BREAKFAST AND BRUNCH MENU

DELIVERY FEE: \$30.00 PRICES STARTING AT \$18.00 PER PERSON MINIMUM 25 PEOPLE

ASSORTED MUFFINS, BREADS, & PASTRIES

FRESH FRUIT AND BERRY TRAY

(MAY ADD HONEY CINNAMON VANILLA YOGURT & GRANOLA FOR TOPPING)

BISCUITS WITH PROTEIN

BEEF TENDERLOIN ON BUTTERMILK BISCUIT WITH HERB BUTTER

PORK TENDERLOIN ON BUTTERMILK BISCUIT WITH PEACH APRICOT BUTTER

FRIED CHICKEN ON BUTTERMILK BISCUIT WITH HOT PEPPER JELLY

EGG DISHES

SPINACH, CRIMINI, MUSHROOM, ASPARAGUS, AND SUNDRIED TOMATO, & CHEDDAR CHEESE EGG CASSEROLE

SMOKED SAUSAGE AN GRANNY SMITH APPLE EGG TART (CAN BE MADE VEGAN)

ASPARAGUS, MUSHROOM, & SUNDRIED TOMATO EGG TART (CAN BE MADE VEGAN)

SCRAMBLED EGGS

BREAKFAST SIDES

HICKORY SMOKED BACON

TURKEY BACON

SAUSAGE LINKS

VEGAN PLANT BASED MEATS AVAILABLE

BREAKFAST POTATOES
(RED POTATOES, ASSORTED PEPPERS AND ONIONS, SALT, PEPPER, OLIVE OIL)

CREAMY SMOKED GOUDA GRITS

FIRED STUFFED ROMA TOMATOES SIGNATURE ITEM

FRENCH TOAST WITH BANANA CARAMEL SAUCE

BUTTERMILK MARINATED FRIED CHICKEN STRIPS AND WAFFLES... MAPLE SYRUP

VANILLA YOGURT PARFAITS TOPPED WITH GRANOLA

OVERNIGHT OAT PARFAITS WITH PEANUT BUTTER, BANANA, AND STRAWBERRY JAM

AVOCADO TOAST WITH SMOKED SALMON , CAPERS, CHOPPED RED ONION, AND BOILED ${\sf EGG}$

AVOCADO TOAST WITH CRISPY PROSCIUTTO

BEVERAGES

CRANBERRY OR ORANGE JUICE

COFFEE 100% REGULAR AND DECAF

HOT WATER AND TEA BAGS