



Brunch/Lunch Menu

\$35 per person

On The Table

Homemade Buttermilk Biscuits & Homemade Jalapeño Cornbread
w/ maple butter & seasonal jam

Entrees *(pick two)*

Comes w/ House Salad

- Scrambled Eggs *with or without cheddar cheese*
- Banana Foster French Toast Bake
w/ rum, banana, pecans
- Golden Malted Belgian Waffle
w/ whipped butter, maple syrup
- Buttermilk Pancakes *w/ whipped butter, maple syrup*
- Blueberry Pancakes *w/ whipped butter, maple syrup*
- Breakfast Quesadilla *w/ sour cream and pico de gallo*
- Buttermilk Fried Chicken Breasts *w/ sausage gravy*
- Jambalaya *w/ chicken and sausage*
- BBQ Smoked Brisket
- Creamed Chipped Beef *w/ biscuits*
- Sausage, Peppers, & Onions Frittata
- Creole Penne *w/ mushrooms, spinach & tomatoes*
- Seasonal Penne Primavera
- Classic Eggs Benny
- Breakfast Burritos *w/ scrambled eggs, sausage, potatoes, cheddar, onions, peppers, bacon, zesty aioli, sour cream*
- Bacon, Egg & Cheese Wraps
- Mexican breakfast Wraps *w/ chorizo, lettuce, zesty, pico de gallo, cheddar cheese, avocado, scrambled eggs*
- Asparagus & Goat Cheese Quiche

Sides *(pick two)*

- Breakfast Potatoes
- Cheesy Grits
- Tater Tots
- Applewood Smoked Bacon
- Scrapple
- Sausage Gravy
- Smoked Mac N' Cheese
- Caesar Salad
- Assorted Fruit Bowl *w/ strawberries, cantelope, honeydew. Blueberries & watermelon*
- Slice fruit *w/ bananas, apples, oranges & grapes*
- Sausage links
- Hash *w/ shredded potatoes, onions, peppers*
- Mixed Berry Salad *w/ arugula, strawberries. Blueberries, balsamic dressing*

*need a lil' something more?
check out on the next page*

Add On Hors d' Oeuvres

(priced per dozen)

- Tomato Mozzarella Skewers *w/ reduced balsamic & pesto drizzle* +24
- Buttermilk Chicken Fingers *w/ green goddess* +30
- Fried Green Tomatoes *w/ zesty aioli* +36
- Crostini Trio – *avocado toast, pimento cheese, bruschetta* *4 each* +48
- Fried Mac N' Cheese Balls *w/ zesty aioli* +36
- Smoked Brisket Grilled Cheese +42
- Herb Grilled Chicken Skewers *w/ cajun remoulade* +30
- Deviled Egg Trio – *classic, roasted tomato & balsamic, bacon jalapeno* +36
- Prosciutto Wrapped Asparagus *w/ lemon dijon aioli* +36
- Flatbreads – choice of ... +48
Classic, Margarita, Four Cheese Mushroom Pesto
- Cheesesteak Eggrolls *w/ spicy ketchup* +60
- Chicken n' Biscuit Sliders *w/ green goddess* +48
- Wagyu Burger Sliders *w/ zesty aioli* +54
- BBQ Brisket Sliders *w/ homemade coleslaw* +54
- Mini Crab Cake Slider *w/ lemon aioli* +MP
- Hot Honey Fried Chicken Sliders *w/ ranch* +48
- Mini Shrimp N' Grit Tartlets +54
- Tuna Tartar Cups *w/ seasoned pita* +60
- Shrimp Tempura *w/ pineapple Salad* + 54

(priced per half tray)

- Fried Pickles *w/ green goddess dressing* +40
- Loaded Tater Tots +65
- Franks in a Blanket *w/ spicy mustard* +75

Boards *(feeds 10-12 people)*

- **Farmers Table +150**
 - Crudité, Whipped Ricotta, Pimento Cheese, Assorted Cheeses, Seasoned Pita, Crackers, Fresh Fruit
- **Cajun Charcuterie Board +250**
 - Assorted Smoked & Cured Meats & Sausages, Seasonal Jams, Assorted Cheeses, Seasoned Pita, Fresh Fruit, Candied Pecans
- **BYO Parfait Station +100**
 - Greek vanilla yogurt, granola, strawberries, blueberries & bananas

Associated Fees

6% tax, 5% special events fee, 20% gratuity, \$200 room fee

Event Timing

Three Hour Event

Food Service for Two Hours

half hour before for set-up allowed and a half hour after for clean-up