

BRUNCH CATERING

EACH ITEM SERVES 10 PEOPLE

SHAREABLE BOARDS

FRUIT & VEGGIE BOARD \$60

Seasonal assortment of fruits & veggies, ranch, hummus, and sweet cream cheese.

BAGEL BOARD \$60

Your selection of bagels, cream cheeses, butters, jams, cherry tomatoes & cucumbers.
Add Lox (salmon & dill) - \$70

WAFFLE BOARD \$85

Belgian waffle sticks, cheesecake dip, nutella, syrup, butter, & jams.

SLIDER BOARD \$85

You choice of a variety of waffle cristos, chicken & biscuits, chicken salad croissants, BLTA, ham & cheese, veggie wraps, shrimp salad, or pulled pork sliders.

FRENCH TOAST BOARD \$85

Thick brioche french toast, butters, syrups, whipped cream & jams.
Add Apple Pie Topping \$35

FRITTATA \$60

Vegetable frittata, made with asparagus, tomatoes, mushrooms, and red onion. Served with toast points.

BRUNCH MEAT BOARD \$85

Bacon, sausage links, sausage patties, scrapple, and veggie sausage.

SHAREABLE BOWLS

PARFAIT BAR \$85

Vanilla yogurt, fresh fruit, granola and honey.

SALAD BAR \$80

Spring mix, carrots, cucumbers, cherry tomatoes, red onions, ranch & house vinaigrette.

SHAREABLE SIDES

HOMEFRIES \$40

Red skinned potatoes seared with butter and seasoning.

SHREDDED SWEET POTATOES \$40

Thin shaved sweet potatoes sauteed with butter and seasonings.

GRITS \$40

Stone ground creamy grits.
Make it Shrimp & Grits - \$MP

THANK YOU FOR SHARING YOUR SPECIAL
MOMENTS WITH US.