



Brunch Menu

Priced Per Guest

Minimum Order of 50 Guests Per-Item

Almond crusted French toast stuffed with apricot cream cheese

\$4.50

Spinach, caramelized onion and smoked red pepper frittata with manchego cheese

\$4.50

Fresh fruit salad with citrus simple syrup

\$4.00

Benton's bacon, pan seared ham & house made sausage

\$5.00

Scrambled local eggs

\$2.50

Assorted bagels with strawberry cream cheese and scallion cream cheese

\$4.00

Assorted pastries – apple turnovers, dried cherry & pear strudels, and blueberry lemon muffins

\$4.00

Cranberry walnut & Almond coconut granolas with yogurt, fresh berries and Honey

\$3.50

SEAFOOD PLATTERS

Sunburst farms smoked trout, caper crème fraiche and tarragon

6.00 per person. Minimum order, 60 guests

Cold smoked salmon Le bec Fin (smoked Salmon, caper, egg whites, yolks, toasted baguette, onions, dill whipped cream & red onion brunoise)

\$6.00 per person. Minimum order 60 guests

STATIONS

Pepper crusted beef strip loin, horseradish sauce, au jus

\$10.50

Beef tenderloin, horseradish sauce, au jus

\$11.00

Prime rib, horseradish sauce, au jus

\$12.00

Cheerwine-Brown sugar pit ham, Lusty Monk mustard

\$ 9.50

Carving Station (\$20 per hour per station chef)

All carving stations come with accompanying complimentary bread

BISCUIT STATION

Scratch made buttermilk biscuits with cracked pepper & sage gravy, Benton's bacon, cheddar cheese, scallions, whipped butter, local honey & fresh preserves

\$7.50

OMELET STATION (MINIMUM ORDER FOR 75 GUESTS)

Eggs, scallions, mushrooms, fresh bell peppers, cheddar cheese, spinach, ham, bacon chips, tomatoes & caramelized onions

\$8.50

Chef attended Station - \$20.00 per hour, per chef

PANCAKE STATION

Pancakes made to order

Plain, Chocolate Chip & Sweet Potato

Makers Mark maple syrup, fresh berry and banana syrup & honey butter

\$7.50

Chef attended Station - \$20.00 per hour, per chef

SHRIMP AND GRITS STATION

Stone Ground Grits, Pimento Cheese and Bell pepper Grits, Carolina Coastal Shrimp with Pepper Melange, Assorted Hot Sauces

\$8.50

Chef attended Station - \$20.00 per hour, per chef

OATMEAL PARFAIT

Prepared to Order

Oatmeal, fresh fruit, assorted preserves, flambéed to order

\$5.50

BEVERAGES

Coffee

\$2.50 per person

Hot Tea

\$1.50 per person

Sodas and waters

\$2.00

Orange juice

\$1.75

Assortment of fresh squeezed juices: grapefruit, orange and tangerine

\$2.75

Mimosa or Bloody Mary bar
Available after 12:00 Noon on Sundays
\$7.00 (ordered in batches of 25 servings)