



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

