



BREAKFAST MENU

SOUTHERN BREAKFAST \$6

includes scrambled eggs, apple wood smoked bacon (2 pieces), sausage (1 piece), buttermilk & sweet potato biscuits
choice of grits, oven home fries with peppers & onions or cheesy hash brown casserole

COMBO BREAKFAST \$7

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

CONTINENTAL BREAKFAST \$7

Includes fresh cut fruit, assorted baked goods, orange juice
(almond croissants, blueberry muffins, sunrise muffins, assorted scones, banana bread)

FRUIT & YOGURT PARFAIT \$4

low-fat Greek vanilla yogurt with strawberries, blueberries and house made granola

CHILLED OVERNIGHT OATS BAR \$6 – minimum 12

Everything you need to top your overnight oats.
overnight oats with toppings of strawberries, blueberries, bananas, raisins, toasted almonds & walnuts

BUILD YOUR OWN PARFAIT BAR \$7 – minimum 12

Everything you need to make your own parfait.
includes low-fat Greek vanilla yogurt, strawberries, blueberries, bananas, raisins, toasted almonds, walnuts, house made granola

BREAKFAST SANDWICHES \$5

SAUSAGE, SWISS, EGG BAGEL

HAM, PROVOLONE, EGG CROISSANT

BACON, MUENSTER, EGG BISCUIT

SPINACH, BLACK BEANS, TOMATO, PEPPERS, ONION, MOZZARELLA, EGGS WHEAT BURRITO

SHRIMP & GRITS \$10 – minimum 15

choice of tomato cream sauce, Tasso gravy or sausage gravy
includes toppings of bacon bits, cheddar, green onion

CORNED BEEF HASH \$10 – minimum 15

house made hash, scrambled eggs
choice of grits, seasoned breakfast potatoes or cheesy hash brown casserole

BREAKFAST CASSEROLES \$6 – minimum 15

KIAWAH

seasoned potatoes with peppers, onions, mushrooms, sausage gravy, cheddar cheese

JOHNS ISLAND

seasoned potatoes with peppers, onions, mushrooms, broccoli, zucchini, tomatoes, cheddar

DEWEES

seasoned potatoes with peppers, onions, mushrooms, turkey, bacon, tomato cream, cheddar

INDIVIDUAL BAKED EGG MUFFINS \$5

WADMALAW

sautéed kale, broccoli, zucchini, onions, peppers, mushrooms, herb goat cheese

SEABROOK

chicken, black beans, peppers, onions, spinach, cheddar, jalapenos, salsa

BISCUITS & SAUSAGE GRAVY \$5 - minimum 15

ADD

Scrambled Eggs \$3

Apple Wood Smoked Bacon \$3.50

Sausage Patties \$3

Buttermilk Biscuits \$1.25

Sweet Potato Biscuits \$1.25

Stone Ground Grits \$3

Oven Home Fries with Peppers & Onions \$3

Cheesy Hash Brown Potatoes \$3

Fresh Cut Fruit \$3.50

BEVERAGES

Orange Juice \$15 gallon - serves 12

10oz Assorted Fruit Juices \$2.25 - serves 1

96oz Box Coffee \$22 - serves 8

Gallon Sweet Tea \$10 - serves 12

Gallon Unsweet Tea \$10 - serves 12

Gallon Lemonade \$10 - serves 12

Bottled Water \$1.25 - serves 1

Assorted Individual Sodas \$1.75 - serves 1

ADDITIONAL

1. \$150 minimum order required
2. 11% SC Sales Tax to be added
3. Delivery, service & equipment can be arranged if required



BRUNCH

SWEET AND SAVORY BISCUIT BAR

ASIAGO HERB, ROSEMARY, SWEET POTATO, BUTTERMILK BISCUITS

Toppings: *red pepper jelly, fig preserves, grainy mustard, strawberry jam, raspberry preserves, honey butter, pimento cheese, fontina, bleu cheese, cheddar cheese sausage gravy, fried chicken, country ham, applewood smoked bacon*

SCRAMBLED EGGS

BUILD YOUR OWN CROISSANTS

specialty chicken salad, tuna salad, shrimp salad, lettuce & tomato with potato chips & pickles

TOMATO PIE

savory pie with tomatoes, basil, mayo, cheeses

PRICING

Food

Brunch.....\$ 21.00 per person

Service & Equipment (TBD)

11% Sales Tax



BRUNCH

SHRIMP AND GRITS STATION

pimento cheese stone ground grits with tomato cream sauce & Tasso gravy
Toppings: *bacon, green onion, asiago, cheddar*

SCRAMBLED EGGS

APPLE WOOD SMOKED BACON

BUTTERMILK BISCUITS & SWEET POTATO BISCUITS *honey butter*

SANDWICH BUFFET

CHICKEN SALAD ON CROISSANT

TURKEY BLT ON CROISSANT

FRENCH ROAST ON KAISER *roast beef, sun-dried tomato relish, brie, caramelized onion*

FRESH CUT FRUIT *strawberries, pineapple, cantaloupe, blueberries, grapes*

SPICY KALE BLACK BEAN & QUINOA SALAD

COUSCOUS & CHICKPEA SALAD

PRICING

Food

Brunch.....\$ 22.00 per person

Service & Equipment (TBD)

11% Sales Tax



BRUNCH

SWEET AND SAVORY WAFFLE STATION

APPLE WOOD SMOKED BACON, SAUSAGE PATTY, FRIED CHICKEN

Toppings: *strawberries, blueberries, chocolate chips, peanut butter, cinnamon apples butter, whipped cream, syrup, Cajun aioli, herb goat cheese, feta, cheddar*

SCRAMBLED EGGS

OVEN HOME FRIES WITH PEPPERS & ONIONS

SMOKED SALMON DISPLAY

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

BUILD YOUR OWN SALAD STATION

ARUGULA, MIXED BABY GREENS, SPINACH

TOPPINGS:

grilled chicken, turkey, ham, herb goat cheese, cheddar, asiago, blue cheese, tomatoes, cucumber, peppers, onion, eggs, carrots, mushrooms, black beans, garbanzo beans, candied nuts, sunflower seeds, garlic croutons

balsamic vinaigrette, ranch dressing, raspberry vinaigrette

PRICING

Food

Brunch.....\$ 23.00 per person

Service & Equipment (TBD)

11% Sales Tax