



~Brunch Buffet~

Egg and Sausage Casserole with Green Peppercorn Béarnaise

Baked Cheese Grits Soufflé with Shrimp Grillades

~Select One~

Gourmet Grilled Sausages with Jezebel and Carolina Sauces

OR

(Smoked or Country) Ham with Creole Honey Mustard and Mango Currant Chutney

OR

Chicken Tenders with Creole Honey Mustard and Raspberry Dipping Sauce

OR

Grilled Tuscan Chicken with Sundried Tomato Aioli and Mango Currant Chutney

~Select One~

Seasonal Melons and Berries with Poppy Seed Dressing

OR

Hot Brandied Fruit

~Select One~

Roma Tomatoes, Sugar Snap Peas and Havarti Cheese Marinated in a Balsamic Vinaigrette

OR

Spring Salad of Broccoli and Pecans

Petite Homemade Biscuits and Muffins with Flavored Butters and Jam

~Beverages~

Orange, Grapefruit, Cranberry and V-8 Juices

Water with Citrus

Coffee with Cream, Sugar and Chantilly

\$17.50 Per Person, Plus Tax and Service



~Jazz Brunch~

Cheese Grits Soufflé with (Shrimp or Pork) Grillades

Crawfish Cheesecake with Craw Toppings and Black Bean Salsa
Crostitini and Flatbreads

Chile Rellanos Casserole with Green Chili Chutney and Salsa

Blood Orange and Brown Sugar Glazed Ham with Creole Honey Mustard and Jezebel

Wood Grilled Vegetables Splashed with Basil Balsamic Vinaigrette
Curry and Romesco

Seasonal Melons and Berries with Brandy Cream Cheese and Poppy Seed Dressing

Corn Bread with Andouille Sausage, Petite Muffins and Buttermilk Biscuits with Flavored Butters

Bananas Foster with Vanilla Bean Ice Cream

~Coffee Bar~

Beignets with Powdered Sugar

Café Brûlot Flambé

Coffee with Cream, Sugar and Chantilly

Water with Citrus

Orange, Cranberry, Grapefruit, and V-8 Juices

\$24.00 Per Person, Plus Tax and Service

~Additional Menu Suggestion~

Roasted Quail with Cranberry Relish, Add \$6.25 Per Person



~Sunday Brunch Buffet~

Poached Snapper with Tropical Fruit Salsa and Pink Peppercorn Mayonnaise
Toast Points and Flatbreads

Boiled Shrimp and Crab Claws with
Cocktail and Remoulade

Wood Grilled Baby Vegetables with Balsamic Vinaigrette
Romesco and Curry

~Omelet Bar~

Eggs, Cheese, Bacon, Ham, Mushrooms, Peppers,
Green Onion, Jalapeños, Black Olives
Ketchup, Salsa and Green Chili Chutney

Gourmet Grilled Sausages with Jezebel and Carolina Sauces
OR

Blood Orange and Brown Sugar Glazed Ham with Creole Honey Mustard

Homemade Biscuits and Muffins with Flavored Butters and Jams

Garlic Cheese Grits Soufflé with Grillades

Seasonal Fruit Salad with an Orange Poppy Seed Vinaigrette

~Beverages~

Orange, Grapefruit, Cranberry and V-8 Juices
Water with Citrus
Coffee with Cream, Sugar and Chantilly

\$27.00 Per Person, Plus Tax and Service



~Breakfast and Brunch Menu Items~

~Starters~

Seafood Gumbo with Wild Rice
Beignets with Powdered Sugar
Blue Crab Cakes with Marinated Garlic Remoulade
Shrimp Wrapped in a Snow Pea with Creole Honey Mustard

~Egg Casseroles~

Egg and Sausage with Green Peppercorn Béarnaise
Cheese Blintz Soufflé with Blueberry Sauce
Eggs Florentine with Hollandaise Sauce
Chili Rellenos with Green Chili Chutney
Roasted Vegetable and Goat Cheese

~Quiches~

Lorraine | Shrimp and Crab | Florentine | Roasted Vegetable

~Stations~

~Omelet Station~

Eggs, Cheese, Sausage, Bacon, Ham, Shrimp, Crabmeat, Scallops,
Mushrooms, Peppers, Green Onions, Jalapenos and Black Olives

~Crepe Station~

Savory: Chicken and Wild Mushroom, Smoked Salmon and Pencil Asparagus
Sweet: Nutella and Fresh Fruit Puree with Chantilly Cream

~French Toast Station~

Cinnamon Raisin, Savory, Banana Nut and Classic
Flavored Butters, Jams, Warm Syrup and Honey

~Chicken and Waffles~

Classic Fried Chicken
Homemade Buttermilk, Sweet Potato and Classic Waffles
Bourbon Maple Syrup and Honey

~Grits Bar~

Creamy Garlic Grits
Black- Eyed Peas with Country Ham
Shrimp and Yellow Tomato Grillades
Spinach with Caramelized Onions, Mushrooms and Garlic
Aged Cheddar, Smoked Gouda and Crumbled Blue Cheese



~**Breakfast and Brunch Menu Items**~

~**Accompaniments**~

Grilled Marinated Chicken with Chutney and Sun Dried Tomato Aioli
Smoked or Country Ham
Crisp Bacon
Sausage and Sawmill Gravy
Grill Roasted Quail with Cranberry Relish
Grilled Gourmet Sausages with Jezebel and Carolina Sauces
Poached or Smoked Salmon with Caper Dill Sauce and Pink Peppercorn Mayonnaise
Whole Poached Snapper with Tropical Fruit Salsa
Jumbo Gulf Shrimp with Remoulade and Cocktail Sauces
Cold Seafood Pasta Salad with Fresh Basil and Capers
Roma Tomatoes, Sugar Snap Peas, Vidalia Onions and Havarti Cheese in a Balsamic Vinaigrette
Blanched or Grilled Asparagus with Lemon Anchovy and Curry
Spring Salad of Broccoli and Pecans
Seasonal Melons and Berries with Poppy Seed Dressing
Hot Brandied Fruit
Mixed Citrus Ambrosia with Grilled Pineapple and Toasted Coconut
Garlic Cheese Grits Soufflé
Home Fries with Caramelized Onions
Stone Ground Grits with Shrimp and Andouille Sausage

~**Breads and Pastries**~

Assorted Fruit Danish and Strudel
A Variety of Petite Muffins
Homemade Biscuits, Croissants and Bagels
Cream Cheese, Flavored Butters and Jams

~**Juices**~

Orange, Cranberry, Apple, Grapefruit, V-8 and Bloody Mary

~**Virgin Punches**~

Sparkling Fruit Punch with Citrus Slices
Lemonade with Lemon and Lime Slices
Iced Spiced Tea
White Cranberry Sparkler

~**Hot Beverages**~

Coffee with Cream, Sugar and Chantilly
Café Brûlot
Café Au Lait
Gourmet Teas with Lemon