



Brunch Event Menu

Choice of Six:

- Whipped Cream Grits**
- Buttermilk Biscuits with Fig Preserves**
- Fresh Fruit Compote or Baked Croissants**
- Scrambled Eggs or Hashbrowns**
- Strawberries with cream cheese**
- Housemade Pork Sausage**
- Creole Shrimp and Grits**
- Crawfish or Shrimp Etouffee**
- Ham and Monterey Jack Cheese Omelet**
- Eggs Sardou with Spinach Tasso Hollandaise**
- Crabmeat Asparagus Quiche**
- Strawberry Cream Crepes**
- Waffles or Pancakes**
- Veal Grillades and Grits**

Choice of One:

- White Chocolate Bread Pudding**
- Bananas Foster**
- Lemon Tart**

Beverages:

Coffee Service, Iced Tea, Coke, Sprite, Diet Coke

Alcohol Options

- | | |
|---------------------------|----------------------------------|
| Unlimited Mimosas | Bloody Mary's - \$10 Each |
| \$19.00 per person | Mimosa's - \$7.50 Each |

All alcohol options require a bartender fee of \$125

Minimum of 35 guests

\$36 per person

10% Tax and 20% Gratuity will be added

3% credit card processing fee