



BRUNCH MENU

\$38 per guest

FIRST COURSE

Host to select one starter

HOUSE-MADE BEIGNETS

Raspberry melba, vanilla icing, nutella, chocolate dipping sauce

BELVEDERE BISCUITS

Buttermilk biscuits, preserves, sausage gravy, and honey butter

BAKED BRIE

Brie en croute, honey, raspberry melba, apples, grapes, almonds, crostini

Additional \$3 per guest

MAIN COURSE

Host to select three entrees to be served as guests' choice

STRAWBERRY NUTELLA WAFFLE

Nutella, strawberry compote, powdered sugar

SOUTHWEST OMELETTE

Chorizo, black beans, onions, jalapeño, corn, cheddar, pico de gallo, avocado, home fries

OWL BURGER

All beef burger, lettuce, tomato, onion, brioche, home fries, pickle

Choice of: American, Cheddar, Swiss, Pepper Jack

BISCUITS & GRAVY

Buttermilk biscuits, savory sausage gravy, scrambled eggs, home fries

SHRIMP & GRITS

Sautéed shrimp, andouille sausage, grits, pepper, onions, cajun cream sauce

SPINACH SALAD

Spinach, bacon, cherry tomatoes, almonds, green apples, warm bacon vinaigrette

DESSERT

Served family-style

MINIATURE DESSERTS

BRUNCH BEVERAGES

Coffee and tea included

BOTTOMLESS MIMOSAS OR BLOODY MARY'S

\$28 per person

CONSUMPTION BAR

Guests' beverages to be billed on one tab at duration of event and will have a 20% service charge and applicable taxes.

CASH BAR

Guests will be purchasing all of their own drinks.