

brunch selections | buffet style

“CHARLESTON STYLE” SHRIMP | with andouille sausage, onions and peppers in a white-wine cream sauce, served with **WHITE CHEDDAR GRITS**

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

SHREDDED CABERNET BRAISED BEEF SHORT RIBS | slow braised in beef stock, red wine, porcini mushrooms, and root vegetables, boneless and shredded; best served with **WHITE CHEDDAR GRITS**

JUMBO LUMP CRAB CAKES | New Orleans style, with creole white remoulade sauce, corn macque-choux

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

FRESH SEASONAL FRUIT DISPLAY

BACON + BREAKFAST SAUSAGE LINKS

BREAKFAST POTATOES | sauteed onions and peppers (v)

MINI QUICHE SELECTION | broccoli cheddar, quiche Lorraine, garden vegetable, four cheese

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)

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

SOUTHERN STYLE BREAD PUDDING | bourbon pecan caramel

BREAKFAST BREAD DISPLAY | muffins, cinnamon rolls and assorted pastries

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

| salads |

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

TRADITIONAL CAESAR SALAD | romaine, homemade croutons, shaved parmesan cheese, fresh lemon, Caesar dressing (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 [carved]

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

MAPLE SOY TUNA LOIN | maple ginger miso sauce [carved]

BACON WRAPPED PORK LOIN | rhubarb-peach jalapeno compote [carved]

| 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, fresh ground pepper, toasted breads (vg)

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

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

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

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

| action stations |

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

omelettes to order | premium station

(chef-attended action station)

This attended station gives your guests a choice of customizing their own omelette selections cooked continuously by our chef. Can't decide? Let us create one just for you!

toppings include:

**SHREDDED CHEESES | DICED SWEET ONION | PEPPERS | MUSHROOMS | TOMATOES | SPINACH
CHOPPED SCALLIONS | ASSORTED HOT SAUCES**

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

"CHARLESTON STYLE" SHRIMP | with andouille sausage, onions and peppers in a white-wine cream sauce

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

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

HICKORY SMOKED PORK SHOULDER | smoked low and slow over hard wood, hand pulled and tossed in our house BBQ sauce

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

eggs benny station

(chef-attended action station)

Individually composed on 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)

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 PECAN CARAMEL 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

ACCOUTREMENTS | 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

Updated August 2023