



Sample Brunch Menu

A Semi Formal Brunch for 120

Full Menu Served from 11am till 1pm

Shrimp and Grits

Medium Gulf Shrimp in a Tasso Gravy Served with Fresh Cooked Stone Ground Grits

Asparagus, Red Pepper and Parmesan Frittata

Pencil thin Asparagus tips, sautéed Red Pepper strips, and Parmesan Cheese in a thin Egg Cake

Chunky Chicken Salad with Grapes and Mandarin Orange

Our Signature Chunky Chicken Breast Salad with Whole Red Grapes, Mandarin Orange Segments, Walnuts, Red Onion, tossed lightly with Mayonnaise and seasoned with French Tarragon

Assorted Fresh Baked Muffins

Fresh Baked Corn, Blueberry, and Glorious Morning Muffins

Mini Butter Croissants

Miniature, Flaky all Butter Croissants Served with assorted Jams

Fresh Tomatoes with Mozzarella and Basil

Sliced Fresh Garden Tomatoes and Sliced Fresh Mozzarella Balls Shingled on a platter, drizzled with our Balsamic Vinaigrette and topped with Fresh Basil from our garden

Fresh Fruit Bowl

Assorted Fresh cut fruit tossed and presented in a glass bowl

Desserts

Lemon Squares

Homemade Lemon Squares dusted with extra fine Confectioner's Sugar

Mini Double Fudge Brownies

Our Fudgy, wonderful Chocolate creations

Carrot Cake Minis

Our Homemade Carrot Cake baked in individual Mini muffin pans and topped with fresh Cream Cheese Icing

This Menu presented for sample purposes only, any event can be customized to fit your needs