



**SAMPLE BRUNCH MENU ONE**

**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, SAUSAGE PATTIES

FRESH CUT FRUIT

strawberries, pineapple, cantaloupe, blueberries, grapes

**STRAWBERRY BAKED FRENCH TOAST**

*butter, syrup*

**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, kidney beans, garbanzo beans*

*candied nuts, sunflower seeds, garlic croutons*

*balsamic vinaigrette, ranch dressing, raspberry vinaigrette*

**PRICING**

**Food**

Brunch.....\$ 20.00 per person

**ADDITIONAL**

-Minimum 25 guests

-11% Sales Tax not included

-Delivery, service and equipment can be arranged if required



**SAMPLE BRUNCH MENU TWO**

**SWEET AND SAVORY WAFFLE STATION**

*apple wood 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*

**SCRAMBLED EGGS**

**OVEN HOME FRIES WITH PEPPERS & ONIONS**

**BUILD YOUR OWN PARFAIT**

low-fat Greek vanilla yogurt with strawberries, blueberries, bananas, raisins,  
toasted almonds, pecans, house made granola

**ASSORTED TEA SANDWICHES**

PIMENTO CHEESE ON WHITE BREAD

CHICKEN SALAD ON GRAIN BREAD

CUCUMBER, CREAM CHEESE AND DILL ON FLATBREAD

EGG SALAD & WATERCRESS ON DARK BREAD

**QUINOA SALAD**

with chickpeas and kale

**PRICING**

**Food**

Brunch.....\$ 21.00 per person

**ADDITIONAL**

-Minimum 25 guests

-11% Sales Tax not included

-Delivery, service or equipment can be arranged if required



**SAMPLE BRUNCH MENU THREE**

**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

**SMOKED GOUDA STONE GROUND GRITS**

**OVEN HOME FRIES WITH ONIONS & PEPPERS**

**APPLE WOOD SMOKED BACON**

**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

**SMOKED SALMON DISPLAY**

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

**PRICING**

**Food**

Brunch.....\$ 23.00 per person

**ADDITIONAL**

- Minimum 25 guests
- 11% Sales Tax not included
- Delivery, service or equipment is not included but can be arranged.