



Soups & Salads

Chicken Sausage Gumbo

Traditional New Orleans style chicken and smoked sausage gumbo served with white rice.

Shrimp and Corn Bisque

Creamy and smooth shrimp bisque with fresh sweet corn.

Butternut Squash Bisque (vegetarian)

Sweet and creamy butternut squash bisque.

Arugula and Goat Cheese Salad

Arugula salad with goat cheese dried cranberries and spiced pecans tossed in a lemon rosemary vinaigrette

Bacon & Blue Cheese Salad

Romaine lettuce apples and blue cheese crumbles tossed in a mustard vinaigrette

Tomato and Shrimp Salad

Ripe tomatoes with spicy boiled shrimp tossed with peppery a remoulade vinaigrette .

Breakfast/Brunch Entres

Shrimp and Grits

New Orleans style BBQ shrimp served over creamy grits

Bread Pudding French Toast

Slices of griddled bread pudding topped with a banana's foster sauce

Fried Chicken

Crispy fried Chicken

Blackened Chicken Pasta

Penne Pasta tossed in a garlic parmesan cream sauce and topped with spicy blackened chicken

Pain Perdue

French toast made with challah bread served with fresh berries & maple syrup

Chicken and Waffles

Belgian Waffles and crispy fried boneless chicken thighs served with pink peppercorn and walnut maple syrup.

Honey Glazed Ham

Oven baked ham glazed with honey

Couchon De Lait Eggs Benedict

English muffins topped with slow roasted pulled pork, poached egg and hollandaise sauce

Low Country Grits (Vegan)

Seasonal roasted vegetables tossed in a spicy garlic tomato sauce served over creamy grits.

Fried Chicken Biscuits & Gravy

Biscuits topped with crisp fried Chicken Thighs and sausage gravy

Breakfast Sides

Smothered Potatoes

Grits

Scrambled Eggs

Tofu Scramble

Hard Boiled Eggs

Steal Cut Oatmeal

Assorted Toppings

Breakfast Meats

Bacon

Turkey Sausage

Turkey Bacon

Smoked Sausage

Breakfast Breads

Sweet Potato Bread

Zucchini Breads

Banana Pecan Bread

Mini Muffins (Banana Nut, Blueberry)

Croissants

Mini Bagels

Biscuits

Displays

Brunch Board

Assorted breakfast breads, deviled eggs, fruit, cheese, cured meats

Smoked Salmon Mini Bagels

Mini Bagels to topped with cream cheese and smoked salmon served with chopped boiled eggs, redonions & capers

Fruit Yogurt Parfaits

Greek yogurt topped with assorted fruit and granola (sub chia pudding, vegan)

Mini Quishes

Choice of Bacon Gruyere, Asparagus & Goat Cheese & Spinach & Mushroom

Mini Frittatas

Choice of Bacon Gruyere, Asparagus & Goat Cheese & Spinach & Mushroom

Fruit Display

Seasonal Fruit

Beverage Service

Coffee

Assorted Juices