

Brunch Event Menu

Choice of Three:

Whipped Cream Grits

Buttermilk Biscuits with Fig Preserves
Fresh Fruit Compote
Baked Croissants
Calas Rice Cakes with Cane Syrup
Creole Cream Cheese with Strawberries
Housemade Pork Sausage

Choice of Two:

Creole Shrimp and Grits
Crawfish or Shrimp Etouffee
Ham and Monterey Jack Cheese Omelet
Eggs Victoria with Lump Crabmeat
Eggs Sardou with Spinach Tasso Hollandaise
Crabmeat Asparagus Quiche
Strawberry Cream Crepes
Veal Grillades and Grits

Choice of One:

White Chocolate Bread Pudding

Bananas Foster

Apple Fritters

Beverages:

Coffee & Iced Tea

Mimosa Station

Unlimited Mimosas \$15.00 per person

Tabbed Mimosas \$7.50 per person

Minimum of 35 guests (Not Available during Sunday Brunch hours)

Includes rental of building*, tables, tablecloths, chairs, servers
*Manor Home/Courtyard pricing separate

\$28.99 per person (plus tax & gratuity)

