

# Brunch Menu

*Note: A full pan serves 20-25 people      A half pan serves 10-15 people*

## STARTERS/PLATTERS

- ❖ *Fruit platter with honey lime drizzle & fresh mint (assorted seasonal fruits) \$60 regular platter (10/15 ppl)/\$70 large platter (20-25 ppl)*
- ❖ *Vegetable platter with dipping sauce \$40 regular platter /\$50 (10/15 ppl) large platter (20-25 ppl). Hummus or ranch.*
- ❖ *Blueberry muffins \$30 per dozen*
- ❖ *Honey butter biscuits \$20 per dozen*
- ❖ *Croissants \$30 per dozen*

## SIDES

- ❖ *Scrambled eggs \$45 half pan/\$75 full pan*
- ❖ *Cheddar cheese scrambled eggs \$50/\$85*
- ❖ *Southwest scramble (bell peppers, onion, green chiles, fresh diced tomatoes & mozzarella cheese) \$55/\$90*
- ❖ *Lobster & chives scrambled eggs \$80/\$150*
- ❖ *Egg whites \$50/\$85*

## SIDES

- ❖ *Applewood Smoked bacon \$45 (40 pieces)/\$85 (80 pieces)*
- ❖ *Turkey Bacon \$50 (40 pieces)/\$90 (80 pieces)*
- ❖ *Sausage (pork) \$50 (40 pieces)/ \$90 (80 pieces)*
- ❖ *Turkey sausage \$55 (40 pieces)/ \$90 (80 pieces)*
- ❖ *Classic farmer johns smoked turkey sausage \$70/\$130*
- ❖ *Classic breakfast potatoes \$50/\$100*
- ❖ *Southwest breakfast potatoes \$60/\$120*
- ❖ *Three cheese Mac \$65/\$130*

## ENTREE'S

- ❖ *Pancakes \$55/\$85*
- ❖ *French toast \$65/\$100*
- ❖ *Belgian waffles \$65/\$100*
- ❖ *Red velvet waffles \$65/\$100*
- ❖ *Toppings: Strawberries, blueberries, chocolate chips, caramelized bananas*
- ❖ *Croissant breakfast sandwiches bacon or sausage \$60 per dozen*
- ❖ *Chicken & waffles \$80/\$160*
- ❖ *Chicken & pancakes \$75/\$145*
- ❖ *Blackened salmon & cheddar grits \$120/\$240*
- ❖ *Cajun shrimp & cheddar grits \$100/\$200*
- ❖ *Fried salmon \$80/\$160*
- ❖ *Fried shrimp \$70/\$140*
- ❖ *Fried lobster bites \$140/\$280*
- ❖ *Crab cakes with remoulade sauce \$150 per dozen*
- ❖ *Gumbo \$100 half gallon/\$200 full gallon*
- ❖ *Spicy honey glazed wings \$65/\$130*
- ❖ *Lemon pepper hot \$65/\$130*
- ❖ *Classic \$60/\$120*

## ONSITE CATERING

### Additional charges

- ❖ *Service charge \$150 (operating cost for insurance, staff, mileage, equipment)*
- ❖ *Cost of rentals for plates, silverware & linens if necessary*

## CATERING

- ❖ *\$20/\$25/\$30 per person*
- ❖ *\$20- one starter, two sides & one entrée*
- ❖ *\$25- one starter, three sides & one entree \$30- one starter, four sides & two entree's*