

BOURBON BLUE

NEW AMERICAN CUISINE. NEW ORLEANS TWIST.

Plated Brunch-\$24pp + 8% tax + 20% gratuity

Starter Course

...choose up to 3...

House Salad

...mesclun greens topped with tomatoes, cucumbers & red onion with a side of balsamic vinaigrette

Caesar Salad

...crisp romaine lettuce tossed with parmesan, croutons and caesar dressing

Gumbo Ya Ya

...new orleans stew of chicken and sausage cooked with trinity, dirty rice and okra

Fruit Cup

...fresh chopped seasonal fruit

Entrée Selections

...less than 40 guests, choose up to 5...

Buttermilk Pancakes

...3 buttermilk pancakes served with maple syrup and butter

Eggs Benedict- \$2 additional per person

...2 poached eggs topped with hollandaise served over ham on a toasted english muffin with lyonnaise potatoes

French Toast

...3 slices of battered bread topped with strawberries & whipped cream

The Basic Favorite

...3 eggs scrambled w/lyonnaise potatoes & your choice of bacon/sausage

Breakfast Burrito

...scrambled eggs with pepperjack cheese and salsa fresca, wrapped and served with lyonnaise potatoes and sour cream

Jambalaya

...a cajun stew of chicken, andouille sausage, tasso ham, shrimp and crawfish, with trinity, served over dirty rice

Southern Fried Chicken

...buttermilk battered chicken breast topped with country gravy, served with lyonnaise potato and vegetable du jour

Chesapeake Crab Cake

...baked, served with lyonnaise potatoes, vegetable du jour

Dessert Selections

...choose 2...

Warm Chocolate Brownie

...baked chocolate brownie topped with chocolate sauce, peanuts & whipped cream

Bananas Foster Bread Pudding

...french bread soaked in dark rum custard, sliced bananas, bourbon anglais

Mason Jar Peach Pie

...chopped peaches cooked in brown sugar and spices with a buttery pie shell, topped with whipped cream