



Brunch Menu 2

Fresh Seasonal Fruits, Assorted Muffins, and Croissants with Sweet Cream Butter and Marmalades

Breakfast Frittata with Sausage, Scallion, and Cheese

Grilled Asparagus with Toasted Almond and Herb Aioli

Assorted Cold Salads (Penne with Smoked Chicken and Gorgonzola; Grilled Vegetable; Sun-Dried Tomato and Pesto with Fresh Local Goat Cheese)

Shrimp and Grits

Breakfast Potatoes with Fresh Herbs

Seafood Crepes

Carvers Table with Bourbon and Brown Sugar Glazed Ham, Fresh Baked Potato Rolls

Orange-Cinnamon Spiced Tea

Coffee, Milk, and Assorted Fruit Juices

Price is 24.50 per guest, plus tax and gratuity. Price includes culinary staff. Rental, if any, is extra. 20% deposit to hold date. Balance due at time of party. Price based on a minimum of 100 people.

Add a Custom Food Station

Pasta Table with Assorted Freshly Made Pastas (Wild Mushroom, Chicken Pesto, and Baked Ziti) 3.00/person

Omelet Station with Made to Order Omelets 4.00/person

Seafood Cascade with Poached and Smoked Salmon, Low Country Shrimp and Gulf Oysters 5.50/person

Carving Station Options: Rosemary and Garlic Roasted Leg of Lamb; Herb Crusted Prime Rib; Blackened Beef Tenderloin; Apple Smoked Turkey with Cranberry Chutney mkt./person

Waffle Bar with Toppings 3.00/person

Roux's Gourmet Catering, LLC

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