Brunch Options

*Prices are Per Person and based off a minimum of three stations chosen or with additional menu options.

Chef Attended Chicken and Waffle Station (\$6.50)

Toppings: Pecans, Chocolate Chips, Chocolate Syrup, Cherries, Whipped Cream, Blueberries, Strawberries, and Maple Syrup

Omelet Station (\$6.95)

Peppers, Onion, Ham, Bacon, Cheese, Tomatoes, Mushrooms, and Sausage

Grits Station

(\$4.50)

Bacon, Cheese, Butter, Ham, and Sawmill Gravy

> Add Chicken for \$1.50 Add Shrimp for \$2.50

Homemade Biscuit Bar (\$6.90)

Garlic Cheddar and Buttermilk Biscuits Strawberry & Grape Jelly White Gravy Sliced Ham and Sausage Patties, Add Chicken Tenders for \$1

Carving Station

(Price Determined by Selection)

Glazed Ham Pork Tenderloin Roast Beef Tenderloin **Roasted Turkey** Served with assorted bread and accompanying condiments and sauce.

Yogurt Bar (\$4.00)

Fresh Strawberries, Granola, Pineapples, Blueberries, Pecans, Dried Cranberries, and Sliced **Bananas**

Crepe Station

(\$4.50)

Hazelnut Spread Bananas Fresh Berries

(Strawberries, Blueberries, Raspberries, and Blackberries) Whipped Cream

> Crème Anglaise (Vanilla Sauce) **Chocolate Sauce**

Butler Passed Brunch Hors d-Oeuvres

\$1.35 Each

- Mini Quiche
- **Fruit Skewers**
- Bacon, Egg, and Cheese Tartlet
- Deviled Eggs
- Mini Danish or Muffin

\$2.25 Each

- Shrimp and **Grits Shooters**
- Mini Crab Cakes
- **Smoked Salmon** Crostini with Dill



Cream Cheese Fountain served with Cinnamon Rolls (\$400.00 total)