



# Brunch Menu

Our menu reads more like a restaurant menu than a typical "catering" menu. Below is a representation of the types of food that we may suggest for buffet style brunches or lunches.

A  denotes our most popular "signature" dishes

## Savory

### **Shrimp and Scallop Crepes**

*Shrimp and bay scallops with gouda cheese, topped with in a **lobster cream sauce***

### **Chicken and Asparagus Crepes**

*Stuffed with chicken, asparagus, fontina cheese with sherry and mushroom cream, topped with shredded Swiss cheese*

### **Grilled Beef Tenderloin**

*cabernet red wine reduction, gorgonzola butter, hand carved (requires a carver)*

### **Fresh Spinach and Tomato Frittata**

*Served warm or great at room temperature*

### **Smoked Salmon Platter**

*Assorted Mini Bagels with Cream Cheese, Smoked Salmon, Red Onion & Capers*

### **Grillades and Grits**

*Beef medallions slow cooked with onions and peppers in a dark and savory gravy, served over creamy cheddar cheese grits*

### **Penne Pasta Primavera**

*fresh seasonal vegetables in roasted red pepper cream*

### **Lemon Pesto Bowtie Pasta Salad**

*Made with bowtie pasta, with diced tomatoes and fresh baby spinach, tossed in tangy lemon pesto dressing (vegetarian, served cold)*

### **"Charleston Style" Shrimp and Grits**

*with smoked sausage, onions and peppers in a white-wine cream sauce, served over creamy cheddar cheese grits (as good as you'll find outside of Charleston – our signature dish!)*

### **Scrambled Egg & Hash Brown Casserole**

*A hearty mixture of hash browns, breakfast sausage and real eggs, cooked into a tasty casserole and topped with Cheddar cheese*

### **Bacon and Breakfast Sausage Links**

### **Blackened Chicken Caesar Salad**

*Romaine tossed in creamy Caesar dressing, homemade croutons, shaved parmesan cheese and a squeeze of fresh lemon, served with diced Cajun blackened chicken breast*

### **Jumbo Lump Crab Cake**

*crab cakes, drizzled with Creole white remoulade sauce*

### **Bowtie Pasta**

*with asparagus and cherry tomatoes in a white wine olive oil sauce (warm)*



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## Sweet

### **Cream Cheese Stuffed French Toast**

*Our signature brunch dish! Topped with seasonal berry coulis*

### **Muffin and Pastry Display**

*A beautiful display of assorted muffins and pastries*

 **Bananas Foster Bread Pudding**  
*with a flambéed caramel sauce*

 **Fresh Seasonal Fruit Display**  
*Including cantaloupe, strawberries, grapes*

## Action Stations

### **Southern Grits Martini Bar**

*For the Southerners and the adventurous! As we say, "grits are the new mashed potatoes." A station attended by servers, dishing up creamy Southern-style white cheddar cheese grits in a martini glass, to be topped with "Charleston Style" Shrimp with smoked sausage, onions and peppers in a white-wine cream sauce*

### **Omelets to Order**

*A chef attended station with made-to-order omelets including popular ingredients like cheddar and Monterrey jack cheeses, onions, peppers, mushrooms and fresh diced tomatoes*

### **Bread Pudding Flambé**

*We begin with homemade southern style bread pudding and our dessert bar chef tops it with flambéed bourbon sauce or warm white chocolate sauce*

### **"Create Your Own Bloody Mary" Bar**

*A mixologist attended station with self made-to-order bloody mary cocktails  
With all of the fun and interesting accoutrements, including popular ingredients like a variety of hot sauces, lemons, limes, olives and celery as well as the fun and fabulous such as pickled okra and asparagus, dill pickles, smoked bacon, custom stuffed olives or boiled spicy shrimp*

### **Bananas Foster Flambé Station**

*A chef attended station with flair! This dish originated in New Orleans and we make it great. A station chef will dazzle your guests with a flaming pan of Bananas Foster, served over traditional vanilla ice cream*

### **Crème Brulee Station**

*Selection of crème brulee flavors, finished by a chef who "caramelizes to order" with a hand held chef's torch*



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## Side Dishes

### **Cheddar Cheese Grits**

*A Southern staple, cooked with cream, butter and cheddar cheese*

### **Grilled Seasonal Vegetables**

*Asparagus, red onion, Portobello mushrooms and whatever is in season!*

### **Herb Roasted Potatoes**

*Red potatoes, roasted with rosemary and garlic*

### **Sweet Potato Hash**

*Diced sweet potatoes, sautéed with bacon, onions and peppers*

## Starters, Soups, Salads and Small Plates

### **Key West Seafood "Martini"**

*poached jumbo shrimp, bay scallops, diced avocado, red onion and scallions, tossed in a vibrant, tangy Key Lime Dressing, served cold in a miniature martini glass*

### **Crab Cake and Spring Green Salad**

*jumbo lump pan sautéed crab cake with Creole remoulade sauce, served warm, atop a salad of Organic mixed greens, gently tossed with house-made Creole Mustard Vinaigrette*

### **Crabmeat Maison**

*lump blue crabmeat mixed with a creamy and tangy dressing, served over a bed of iceberg lettuce with a tomato wedge (absolutely divine!)*

### **Duck and Andouille Gumbo**

*authentic Cajun style gumbo made with a dark roux, duck (or chicken) and spicy smoked sausage, served over white rice*

### **Coriander Tuna**

*seared rare ahi with avocado-tomato relish & chili-cilantro vinaigrette*

### **Strawberry Spring Salad**

*organic spring greens, strawberries, pecans, and blue cheese tossed in balsamic vinaigrette*

### **Traditional Caesar Salad**

*romaine, homemade croutons, shaved parmesan cheese and a squeeze of fresh lemon*

*These are just some highlighted samples of the types of food that we serve. Each menu is custom designed and priced for your specific situation. Let us know if you have specific dishes you'd like to serve; we'll make it happen.*

*Updated September 2012*