



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.....\$ 20.00 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