## Brunch Eptions

*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) | Omelet Station (\$6.95) |
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| Toppings: Pecans, Chocolate Chips, Chocolate Syrup, Cherries, Whipped Cream, Blueberries, Strawberries, and Maple Syrup | Peppers, Onion, Ham, Bacon, Cheese, Tomatoes, Mushrooms, and Sausage |
| Grits Station $(\$ 4.50)$ | Homemade Biscuit Bar <br> (\$6.90) |
| Bacon, Cheese, Butter, Ham, and Sawmill <br> Gravy <br> Add Chicken for $\$ 1.50$ <br> Add Shrimp for \$2.50 | Garlic Cheddar and Buttermilk Biscuits Strawberry \& Grape Jelly White Gravy Sliced Ham and Sausage Patties, Add Chicken Tenders for $\$ 1$ |
| Carving station <br> (Drice Determined by selection) | Yogurt Bar (\$4.00) |
| Glazed Ham <br> Pork Tenderloin <br> Roast Beef Tenderloin Roasted Turkey <br> Served with assorted bread and accompanying condiments and sauce. | Fresh Strawberries, Granola, Pineapples, Blueberries, Pecans, Dried Cranberries, and Sliced Bananas |


| Crepe Station (\$4.50) | Butler Dassed Brunch Hors d Oeuvres |
| :---: | :---: |
| Hazelnut Spread | \$1.35 Each \$2.25 Each |
| Bananas | - Mini Quiche - Shrimp and |
| Fresh Berries | - Fruit Skewers Grits Shooters |
| (Strawberries, Blueberries, Raspberries, and Blackberries) | - Bacon, Egg, - Mini Crab Cakes |
| Whipped Cream | and Cheese - Smoked Salmon |
| Crème Anglaise (Vanilla Sauce) | - Daviled Eggs Crostini with Dill |
| Chocolate Sauce | - Mini Danish or |
|  | Muffin |

