

Our menu reads more like a restaurant menu than a typical “catering” menu. Below is a representation of the types of food that we may suggest for brunch style events or weddings.

| savory |

SHRIMP + GRITS | with smoked sausage, onions and peppers in a white-wine cream sauce, served with creamy white cheddar grits

SOUTHERN FRIED CHICKEN + WAFFLES | buttermilk fried chicken strips, Belgian waffle halves, pecan-maple butter and real maple syrup

AVOCADO TOAST PLATTER | mashed fresh Hass avocados, citrus dressed arugula, pickled green tomato relish, diced tomatoes, lemon wedges, sesame seeds, fresh ground pepper, grilled bread (vg)

BLT PLATTER | hardwood smoked bacon, maple-chipotle bacon, artisan greens, sliced tomatoes, Dijon mustard, garlic aioli, grilled bread

GRILLED BEEF TENDERLOIN PLATTER | sliced beef tenderloin, served medium rare at room temperature, with horseradish cream sauce

BREAKFAST SMOKED SALMON PLATTER | assorted mini bagels with cream cheese, NOVA cold smoked salmon, chopped hard-boiled egg, sliced roma tomato, sliced red onion, cucumber and capers

SHORT RIB + GRITS | slow braised in beef stock, red wine, porcini mushrooms, and root vegetables, boneless and shredded; served with creamy white cheddar grits

JUMBO LUMP CRAB CAKES | pan sautéed and served with Creole remoulade

BISCUITS + GRAVY | house made flaky buttermilk biscuits with white southern style sausage gravy

BACON + BREAKFAST SAUSAGE LINKS

BREAKFAST POTATOES (v)

WHITE CHEDDAR GRITS | creamy southern style

| eggs |

SCRAMBLED EGG + HASH BROWN CASSEROLE | a hearty mixture of hash browns and eggs, cooked into a casserole and topped with cheddar cheese (v)

BREAKFAST TACO SCRAMBLE | diced peppers and onions, black beans, potatoes, pico de gallo, white cheddar and monterrey jack scrambled with eggs and served with flour tortillas and salsa roja (v)

MINI QUICHE SELECTION

DEVILED EGGS | chef's selection of deviled egg creations

GRILLED VEGETABLE, SPINACH + GOAT CHEESE FRITTATA | grilled fresh vegetables and goat cheese (v)

CALIFORNIA CLUB FRITTATA | diced smoked turkey, bacon, sautéed mushrooms, spinach, fontina, white cheddar and pico de gallo

BROCCOLI + CHEDDAR FRITTATA | broccoli and cheddar cheese (v)

| hand-held |

GRILLED VEGETABLE, SPINACH + GOAT CHEESE BREAKFAST WRAP | with fresh scrambled eggs and white cheddar cheese (v)

SOUTHERN BREAKFAST WRAP | fresh scrambled eggs, breakfast sausage, cheese and roasted red pepper sauce

CALIFORNIA CLUB BREAKFAST WRAP | fresh scrambled eggs, diced smoked turkey, bacon, sautéed mushrooms, spinach, fontina and cheddar cheese and pico de gallo

BREAKFAST BURRITO | with fresh scrambled eggs, cheese, potatoes, black beans, pico de gallo (v)

| hand-carved |

GRILLED BISTRO STEAK | hand carved; 24-hour marinated beef shoulder tender, seasoned simply with sea salt and fresh ground black pepper, chef selected paired sauce

ROASTED BEEF TENDERLOIN | with caesar crust and drawn butter

ROASTED SIDE OF SALMON | slow roasted with dill

GRILLED AHI TUNA LOIN | served with avocado tomato relish tossed with chile cilantro vinaigrette

| salads |

TRADITIONAL CAESAR SALAD | romaine, homemade croutons, shaved parmesan cheese, fresh lemon, Caesar dressing (v)

SIGNATURE ARTISAN SALAD | artisan greens, crumbled goat cheese, Cajun candied pecans, fresh seasonal berries, honey tarragon vinaigrette (v)

GREEK SALAD | romaine, tomatoes, pepperoncinis, Kalamata olives, red onion, feta cheese, Greek vinaigrette (v)

| sweet |

CREAM CHEESE STUFFED FRENCH TOAST | topped with seasonal berry coulis

FRESH SEASONAL FRUIT DISPLAY

NEW ORLEANS STYLE BREAD PUDDING | with pecan-caramel sauce

BREAKFAST BREAD DISPLAY | muffins, cinnamon rolls and assorted pastries

BISCUITS + JAM | house made flaky buttermilk biscuits with butter and assorted jams

BAGEL DISPLAY | assorted bagels with cream cheese + herb whipped butter

YOGURT PARFAIT DISPLAY | vanilla and flavored yogurts with granola, fresh berries, nuts and assorted chef selected toppings

| action stations |

signature scrambled egg station

This attended station gives your guests a choice of signature composed scrambled egg dishes, cooked continuously by our chef

choose 2 selections for your event from our menu or let us create one just for you!

SPINACH + GOAT CHEESE SCRAMBLED EGGS | with white cheddar cheese (v)

KIMCHI SCRAMBLED EGGS | kimchi, scallions (v)

DENVER SCRAMBLE | diced ham, bell peppers, onions, cheese

CALIFORNIA CLUB SCRAMBLE | diced smoked turkey, bacon, sautéed mushrooms, spinach, fontina and cheddar cheese, pico de gallo

SOUTHWESTERN SCRAMBLE | cheese, peppers and onions, black beans, pico de gallo (v)

breakfast hash sauté

This attended station gives your guests a choice of signature hashes, cooked continuously by our chef

choose 2 selections or your station or let us create one just for you!

CORNED BEEF HASH | diced potatoes, onion, corned beef, scallion garnish

SMOKED SALMON HASH | diced potatoes, house smoked salmon, chives, topped with dill crème fraiche

MEXICAN SHORT RIB HASH | diced potatoes, shredded mexican beef short rib, diced chipotles in adobo, pico de gallo

SWEET POTATO HASH | diced sweet potatoes, sautéed greens, onions and peppers (v)

BREAKFAST HASH | diced potatoes, hardwood smoked bacon, onions and peppers

Take your hash to the next level – add on our sous vide poached eggs!

eggs benny station

choose 2 selections for your station or let us create one just for you!

SOUTHERN FRIED CHICKEN BENEDICT | buttermilk biscuit, fried chicken tender, braised collard greens, sous vide poached egg, tabasco hollandaise

PULLED PORK BENEDICT | buttermilk biscuit, smoked pork, sous vide poached egg, hollandaise

SHORT RIB BENEDICT | english muffin, shredded beef short rib, sous vide poached egg, bearnaise

CLASSIC EGGS BENEDICT | english muffin, canadian bacon, sous vide poached egg, hollandaise

EGGS BENEDICT FLORENTINE | english muffin, grilled tomato, sautéed spinach, sous vide poached egg, hollandaise (v)

donut hole flambé

(chef attended action station)

CHOCOLATE GLAZE AND TRADITIONAL GLAZED DONUT HOLES | tossed with a flambéed sauce of rum, vanilla vodka, and brandy, served over guest's choice of

VANILLA OR COFFEE ICE CREAM

bread pudding flambé

(chef attended action station)

HOMEMADE SOUTHERN STYLE BREAD PUDDING

topped with guest's choice of

FLAMBÉED BOURBON SAUCE or WARM WHITE CHOCOLATE SAUCE

new orleans bananas foster flambé

(chef attended action station)

BANANAS FOSTER | bananas sautéed in butter, brown sugar, and banana liqueur served over

VANILLA ICE CREAM

| brunch beverages |

iced coffee bar

COFFEE | cold French roast coffee and decaf coffee

TOPPINGS | whipped cream, shaved chocolate, chopped espresso beans

MIX-INS | half and half, skim milk, almond milk, simple syrup, chocolate syrup, caramel syrup

| Optional Add-On: Bailey's Irish Cream and Kahlua |

create-your-own bloody mary bar

LIQUOR | Tito's Vodka and Milagro Silver Tequila

MIXERS | Zing Zang Bloody Mary Mix and V8 Tomato Juice

VEGETABLES | pickled okra and asparagus, dill pickles, olives, celery

ACCOUTREMENTS | hot sauces, lemons, limes, smoked bacon, boiled spicy shrimp

mimosa bar

JUICES | orange, grapefruit, cranberry, peach nectar

SPARKLING WINE | champagne, cava, or prosecco (choose one)

GARNISHES | fresh strawberries, fresh raspberries, grapefruit wedges, orange wedges

**Upgrade your bloody mary or mimosa bar
to our Artisan Cart for a fun presentation your guests will love!**

These are just some highlighted samples of the types of food that we serve. Each menu is custom designed and priced for your specific situation. Let us know if you have specific dishes you'd like to serve; we'll make it happen.

Updated August 2019