

Brunch Menu:

\$400 Minimum \$125 Each Staff Member Labor Cost

Choose One From Each Of The 4 Sections

Soup/ Salad:

Mixed Fresh Fruit Salad With Vanilla Honey Drizzle

Dressed Green Salad With Strawberries & Blueberries, Feta Crumbles & Candied Pecans With Strawberry Balsamic Vinaigrette

Farm Fresh Heirloom Tomato Caprese Salad With Multiple Varieties Of Tomatoes With Fresh Mozzarella & Balsamic Drizzle & Basil Pistou

Pine Club Bow Tie Pasta Salad

Entree:

2 Different Quiche - Salmon Asparagus & A Smear Of Dill Cream Cheese & Another One Veggie With Spinach, Tomato, Onion, Peppers, & Gruyere Cheese Both In A Flaky Crust

2 Different Frittatas With Hollandaise Sauce – The Cowboy With Sausage, Tomatoes, Red Onion, Red Pepper, & Cheddar Cheese & Another One The Farmer With Ham, Onion, Potato & Swiss

Breakfast Sandwich Platter-

Breakfast Burritos With Egg, Sausage & Monterey Jack Cheese Served With Salsa & Chipotle Cream

Steak Bagels With Grilled Marinated Steak, Caramelized Onions, Provolone, Egg & Breakfast Sauce

Western Omelet On A Flaky Croissant With Egg, Bacon, Peppers, Onions & Pepper Jack

Homestyle Country Sausage Gravy With Flaky Biscuits

Savory Crapes With Country Ham & Gruyere Cheese Topped With Creamy Mornay Sauce

Farm Fresh Eggs Poached In Summer Vegetable Ratatouille Topped With Basil Pesto On Crispy Baguette

Farm Fresh Eggs Poached In Enchilada Sauce With Black Beans & Tortilla Chips

Crispy Chicken Chunks With Petite Waffles & Siracha Honey Or Maple Syrup (Waffle Choices – Buttermilk, Toffee Bar, Birthday Cake, Oreo, & Red Velvet)

Creole Shrimp & Pimento Cheese Grits

Curried Chicken Salad Sandwiches On Buttery Croissants (Client Favorite)

Slow Smoked Turkey Club On Ciabatta With Thick Cut Bacon, Smoked Gouda, Farm Fresh Tomatoes, Arugula & Lemon Aioli



Grilled Salmon Caesar Entrée Salad

Breakfast Potato Sides :

Potato Cakes Topped With Chive Sour Cream

Hash Brown Casserole

Sweet Potato Hash With Onions & Peppers

Sweet Options :

French Toast Bake - Banana Foster With Bourbon Glaze Or Apple Fritter With Cinnamon Rum Glaze

Crapes With Vanilla Bean Pastry Cream, Lemon Curd & Topped With Fresh Fruit & Whipped Cream

Apple Crisp Topped With Walnut Caramel Granola

Assorted Handmade Mini Breakfast Breads- Banana Chocolate Chip, Lemon Blueberry & Carrot Cream Cheese

Add Ons :

Additional Entrees \$50 Each Platter

Charcuterie Table Display Small \$150, Large \$300

Fruit Table Display Small \$150, Large \$300

Deviled Egg Platter - Choose From Bloody Mary, Pickled Beet Goat Cheese, Pimento Cheese Brown Sugar Bacon

Finger Sandwiches - Curried Chicken Salad On Mini Flakey Croissants, Dill Egg Salad On Toast Points, Pimento Cheese With Brown Sugar Bacon On Brioche Slider Bun

Omelet Station -With Ham, Sausage, Bacon, Tomatoes, Green Peppers, Red Onion, Cheddar, Swiss, & Smoked Gouda Cheese

Crepe Bar- Handmade Crepes With Pastry Crème, Lemon Curd, Fresh Berries, Chocolate Chips, Nuts, & Whip Cream

Waffle Bar- Buttermilk Waffles With Chocolate Sauce, Caramel, Strawberry Compote, Blueberries, Cookie Crumbles & Whip Cream

