



Brunch Reception Menu

Assorted Seasonal Fresh Fruit and Berries

Marche Bakery Basket of Brunch Breads

*Assorted Muffins, Croissant and Danish Pastries
Sweet Butter, Honey and Homemade Fruit Preserves*

Roast Duck and Andouille Sausage Gumbo

Farm Fresh Scrambled Eggs

with Aged Cheddar and Chives

Crispy Apple Wood Smoked Bacon

Grilled Breakfast Sausage

Duck Fat Potatoes

Caramelized Onions

Pork Grillades

Served with Creamy Mascarpone Grits

White Chocolate Bread Pudding

Bourbon Caramel Sauce and Chantilly Cream

Juices, Coffee, Tea and Soda

\$50.00 per person, plus 22% service charge and 11% tax
(service charge is subject to 10.45% tax)

Bottomless Bloody Mary and Mimosa's (3 hours)
\$28.00 per person, plus 22% service charge and 10.45% tax

Optional Brunch Enhancements

Chef Prepared Omelets

Farm Fresh Eggs, Assorted Vegetables, Gourmet Meats and Cheeses
\$21.00 per person, plus 22% service charge and 10.45% tax
Chef Attended Fee of \$150 (plus 10.45% tax)

Herb Roasted Turkey

Cranberry Compote, Sage Gravy, Brioche Rolls
\$19 per person, plus 22% service charge and 10.45% tax

Bourbon & Cane Syrup Glazed Smoked Country Ham

Ham Hock Gravy, Stone Fruit Mostarda, Soft Rolls
\$17 per person, plus 22% service charge and 10.45% tax

Buttermilk Biscuit Bar

*Accompanied by Sausage Gravy, Sliced Ham & Turkey, Grated Cheddar, Local Honey, Whipped Butter
and Assorted Fruit Preserves*
\$13 per person, plus 22% service charge and 10.45% tax

Belgian Waffles

Vermont Maple Syrup, Sautéed Bananas in Cane Syrup, Toasted Pecans, Whipped Butter
\$13 per person, plus 22% service charge and 10.45% tax

Cinnamon Challah French Toast

Vermont Maple Syrup and Whipped Butter
\$13 per person, plus 22% service charge and 10.45% tax

Smoked Salmon

*Pumpernickel Toasts, Chive Cream Cheese, Tomato, Capers, Red Onion, Dill Cucumbers,
Chopped Egg & Lemon*
\$15 per person, plus 22% service charge and 10.45% tax

New Orleans BBQ Shrimp & Stone Ground Grits
\$15 per person, plus 22% service charge and 10.45% tax

Low Country Shrimp & Stone Ground Grits
LA Gulf Shrimp, Benton's Bacon, Green Onion Creamy Stone Ground Grits
\$15 per person, plus 22% service charge and 10.45% tax

Assorted Mini Quiche Display
\$11.00 per person, plus 22% service charge and 10.45% tax

LA Gulf Shrimp or Crawfish Etouffee
\$15.00 per person, plus 22% service charge and 10.45% tax

(All service charge is subject to 10.45% tax)