

BREAKFAST & BRUNCH

SMALL BITES

priced per piece | 25 piece minimum | available passed or displayed
includes small, eco-friendly, disposable plates

FRESH FRUIT SPOONS | 3.00

fresh strawberry, melon, cantaloupe, peaches and pineapple with honey mint syrup (v, gf)

MINI LOX BAGEL | 4.00

smoked salmon with garlic whipped cream cheese, cucumbers and pickled red onion served on mini bagels

FRUIT & YOGURT PARFAIT SHOOTERS | 4.00

vanilla bean greek yogurt topped with fresh berries and granola (v, gf)

FRENCH TOAST CUPS | 3.00

baked french toast muffins with brown sugar, maple syrup, and candied pecans (v)

MINI ASSORTED QUICHE | 3.50

bite size quiche filled with cheese, bacon, ham, and mushroom

FRIED GREEN TOMATOES | 3.00

with goat cheese and red pepper couli (v)

CHICKEN BISCUIT SLIDERS | 4.00

crispy fried chicken with rosemary hot honey aioli and dill pickle on mini, buttermilk biscuits

MONTE CRISTO SLIDER | 4.00

baked ham & swiss cheese topped with dijon mustard and strawberry preserves on mini sweet roll, dusted with powdered sugar

DEVILED EGGS | 2.50

southern-style deviled eggs topped with crispy bacon, fresh chives and sriracha drizzle (gf)

CARBONARA FLATBREAD | 3.00

crunchy flatbread with parmesan cream, monterey jack cheese, crispy bacon and green onions

GRILLED PEACH AND GOAT CHEESE CROSTINI | 3.00

drizzled with honey balsamic (v)

HOT CHICKEN & WAFFLE BITES | 3.00

mini waffle topped with a nashville hot chicken bite, drizzled with maple aioli and garnished with a candied jalapeno

BREAKFAST HUSHPUPIES | 2.50

crispy hush puppies with cheddar and smoked bacon drizzled with maple syrup

ROASTED CHICKEN SALAD BOATS | 2.25

with red seedless grapes, toasted walnuts and chive aioli served in endive boats (gf)

MINI SHRIMP & GRITS | 3.50

creamy cheddar grits with sauteed shrimp served in a shooter cup (gf)



BTW... *brunch menus are fun, unique and available any time of day.*



BREAKFAST STATIONS

priced per person | includes small, eco-friendly, disposable plates | add chef attendant | 150.00

OMELET BAR | 11.95

chef made omelets to order with choice of guest's ingredients

choose six:

sautéed mushrooms, chopped broccoli, green and red peppers, diced sweet onion, sautéed asparagus, avocados, diced tomatoes, green onion, fresh spinach, roasted tomato salsa, shredded cheddar cheese, crumbled feta, crispy bacon bits, pork sausage, chopped ham, smoked salmon

SOUTHERN-STYLE BISCUIT BAR | 8.95

house-made buttermilk biscuits with self-serve toppings and condiments: shaved ham, sliced fried chicken, whipped honey butter, pepper gravy, bacon jam and seasonal fruit preserves

BELGIUM WAFFLES | 6.95

thick waffles with self-serve toppers: fresh berries, nuts, chocolate chips, whipped butter, whipped cream, maple syrup

BREAKFAST TACOS | 9.95

mini corn tortillas with self-serve fillings:

fresh scrambled eggs, pork chorizo, ancho spiced chicken, black beans, sautéed peppers & onions, shredded cheddar cheese, roasted tomato salsa, pickled red onions, avocado, mexican crema

SAVORY BAGEL BAR | 11.95

mini bagels displayed with an array of toppings: whipped cream cheese, smoked salmon and capers, avocado spread, shredded cheese, fresh cucumbers, red onion, bacon, chives, fresh spinach, micro greens

SWEET BAGEL BAR | 9.95

mini bagels displayed with an array of toppings: whipped brown sugar cream cheese, plain cream cheese, seasonal fruit preserves, peanut butter, sliced banana, fresh berries, chocolate chips, sunflower seeds, nuts, cinnamon & sugar

FLAVOR EVOLVED



BEVERAGES

priced per gallon

FRESH BREWED COFFEE | 20.00

ORANGE JUICE | 20.00

FRUIT JUICE | 20.00

FRESH BREWED ICED TEA | 20.00

FRESH SQUEEZED LEMONADE | 20.00

BEVERAGE BARS

custom package pricing

BELLINI BAR

sparkling champagne, orange juice, fruit purees and fresh fruit garnish

JUICE BAR

pineapple-orange, cran-apple, and mango-coconut water

GOURMET COFFEE OR HOT CHOCOLATE BAR | 4.95

includes flavored syrups and assorted creamer, chocolate spoons, marshmallows, whipped cream, cinnamon & sugar topping, caramel and chocolate drizzle
**add alcohol and flavored liqueur for additional fee*

BLOODY MARY BAR

house-made bloody mary mix, vodka, hot sauce, rim salt, assorted meats, cubed cheeses and pickled toppings

BUILDABLE BREAKFAST BUFFETS

priced per person | includes premium, disposable dinner plates | available plated & served or family-style for additional fees

entrees

SPINACH BREAKFAST SALAD | 9.95

fresh spinach and mixed greens, crispy bacon, avocado, red onion and tomatoes topped with hard boiled eggs and warm bacon dressing (gf)

COUNTRY-STYLE BISCUITS & GRAVY | 10.00

spicy sage sausage and applewood smoked bacon gravy served with house-made, buttermilk biscuits

FULL ENGLISH | 14.95

scrambled eggs, applewood smoked bacon and sausage links served with breakfast baked beans, fire roasted tomatoes, roasted mushrooms and toasted english muffin

ROASTED MUSHROOM AND GOAT CHEESE QUICHE | 10.95

with sautéed spinach and tomato jam topped with fresh arugula salad (v)

NASHVILLE FRIED CHICKEN & WAFFLES | 13.95

hot fried chicken breast with belgium waffle, served with whipped honey butter and warm maple syrup

CHEDDAR POLENTA & HAM GRATIN | 11.95

baked layers of shaved ham, cheddar polenta, roasted red peppers and kale, topped with lemon crème fraiche, chives and fresh thyme

SAVORY CHICKEN CREPES | 12.95

chicken, spinach & ricotta filled crepes topped with roasted asparagus tips, a light, lemon cream sauce and fresh herbs

MIMOSA CREPES | 10.95

honey-orange ricotta crepes topped with wine poached strawberries and champagne infused whipped cream (v)

SHAKSHUKA | 10.95

eggs poached in a rich and spicy roasted tomato sauce topped with crumbled feta, served with pita bread (v,gf)

sides

priced per person | available in addition to any entree or station

FRESH FRUIT SALAD | 3.00

(v, gf)

GARLIC-ROSEMARY ROASTED POTATOES | 3.00

(v, gf)

CHEESY HASH BROWN CASSEROLE | 3.50

with panko crumb topping (v)

POTATOES BRAVAS HOME FRIES | 3.25

with roasted tomato aioli (v,gf)

FIRE ROASTED TOMATOES | 2.50

(v,gf)

ENGLISH BREAKFAST BAKED BEANS | 2.00

(v,gf)

APPLEWOOD SMOKED BACON | 3.00

2 pieces per person (gf)

PORK SAUSAGE LINKS | 3.00

2 per person (gf)

GRILLED SLICED HAM | 3.00

1 per person (gf)

pastries

priced per dozen

FRESH BAKED MUFFINS | 30.00

assorted muffins with whipped honey butter

JUMBO CINNAMON ROLLS | 35.00

with walnut whipped butter

CINNAMON & SUGAR BEIGNETS | 30.00

with hazelnut-chocolate dipping sauce

FRESH BAKED CROISSANTS | 24.00

served with house-made preserves and whipped honey butter

GOURMET DOUGHNUTS | 24.00

GLUTEN FREE BREAD | 4.00

per four pieces

