



For a serviced brunch that includes a buffet set up, décor for buffet, all ingredients, service, and clean up, the cost is \$100.00 per person. For groups 10 or more the price is \$85.00 per person. For couples, \$300.00 total for a 3 course personal chef brunch (this package includes mimosas). For drop off, the cost is \$45.00 per person minimum 10 guests. Drop offs for couples are \$150.00 plus delivery. Mimosa bar is an up-charge of \$12.00 per person (2 mimosas each).

*Brunch buffet options include 1 dish, 2 meats, 1 starch, 1 breakfast bread, and eggs any style. Items marked with a * will incur an up charge.*

Brunch menu

Dishes

Breakfast casserole

Eggs, bacon, peppers, onions, potatoes, cheese and fresh dill and baked until golden

Scrambled Eggs

With or without cheese

Egg scramble

Eggs scrambled with onions, peppers, tomatoes, and cheese.

Fried Eggs Benedict

Traditional Eggs Benedict

Smoked Salmon Waffle

Waffles topped with a cream cheese spread, smoked salmon, and capers.

Crab Cake Sliders**

Smoked salmon crostinis

Chicken and waffles

Avocado Toast

Bacon Cheddar Chicken n' Biscuits

Juicy fried chicken breast and biscuits smothered in a creamy broth topped with bacon and chives

Shrimp and grits

Shrimp in a delicious sauce with tomatoes, sausage, and scallions on top of cheesy grits

Herb Crusted Salmon

Honey garlic sriracha chicken sandwiches

Hawaiian bun, buttermilk fried chicken smothered in our signature honey garlic sriracha sauce topped with a cool cucumber slaw.

Chicken pesto sandwiches

Ciabatta, grilled chicken, sun dried tomatoes, cheese, spinach, and pesto sauce

Assorted Cold Sandwiches

Turkey and mozzarella, caprese, roast beef

Breakfast Sandwiches

Bacon egg and cheese, sausage egg and cheese, spinach egg and cheese

Quiches

Bacon egg and cheese

Sausage egg and cheese

Basil

Ham and cheese

Veggie

Breakfast Breads

Pancakes and syrup

Blueberry, chocolate chip, and apple

Bacon Pancakes

Classic Belgian waffles

Classic, strawberry, and blueberry

Red Velvet Waffles

Rum soaked French toast

With fresh berries and vanilla sauce

Signature Crepes

Nutella and strawberry

Coffee cake

Assorted Pastries

Croissant, danish, muffins

Biscuits

Bacon cheddar, butter, orange cranberry

Blueberry Muffins

Banana Nut Muffins

Meats

Bacon

Sausage

Fried ham

Turkey sausage

Chicken sausage

Sides

Cheesy grits

Cheesy potatoes

Coleslaw

Grits

Home fries w/ peppers and onions

Corned beef hash

Rosemary Roasted Potatoes

Grilled vegetables

Platters

Fresh fruit platter

Smoked salmon platter*

Live omelet station**

Toppings: bacon, sausage, ham, onions, peppers, cheese, mushrooms, tomatoes, spinach, roasted tomato coulis

Mimosa bar*

Mimosa Packages:

Bronze

Mimosa bar 2 bottles of champagne, 3 juices, and 4 fruits. Includes glass champagne flutes.

100.00

Serves 12 – 2 mimosas each

Gold

Mimosa bar 4 bottles of champagne, 3 juices + guava nectar. Includes glass champagne flutes

125.00

Serves 24 - 2 mimosas each

Rose gold

Mimosa bar 6 bottles of champagne, 3

Juices, plus guava nectar, stirrers, tropical fruit, includes champagne flutes.

300.00

Serves 50 – 2 mimosas each

Mimosa tower – 110.00

Serves up to 20

Traditional or strawberry, mango, mint

2 bottles of champagne inside!