



BRUNCH MENU

\$38 per guest

FIRST COURSE

Host to select one starter

HOUSE-MADE BEIGNETS

*Raspberry melba, vanilla icing, nutella,
chocolate dipping sauce*

POTATO PANCAKE

Smoked salmon, dill crème fraîche

CRAB & ARTICHOKE DIP

*Jumbo lump crab, artichokes,
cheeses, carrots, celery, pita*

BELVEDERE BISCUITS

*Buttermilk biscuits, preserves,
sausage gravy, and honey butter*

MAIN COURSE

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

BISCUITS & GRAVY

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

FRIED GREEN TOMATO & CRAB BENEDICT

*Fried green tomato, poached egg, jumbo lump crab,
English muffin, Old Bay® hollandaise, home fries
Additional \$4 per guest*

SHRIMP & GRITS

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

STRAWBERRY NUTELLA WAFFLE

Nutella, strawberry compote, powdered sugar

CHICKEN & WAFFLES

*Chicken tenders tossed in jalapeño honey,
waffles, powdered sugar*

SOUTHWEST OMELETTE

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

BREAKFAST BURRITO

*Chorizo, onion, black beans, pico de gallo,
corn, cheddar, scrambled eggs,
ranchero sauce, home fries*

BERRY BRUNCH SALAD

*Grilled chicken, spinach, mixed berries, candied walnuts,
goat cheese, roasted shallot vinaigrette*

DESSERT

Served family-style

MINIATURE DESSERTS

BRUNCH BEVERAGES

Coffee and tea included

BOTTOMLESS MIMOSAS OR BLOODY MARY'S

\$23 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.*