











# Plan Your Event Today! Call 770-559-5037

# \$16.50 pp

(served only between 9:00 am and 2:00 pm)

# Morning Starters (choose 1)

## Fresh Seasonal Fruit Display

#### **Assorted Muffins & Danish**

### **Biscuit Bar**

Warm Biscuits served w/ butter, Assorted Jams and Jellies and warm Sausage Gravy

# Assortment Sliced Bagels, Muffins, Danish & Croissants

Plain Creamed Cheese, Butter, Jam

#### Fresh Seasonal Fresh Fruit Salad

### Chef's Selection of Quiche

Chef's Selection of Broccoli & Cheese, Sun-Dried Tomato & Feta, Mushroom & Cheese, Three Cheese, Spinach,

# Fresh Salads (Choose 1)

### **Chef Salad**

Salad greens tossed in a Caesar dressing topped with croutons, shaved parmesan cheese and fresh ground pepper

## **House Salad**

Mixed Greens, red onion, Cherry tomatoes, shredded carrots and croutons served w/ Ranch Dressing

### Signature Salad

Mixed Field Greens, Julienne Carrot, Mandarin Orange Segments, Walnuts, Dried Cranberries, and Feta served w/ Chef's Signature Raspberry Vinaigrette Dressing

# Southern Traditions (Choose 2)

## **Soft Scrambled Eggs**

Smoked Applewood Bacon, Sausage Patties, Polish Sausage, or Turkey Sausage (Choose Two)

**Breakfast Potatoes w/** Sautéed Onions & Peppers

**Biscuits and Gravy** 

**Country Grits** 

# Deliciousness on a Stick (Choose 1)

Pancake Skewer

French Toast Skewers

Fruit Kabobs

Waffle Skewers

Pancake wrapped Sausage on a stick

Chicken & Waffles

**Tortellini Pasta Skewers** 



# Beverages (Choose 1)

### **Freshly Brewed Coffee**

Regular or Decaffeinated With All Appropriate Condiments

### **Hot Herbal Teas**

#### **Breakfast Juices**

Choose From: Apple, Cranberry, Orange or Grapefruit

**Bottle Water** 

# Buffet Add-ons & Enhancements

# Seafood Sensations

### **Crab Cakes**

Hand-patted Maryland style crabcakes made with lump crab meat

#### **Chilled Smoked Salmon Slab**

Smoked salmon accompaniment with thinly sliced red onions, cucumbers, capers, dill sauce and gourmet crackers



### **Cocktail Shrimp**

Made w/ Chef Signature cocktail sauce

## **Bayou Shrimp**

Large shrimp sautéed in Cajun spices

# Sophisticated Stations

Add one of these custom stations to enhance your buffet

#### **Omelet Station**

Your choice of Crumbled Bacon, Crumbled Sausage, Diced Ham, Pico de Gallo, Sautéed Spinach, Mushroom Slices, Trio of Peppers, Shredded Cheese

## **Warm Belgian Waffle Station**

Served w/ Butter, Powdered Sugar, Berry Compote, Whipped Cream & Maple Syrup

## **Made to Order Pancake Station**

Buttermilk Pancakes Served w/ Butter, Powdered Sugar, Warm Berry Compote, & Maple Syrup



Morning Libations

### Mimosa Bar

Make your own with Champagne, assorted juices, and fresh fruit

### Sangria Bar

Three different types of Sangrias with an assortment of fresh fruit to make it your own

### **Champagne Bar**

An assortment of Champagne Flavors

### Cappuccino Bar

Freshly brewed espresso drinks custom made by a barista

### **Attended Smoothie Bar**

Milk Based Smoothies Blended with Fresh Fruits. Flavor options include Banana, Strawberry-Banana, Strawberry, Berry or Mango



## The Details:

Price does not include service level, taxes or gratuity. *Pricing varies depending on event needs* 

STAFFING DETAILS
BARTENDERS \$35 per hr. and up
EVENT CAPTAIN \$35 per hr
SERVICE STAFF \$30 per hr
CHEF ATTENDANTS \$150 flat fee (as required)

## **Event Enhancements:** (Rental Options)

#### Linen

Available in a variety of colors, styles & patterns.

China Rental Packages...\$3.25 pp 9" plates, Silverware and Glass Stemware

Glassware Packages ....\$2.50 pp Selection or 3 to meet your event needs

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