



~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

\$21.50 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 Rellenos 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

\$25.00 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

\$34.00 Per Person, Plus Tax and Service