Plated Brunch





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)

Mixed Greens Salad

Fresh Mixed Greens, Shallot, Sundried Cherry, Smoked Pine Nut, House Vinaignette

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

Fresh Fruit Plate

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

40z Filet, Scrambled Eggs, Breakfast Potatoes

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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