

# MENU



## STANDARD BRUNCH PACKAGE

### *Includes*

*Two entrées at full portion, Two starches, and  
Two vegetables*

*\$\$ Per Person Food Only, + Delivery and Tax*

## PREMIUM BRUNCH PACKAGE

### *Includes*

*Three entrées at full portion, Three starches, and  
Two vegetables*

*\$\$\$ Per Person Food Only, + Delivery and Tax*

### *Guests Count*

*Minimum 30 persons for delivered catering orders  
Minimum 250 persons for onsite event equipment and  
staffed events*

### *Payments*

*\*A non-refundable deposit of 60% and signed  
paperwork is required to secure services.*

*\*Final balance due 08-business days prior to event  
day for drop off orders.*

**\*All pricing subjected to tax, travel fees, and Holiday Gratuity of 18%\***

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## PROTEINS

*Louisiana Shrimp*

*Buffalo Shrimp*

*Southern Fried Chicken*

*Bayou Chicken*

*Black Pepper Salmon  
With a Cajun Butter Sauce*

*Salmon Cakes*

*Soft Scrambled Eggs*

*Applewood Smoked Pork Bacon*

*Beef Sausage*

*Turkey Sausage*

*Caesar Salmon Salad Wraps*

*Roasted Chicken Salad Croissant Sandwiches*



**STARCHES**

*Mascarpone Stuffed French Toast  
With Strawberry or Mixed Berry Compote*

*French Toast  
With Banana Syrup*

*French toast  
With Maple Syrup*

*Belgium Waffles  
With Strawberry or Mixed Berry Compote*

*Red-Skinned Potato Hash*

*Creamy grit cakes*

*Creamy grits*

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## VEGETABLES & SALADS

*Maple Roasted Brussels Sprouts*

*Asparagus  
With Cherry Tomatoes*

*Agave and Black Pepper Green Beans*

*Roasted Broccoli, Carrots and Squash Medley*

*Garden Salad  
With Mixed Greens Tomatoes, Cucumber, Carrots,  
Sweet Peppers, & a Vinaigrette*

*Pear Mixed Green Salad  
With Feta, Red Onions, Diced Pears, Craisins, & a  
Honey Dijon Vinaigrette*

*Citrus Mixed Green Salad  
Orange and Grapefruit segments, Goat Cheese,  
Pecans, & a Citrus Vinaigrette*