



BRUNCH RECEPTION MENU

PRICE PER PERSON: \$ 20

Select 2 platters and 3 passed or displayed hors d'oeuvres
to be served during your three-hour reception

Includes soda, coffee & tea

Please add applicable sales tax and gratuities

PLATTERS ~

SELECT 2:

CHEESE BOARD

With seasonal accompaniments

GRILLED VEGETABLE BOARD

Served with housemade ranch dressing

VINTAGE ANTIPASTA

Deviled eggs, seasonal cheeses, pickled vegetables,
olives & crackers

BLACK BEAN DIP

With tortilla chips & tomato salsa

FRUIT PLATTER

Seasonal assortment of fruit

SEASONAL SALAD

Delicious creation by Chef Stephanie

SMOKED SALMON BOARD — ADD \$1 PP

With herbed cream cheese, capers,
red onions, and fried saltines

SEARED BEEF PLATTER — ADD \$1 PP

Roasted medium rare and served with
horseradish cream, pickled onions and slider rolls

HAND PASSED OR DISPLAYED HORS D'OUVRES ~

SELECT 3:

DEVILED EGGS (V & GF)

With pickled peppers

SOUTHERN TOSTADA (V)

Fried corn tortillas with roasted veggies, feta & white BBQ sauce

STUFFED BABY PEPPERS (V & GF)

Char grilled and stuffed with herb cream cheese and spinach

TOMATO & MOZZARELLA CAPRESE (V)

Tomato, housemade mozzarella, basil and balsamic on crostini **Seasonal**

MINI EGGWICH

Scrambled eggs and cheese sauce on toast

CHEESEBURGER SLIDERS

CHICKEN SALAD

Roasted pulled chicken with smoked BBQ mayo.
Choice of Slider Rolls or Fried Saltines

CRISPY CHICKEN SLIDERS

With buffalo sauce, icebox pickles and roasted garlic mayo

GRILLED FRUIT SKEWERS (V & GF)

With vanilla yogurt dipping sauce

MINI QUICHES

Choice of Vegetarian or Bacon

HUSHPUPIES

With mustard & BBQ Sauce

BREAKFAST DIPPERS

Pancake batter dipped maple sausage links and served with syrup

MINI MAC & CHEESE BALLS

BABY CHICKEN & WAFFLES

MINI S'MORES WAFFLES

Hushpuppy waffle topped with melted chocolate, bruleed marshmallow and graham cracker crumbs

SOUTHERN MEATBALLS

With grape jelly

BABY PIGGLY SLIDERS (ADD \$1 PP)

Bacon and pulled pork with vinegar slaw and house sauce

MINI CRAB CAKES (MKT PRICE)

SHRIMP COCKTAIL (ADD \$1 PP)