

The Ultimate Brunch Menu

Buffet style or Family Style: Brunch

Serves 2-10 ppl

\$45 per person food cost

\$600.00 service charge: shopping and travel fee

Entree (pick 2)

Bumpy Road Farms Grits with blackened shrimp with cajun cream sauce, garnished with fresh herbs

Thyme buttermilk fried chicken with sweet potato waffles with a citrus whipped cream and orange zest and a side of bourbon maple syrup

Mini bagel bites with smoked salmon, fresh dill whipped cream cheese and pickled red onions garnished with micro greens and everything bagel seasoning

8 hr Shiner Bock Braised short ribs with smoked gouda grits garnished with gremolata

3 - Way Mini avocado toast with sliced watermelon radish, cucumbers, tomatoes topped with sprouts and everything bagels seasoning

Mini wagyu beef sliders with bacon jam and blue cheese crumbles on buttery toasted brioche slider buns

Seafood pasta dish with cajun alfredo shrimp, lump crab, and sauce topped with fresh grated manchego

Mini Crab cakes poached eggs with a side of hollandaise and remoulade served over fresh greens

Brioche classic French toast with bourbon maple syrup and fresh whipped cream and berries

• Sides (pick 2)

Herb potato hash brown with sauteed peppers and onions

Bacon or Sausage

Chia seed pudding with vanilla greek yogurt and goji berries

Vanilla parfait with fresh berries and granola

Roasted vegetable egg bites
Eggs made to order
Mini scones with whipped butter and mixed berry jam

Salads (pick 1)

Watermelon salad with, cucumbers, feta, red onions, and balsamic vinaigrette on a bed of arugula

Classic Cesar salad with toasted sunflower seeds, parmesan crisp, croutons, fresh romaine, grated parmesan and spicy cesar dressing

Classic Garden salad with sangria tomatoes, red onions, carrots, cucumbers, watermelon radish, fresh dill, on a bed of butter lettuce and a side of green goddess dressing

Wedge salad with rendered bacon, sangria tomatoes, fresh parsley, blue cheese crumble, and cornbread croutons, with spicy ranch dressing

Peach salad with buffalo mozzarella cheese candied walnuts, balsamic reduction and a peach vinaigrette dressing

Assorted Fruit tray with vanilla greek yogurt dip and assorted dried fruits

100% FRESH PRESS JUICES (4 Krafts) (pick 1)

Add Your Own Champagne or for additional \$10 per bottle

Green Juice with celery, green apples and parsley

Orange juice with carrots, turmeric and ginger

Orange juice

Pineapple and orange mango juice

Pineapple Juice

Grapefruit juice

Beetroot, green apple and celery juice

