



Social Event Brunch

This unique combination between breakfast and lunch where most anything is acceptable with food pairings, is a great way to welcome guests into your home. Whether it is after a long weekend of wedding festivities, celebrating an engagement, a new addition to the family or it just seems to be when everyone can get together on the same schedule— there is nothing more inviting than the wonderful scent of a home cooked breakfast.

Menu I

- Homemade Deep Dish Quiche with Country Ham, Caramelized Onion, Emmenthaler, Broccoli and Cheddar
- Individual Yogurt Parfaits with Granola & Fresh Berries
- Savory Strudel of Smoked Turkey, Apples and Braised Greens, Cider Gastrique
- Miniature Muffins - Cranberry Orange & Blueberry Crumb
- Apple, Gorgonzola, and Bacon Savory Cheesecake accompanied by Gourmet Crackers, Flatbreads and Seasonal Fruit Garnish

Grits Station

- Local Byrd Mill Stone Ground Grits, Spicy Shrimp, Chorizo and Manchego Cheese
- Strawberries Dressed in White & Dark Chocolate Tuxedos

The above menu is \$22.00 per person.

Menu II

- Seasonal Sliced Fruit with Yogurt Dipping Sauce
- Smithfield Ham and Whole Grain Mustard Stuffed Eggs
- Chicken Salad on Croissants
- Smoked Salmon with Lemon Dill Crème Fraîche and Pumpernickel Toast
- Breakfast Breads with Whipped Butter Zucchini Honey & Cranberry Orange

Oatmeal Bar

- Blueberries, Honey, Cinnamon and Brown Sugar, Craisins, Fresh Strawberries, Pecans

Assorted Miniature Desserts

- Lemon Squares, Chocolate Praline Cups, Key Lime Tarts

The above menu is \$20.00 per person.

Menu III

- Fresh Fruit Skewers
- Assorted Bagels with Whipped Butter, Plain and Garlic Herb Cream Cheese
- Almond Bear Claws
- Roasted Turkey on Sweet Potato Biscuits with Cranberry Walnut Butter

Assorted Miniature Quiches

- Ham and Swiss
- Broccoli and Cheddar
- Bacon and Caramelized Onion

Waffle Station

- Homemade Belgian Waffles
- Served with Maple Syrup, Whipped Cream, Fresh Berries, Powdered Sugar

The above menu is \$18.00 per person.

Menu IV

- Ancho and Chipotle Chilies and Aged Monterey Jack Savory Cheesecake, Gourmet Crackers, Flatbreads and Seasonal Fruit Garnish
- Smithfield Ham on Tomato Basil Rolls, Honey Chipotle Butter
- Sweet Potato Home Fries with Onions, Red Peppers and Jalapeños
- Fresh Fruit Salad

Southwestern Egg Bake

- Eggs, Cheddar Cheese, Chives, Black Beans, Tomatoes

The above menu is \$17.00 per person.



A Sharper Palate



Additional Stationary Options

- Miniature Quinoa Frittatas
- Asparagus, Parmesan and Shiitake Mushroom Frittata
- Crispy Applewood Smoked Bacon
- Savory Bacon and Crab Bread Pudding

Biscuit Bar

Housemade Fresh Buttermilk Biscuits and Sweet Potato Biscuits Accompanied by Apple Butter, Orange Marmalade, Honey, Country Sausage Gravy

Baked Oatmeal Fruit Bar

Baked Oatmeal Squares with Brown Sugar, Cinnamon, Blueberries, Peaches, and Apples

Additional Stationary Options

Omelet Station

Made to order Omelets with the following toppings: Caramelized Onions, Bell Peppers, Tomatoes, Avocado, Vermont White Cheddar, Fontina, Ham, Bacon and Sautéed Mushrooms

Crepe Station

Made to order Crepes with the following fillings: Strawberries, Bananas, Nutella, Maple Flavored Cream Cheese

Assorted Tea Sandwiches

- Deviled Egg Salad on Thin White
- Smoked Salmon and Dill Salad on Pumpernickel
- Shrimp and Tarragon Salad on Thin Rye

Additional Stationary Options

- Blanchard's Regular and Decaffeinated Coffee
- Assorted Bottled or Fresh Juices: Cranberry, Orange, Grapefruit
- Assorted Hot Tea Selections

Bloody Mary Bar

Bloody Mary's with the following Garnishes; Celery Stalks, Pickle Spears, Grilled Shrimp, Old Bay Seasoning, Pete's Hot Sauce, Blanched Asparagus Spears, Limes

Mimosa Bar

Pomegranate Juice, Fresh Orange Juice, Pineapple Juice, Carrot Juice With Fresh Garnish of Raspberries, Strawberries, Orange Slices, Blackberries

Iced Coffee Bar

Chilled French Roast Coffee With Vanilla, Hazelnut, and Mocha Flavored Syrups Accompanied by Whipped Cream and Chocolate Shavings