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**Brunch Catering List:**

- Peach Cobbler French Toast (V)
- Banana Pudding French Toast (V)
  - Fruity pebble French toast
  - Toasted coconut French toast
  - Red Velvet French Toast
- Buttermilk fried chicken & waffles (V)
  - Shrimp & smoked Gouda grits (V)
- Salmon & shrimp w/ smoked Gouda grits & parmesan cream sauce
  - Sweet potato pie bread pudding (V)
- Blueberry bliss baked oatmeal granola bars (V)
  - Buttermilk biscuits (V)
  - Chive scrambled eggs (V)
    - Assorted quiche (V)

- Fruit platter (V)
- Assorted breakfast danish & pastries (V)
  - Oxtail & sweet potato grits
  - Eggs Benedict w/ crab cake (V)
  - Croissant breakfast sandwiches (V)
- Breakfast tacos: bacon, egg & cheese/potato, bacon, egg & cheese/sausage, egg & cheese/MONSTER- bacon, ham, egg, potato, cheese, bell pepper & onion (V)
  - Bacon (V)
  - Sausage: maple links, or pan sausage (V)
- Brown sugar maple bacon OR B.S.M.B wrapped smokies
  - Loaded biscuit sandwiches (V)
    - Ribeye steak & eggs
    - Charcuterie board (V)
    - Churro waffles (V)
  - Roasted red breakfast potatoes (V)
    - Hash brown patties (V)
    - Coffee and hot tea set up
- Pancakes- \*original, banana nut, red velvet, blueberry (V)

**(V)- Items can be made VEGAN: free of all animal products.**

### **Brunch Packages:**

***Continental Breakfast-*** includes pastries and baked goods (muffins, quiche,) fruits, toast, yogurt, tea and coffee. ***(\$24 per person)***

***Elevated Brunch-*** includes seasonal fruit platter, (1) brunch entrée, (2) brunch sides, buttermilk biscuits, tea, coffee, and fruit juices. ***\*Up to 50 guests\* (\$38 per person)***

***Brunch Experience-*** includes seasonal fruit platter, charcuterie platter, (2) brunch entrées, (3) brunch sides, pan sausage & bacon, buttermilk biscuits, tea, coffee & fruit juices. ***(\$72 per person)***