**Brunch Menu**

**Served Family-Style**

**Choose 5 $95 per person**

**Choose 6 $105 per person**

**$150 Deposit required**

**$700 Minimum Booking Fee (Accommodations can be made for smaller groups during non-peak dates)**

**A server fee of $300 will be added to all groups over 18 people**

**7% Sales Tax not included**

Menus can always be customized, per person pricing may be subject to change.

* Yogurt, Fresh Fruit, and Granola Parfaits
* Sangria Fruit Salad with Rose’ Syrup
* Classic Quiche Lorraine
* Autumn Spiced Cream Cheese and Pecan Muffins
* Pumpkin French Toast with Cinnamon Glazed
* Pancake Bread Pudding with Apples and a Maple Anglaise
* Southern Style Breakfast Potatoes with Andouille Sausage
* Biscuits and Sausage Gravy
* Loaded Scrambled Eggs Bar
* Shredded Cheese, Chopped Tomatoes, Green Onions, Ham
* Southern Eggs Benedict
	+ Cheddar Biscuits, Thick Bacon, and Tomato Hollandaise
* Spiced Gulf Shrimp Flatbread with Asiago
* Bistro-Style Asparagus and Mushroom Tart with Poached Egg and Crisp Pork Belly
* Crispy Green Tomatoes with Pimento Cheese and Bacon Jam
* Hot Honey Chicken and Cheddar-Jalapeno Waffles with Bourbon Maple Drizzle and Avocado-Tomato Salsa
* Breakfast Pigs in a Blanket; choose for the group; Pork or Chicken Sausage
* Sweet and Spicy Thick-cut Bacon
* Strawberry, Avocado, Baby Mozzarella, and Basil Salad with Aged Balsamic
* Panini with Apple, crisp Prosciutto, Gruyere and Sundried Tomato Aioli
* Mimosa or Bloody Mary Station with accompaniments and Complimentary Alcohol
* Brunch Includes Freshly brewed Coffee and choice of two Juices:
	+ Orange
	+ Tomato
	+ Grapefruit
	+ Tropical Fruit Punch