



Brunch Menu

Creole Shrimp & Grits - Jumbo Gulf Shrimp in Rich Cream Served over Creamy Corn Grits

12-4oz servings \$120.00 (½ pan)

Grits & Grillades - Pork Medallions Smothered in a Dark Creole Style Gravy with Peppers & Onions served over Creamy Corn Grits

12 - 4oz servings \$120.00 (½ pan)

Texas Scramble - Fluffy Scrambled Eggs with Sautéed Onions, Peppers, Mushrooms and Pepper Jack Cheese

12 - 4 oz servings - \$32.00 (½ pan)

Crispy Applewood Bacon, Breakfast Sausage, Smoked Ham

1 lb each - \$46.00 (2.50/person)

Buttermilk Biscuits with Butter and Assorted Jams

\$15 per doz

Fresh Cut Berries and Melons with Honey Yogurt Sauce

12 - 4oz servings - \$55.00 (½ pan)

Assorted Breakfast Pastries of Muffins and Danishes

\$25.00 per dozen (2.25/person)

Pain Perdu Bread Pudding with Pecan-Maple Syrup and Whipped Cream

12 - 4 oz servings - \$45.00 (½ pan)

Quiche Lorraine Applewood Smoked Bacon, Swiss Cheese & Egg Custard in a Flaky Crust

12 - 4 oz servings \$65.00 (½ pan)

Yogurt Parfaits - 3.75 each