



BRUNCH

- MUFFIN & BISCUIT ASSORTMENT** \$2.00 per person
ASSORTED FRUIT TRAY \$50 per 25 guests
ASSORTED FRUIT, CURED MEAT & ARTISANAL CHEESE TRAY \$75 per 25 guests
ASSORTED FRUIT & ARTISANAL CHEESE TRAY \$60 per 25 guests
FRIED GREEN TOMATOES \$2.50 per piece
ASSORTED MINI QUICHES \$3.00 each
DEVEILED FARM EGGS \$2.50 each
PROSCIUTTO WRAPPED ASPARAGUS \$3.75 each
CHEF'S SEASONAL SALAD \$4.00 per person
AVOCADO TOAST \$4.50 per person
FRENCH TOAST \$3.00 per person
APPLEWOOD SMOKED BACON \$3.00 per person
SAUSAGE LINKS \$3.00 per person
BREAKFAST POTATOES \$2.50 per person
PIMIENTO CHEESE OR CHEDDAR CHEESE GRITS \$2.50 per person
SCRAMBLED FARMHOUSE EGGS \$3.00 per person
SWEET POTATO & SHRIMP FRITTERS \$2.50 per person
BEIGNETS \$1.00 each
PIMIENTO CHEESE SOUTHERN TEA SANDWICHES \$1.50 each
CHICKEN SALAD TEA SANDWICHES \$1.50 each
CUCUMBER TEA SANDWICHES \$1.50 each
SOUTHERN FRIED CHICKEN Andouille Gravy / \$5.00 per piece
BLACKENED SALMON Citrus Beurre Blanc / \$8.00 per person
MINI CRAB CAKES Spicy Remoulade / \$4.00 each
SHRIMP & GRITS \$8.00 per person

{ TREATS }

- MINI WHITE CHOCOLATE LACED OATMEAL RAISIN COOKIES** \$.90 each
CHOCOLATE DIPPED STRAWBERRIES \$2.00 each
FRESH BERRIES Chantilly Cream / \$2.00 each
MINI CARROT CAKES \$2.00 each