

brunch selections | buffet style

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

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

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 three ounce crab cakes, 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

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

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)

| breads |

CREAM CHEESE STUFFED FRENCH TOAST | topped with seasonal berry coulis

FRESH SEASONAL FRUIT DISPLAY

NEW ORLEANS STYLE BREAD PUDDING | with bourbon pecan-caramel sauce

BREAKFAST BREAD DISPLAY | muffins, cinnamon rolls and assorted pastries

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

| 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, pepperoncini, Kalamata olives, red onion, feta cheese, Greek vinaigrette (v)

| hand-carved |

GRILLED BISTRO STEAK | 24-hour marinated beef shoulder tender, seasoned simply with sea salt and fresh ground black pepper, 4 peppercorn jus

ESPRESSO RUBBED ROASTED BEEF TENDERLOIN | brandy peppercorn cream sauce [carved]

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

BACON WRAPPED PORK LOIN | rhubarb-peach jalapeno compote

| interactive stations |

These interactive stations are a great add-on to your buffet, or can be used to build a fantastic station style event.

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

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

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

BAGEL DISPLAY | assorted bagels with flavored cream cheeses + herb whipped butter

| action stations |

Our culinary focused action stations are chef-attended and add pizazz to your event. One of these can be added on to your buffet, or multiple stations can be used to build a style event.

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**)

SPINACH + GOAT CHEESE SCRAMBLED EGGS | fresh chevre goat cheese and baby spinach (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)

southern grits bar | small plate

(grab and go station, chef attended)

our signature Southern-style white cheddar grits, topped with your guest's choice of entree (**choose two or three for the station**), composed by a station attendant

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

SHREDDED CABERNET BRAISED BEEF SHORT RIBS | slow braised in beef stock, red wine, porcini mushrooms, and root vegetables, boneless and shredded

EGGPLANT ETTOUFFEE | roasted eggplant, onion, celery, peppers, garlic, tomato, liquid aminos, hot sauce + spices (vg)

SMOKED PORK BELLY | 24-hour sous vide pork belly, fork tender, with blackberry-bourbon glaze

eggs benny station

(choose 2)

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

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

JUMBO LUMP CRAB CAKES BENEDICT | pan sautéed and served over English muffin, sous vide poached egg, roasted red pepper hollandaise

CLASSIC EGGS BENEDICT | English muffin, Canadian bacon, sous vide poached egg, hollandaise

EGGS BENEDICT FLORENTINE | English muffin, sliced heirloom tomato, sautéed spinach, sous vide poached egg, hollandaise (v)

| grand finale stations |

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 **VANILLA ICE CREAM**

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**

bread pudding flambé

(chef attended action station)

HOMEMADE SOUTHERN STYLE BREAD PUDDING | topped with flambéed bourbon sauce served with **WHIPPED 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 tomato juice

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

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