

Brunch Menu

Starting at \$20 Per Person

Choice of Two Meats, Scrambled Eggs Choice of Potatoes, &
Assorted Fresh Fruit & Assorted Freshly Baked Pastries



- **Choice of Two Meats:**
- Country Sausage
- Pork Link or Patty
- Turkey Sausage
- Chicken Apple Sausage
- Applewood Smoked Bacon
- Pork Bacon
- Turkey Bacon
- Ham
- Canadian Bacon
- *Country Fried Steak
- *Fried Chicken
- *Fried Catfish
- *6oz. Steak
- Items with * Cost additional

- **Choice of Potatoes:**
- Country Fried Potatoes
- Roasted Rosemary Red Potatoes
- Country Fried Sweet Potatoes

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- **Choice of Freshly Baked Breads**
 - Croissants
 - Bagels with Cream Cheese
 - White, Wheat or Sourdough Toast
 - Pastries, Assorted Danishes, Muffins, Apple Turnover, Cheese Rolls & Bear Claw

Brunch Menu

Specialty Additions

\$7 per person

Spinach Quiche, Quiche Lorraine, Spanish Frittata & Egg White Margarita Frittata

\$12 per person

Eggs Benidict, Smoked Salmon Belini or Bagel , Bananas Foster French Toast Souffle, Cinnamon Churro Waffles with Dulce de Leche, Strawberry & Whip Cream, Berry Pancakes, Lemon Pancakes with Lemon Curd, Lemon Whip Cream with Blueberry Sauce, Peach Cobbler Pancakes or Waffles

Shrimp & Grits

Side Dish - \$9.95

Main Entrée - \$19.95

\$25 per person

Lobster Benidict & Fresh Large Lump Crab Cakes Benidict

\$45 per person

Louisiana Fried Seafood and Grits with Creole Sauce
Fried Lobster tail, Fried Catfish and 6 Piece Fried Shrimp Over Creamy Grits with Creole Sauce

The following Brunch Bars Requires Onsite Chef - \$65 hr.
Add on these Brunch Bars to the Basic Brunch Menu

Omelet Bar –

\$10 per person or A La Carte \$15

Eggs, *Egg Whites, *Egg Beaters, Choice of Cheese, Peppers, Onion, Ham, Spinach, Mushroom, Tomatoes, Scallions, Bacon & Sausage

Pasta Bar

\$10 per person or A La Carte - \$15 per person

Choose 3 Pastas

Choose 2 Sauces

Choose 2 Proteins

All Comes with the following toppings: Carmelized Onions, Pancetta, Fresh Basil, Zucchini and Yellow Squash, Parmesan Cheese, Tri Color Peppers, Mushrooms, Garlic, and Sundried Tomatoes

***Upgrade the Proteins for Addional \$20 per person Choose 2:**
(Collasal Shrimp, Crab Meat, Salmon, Lobster Meat, Scallops &
Braised Beef Short Ribs)

Pasta Options:

Angel Hair , Ravioli, Fettucine, Penne, Bowtie, Spaghetti &
Ravioli (Cheese, Meat, Butternut Squash)

Sauce Options:

Alfredo, Marinara, Pesto, Meat Sauce & Fresh Herbs & Olive Oil

Protein Options :

Sliced Chicken, Italian Sausage, Meatballs, & Shrimp

Waffle or Pancake Bar -

\$12 per person or A La Carte - \$15

w/ Basic Meat Additional \$3

Fried Chicken - \$8 Fried Catfish Pieces - \$8

Buttermilk Waffles, Red Velvet Waffle, Pumpkin Waffle, Sweet Potato Waffle, Butter,
Maple Syrup, Flavored Syrup, Gourmet Jams, Berries, Powdered Sugar, Fresh
Blueberries, Raspberries, Strawberries, Blackberries, Chantilly Cream or
Bourbon Chantilly Cream

***Ask About Our
Mini Waffles**

Brunch Menu

Beverages

Coffee (Decaf & Regular) & Hot Water for Tea \$2.50 pp.

Ghirardelli Premium Hot Chocolate \$ 3.50 pp.

Holiday Only Peppermint Hot Cocoa
Whipped Cream & Peppermint Bark \$5.00 pp.

Coffee Service- Regular, Decaf and Hot Water for Tea Service
Featuring Tazo & Stash Teas w/ Variety of Black, Green, Herbal,
Caffeinated and Non- Caffeinated, and Fruit Flavored Tea Selection,
Flavored Creamers, Variety of Regular, Substitute and Raw Sugars,
Lemon & Honey

\$5.25 pp.

Premium Coffee Bar (Light, Medium or Dark Roast)
Flavored Creamers, Flavored Syrups, Ghirardelli syrups,
Premium Fine Coffee, Variety of sugars,
Spices: cinnamon, nutmeg and cocoa

\$6.50 pp.

Juices

Orange, Cranberry, Pomegranate, Grapefruit & Pineapple

\$3.00pp.

Mimosa Bar

\$8.99pp

*Does not include Champagne

Includes 5 juices, Peach, Strawberry, or Mango Puree

Set up In Beautiful Labeled Gold Trim Glass Carafes, Champagne Urns, Champagne
Glass Flutes, and Garnishes of Strawberry, Blackberries, Orange, Raspberry,
Blueberry, Lime & Lemons

*Add Specialty Custom Bar \$175

