Brunch Options

Prices are Per Person and based off a minimum of 100 people and three stations chosen or with additional menu selections

Chef Attended Chicken & Waffle Station \$9.00

Toppings include: Pecans, Chocolate Chips, Chocolate Syrup, Whipped Cream, Blueberries, Strawberries and Maple Syrup

Chef Attended Omelet Station \$9.00

Peppers, Onions, Ham, Bacon, Cheese, Tomatoes, Mushrooms, and Sausage.

Grits Station \$6.50

Bacon, Cheese, Butter, Ham, and Sawmill Gravy Add Chicken Tenders for \$2.50 Add Shrimp for \$4.50

Homemade Biscuit Bar \$9.00

Garlic Cheddar & Buttermilk Biscuits Served with strawberry & grape Jelly White Gravy Sliced Ham and Sausage Patties Add Chicken Tenders for \$2.50

Carving Station

(Price determined based off selection)

Glazed Ham Pork Loin Roast Beef Beef Tenderloin Roasted Turkey Served with assorted bread and accompanying condiments and sauce.

Yogurt Bar \$6.00

Fresh Strawberries, Granola, Pineapples, Blueberries, Pecans, Dried Cranberries, and Sliced Bananas

Chef Attended	Butler Passed
Crepe Station \$7.50	Hors D-Oeuvres
Hazelnut Spread Bananas Fresh Berries (Strawberries, Blueberries, Raspberries, and Blackberries) Whipped Cream Crème Anglaise (Vanilla Sauce) Chocolate Sauce	 \$2.50 Each Mini Quiche Fruit Skewers Bacon, Egg, and Cheese Tartlets Deviled Eggs Mini Danishes or Muffins \$3.50 Each Shrimp & Grits Shooters Mini Crab Cakes Smoked Salmon Crostini with Dill

NEW! Cream Cheese Icing Fountain served with Cinnamon Rolls (\$600.00 total)