



## 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



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### *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