma tomatoes, radishes, capers, caviar, chives, dill and lemon

*Fresh Fruit*

strawberries, pineapple, cantaloupe, blueberries and grapes

*Build Your Own Salad Station*

served with arugula, mixed baby greens or spinach  
toppings include tomatoes, cucumber, diced peppers, red onion, eggs  
shredded carrots, mushrooms, candied pecans, sunflower seeds  
black beans and corn, kidney beans, garbanzo beans, garlic croutons  
herb goat cheese, cheddar, asiago, blue cheese  
grilled chicken, roasted turkey, ham, bacon crumbles  
with balsamic vinaigrette, ranch, raspberry vinaigrette

**Pricing**

**Food**

Brunch.....\$ 20.00 per person

**Additional**

-11% Sales Tax not included

-Delivery, service or equipment is not included but can be arranged



### **Brunch**

#### *Sweet and Savory Waffle Station*

(Chef attended)

waffles

scrambled eggs

applewood smoked bacon, sausage patty , fried chicken  
strawberries, blueberries, chocolate chips, peanut butter, cinnamon apples  
butter, whipped cream, syrup, Cajun aioli  
herb goat cheese, feta, cheddar  
seasoned potatoes

#### *Build Your Own Parfait*

vanilla Greek yogurt

strawberries, blueberries, bananas,

raisins, almonds, pecans

house made granola

#### *Wrap Station*

grilled chicken and blackened shrimp  
with cilantro lime rice, lettuce, Pico de Gallo,  
black bean and corn salsa, diced tomatoes,  
diced onions, chopped jalapenos, cheddar cheese, guacamole, sour cream  
with flour tortilla

#### *Quinoa Salad*

with chickpeas and kale

#### *Mediterranean Orzo Pasta Salad*

**Pricing**

**Food**

Brunch.....\$ 21.00 per person

**Additional**

-11% Sales Tax not included

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## **Brunch**

### *Omelet Station*

(made to order omelets)

Choice of

ham, sausage, bacon, shrimp

cheddar, Monterey jack, asiago, feta

Onions, peppers, mushrooms, tomatoes, broccoli, zucchini,

black beans, jalapenos, spinach

sour cream, salsa, Herbs de Province, salt, pepper, cayenne

### *Grits and Seasoned Potatoes*

### *Sweet and Savory Biscuit Bar*

asiago herb, rosemary, sweet potato, buttermilk biscuits

toppings include red pepper jelly, fig preserves, grainy mustard,

strawberry jam, raspberry preserves, honey butter

pimento cheese, fontina, bleu cheese, cheddar cheese

sausage gravy

### *Appetizer Cheese Board*

aged cheddar, buttermilk bleu, Havarti, smoked Gouda,

grand cru, fontina, brie, herb goat cheese,

fig preserves, raspberry preserves, blueberry honey,

grainy mustard, dried apricots

garnished with fresh fruits

with assorted crackers, croustades and flatbreads

*Assorted Tea Sandwiches*  
pimento cheese on white bread  
chicken salad on grain bread  
cucumber, cream cheese and dill on flatbread  
egg salad and watercress on grain bread

**Pricing**

**Food**

Brunch.....\$ 22.00 per person

**Additional**

-11% Sales Tax not included

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