

Plated Brunch



RIVER INN
of Harbor Town



*Menu Selection Due 1 Month in Advance of Event Date
Final, Guaranteed Entrées Due 2 Weeks in Advance of Event Date*

...

*Served with Regular & Decaf Coffee, Orange Juice,
Fresh Buttermilk Biscuits & Local Jones Orchard Preserves*

STARTER (Select One)

House Salad

Fresh Mixed Greens, Cucumbers, Tomatoes,
Carrot, Tarragon Vinaigrette

Fresh Fruit Plate

ENTRÉES (Select Up To Three)

Brioche French Toast ... \$30

Thick Slices of Fresh Baked Brioche, Vermont
Maple Syrup, Applewood Smoked Bacon

American Breakfast ... \$30

Scrambled Eggs, Bacon, Breakfast Potatoes,
Buttermilk Biscuit

Ham Palacsinta & Apple Crepe ... \$32

A Hungarian Specialty - Ground, Tender Ham,
Sour Cream, Fresh Crêpe, Lightly Fried, Apple
Crepe, Rum Raisin Sauce

Shrimp & Grits ... \$38

Sautéed Shrimp, Andouille Sausage, Country
Ham, Cajun Sauce, "Grit Girl" Stone Ground
Grits

Lump Crab Cakes ... \$40

Jumbo Lump Crab Cakes, Breakfast Potatoes

Filet Mignon & Eggs ... \$44

4oz Filet, Scrambled Eggs, Breakfast Potatoes

Fees, Taxes, and 23% Gratuity are not included in the above prices.

Menu items and pricing are subject to change.

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DESSERT (Select One)

Fresh Strawberry Crepe

Fresh Strawberries, Brown Sugar, Fresh Crepe,
Orange Apricot Sauce, Whipped Cream

Crème Brulee

French Caramelized Custard, Fresh Berries

Key Lime

Lime Custard, Whipped Cream, Key Lime Pearl,
Graham Cookie

Chocolate Decadence

Flourless Chocolate Cake, Crème Anglaise,
Fresh Berries

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