

G R E A T S O U T H E R N
CATERING & EVENTS

- Brunch Spoons -

• **Brie and Macerated Strawberries** • 3

With toasted almonds

• **Grilled Peaches** • 3

With fresh arugula and blue cheese

- Brunch Snacks -

• **Mini Beignets** • 0.75

With powdered sugar

• **Applewood Smoked Bacon
& Waffle Bite** • 2.5

Served with warm maple syrup

• **Fresh Fruit Kabobs** • 2

• **BLT Skewer** • 2

• **Brown Sugar Pinwheels** • 2.5
*With fresh strawberries and whipped mascarpone
cheese*

• **Irish Porter Grilled Cheese Sandwich** •
2.5

*Irish Porter cheddar cheese on toasted asiago
cheese bread*

• **Bagel & Lox Bite** • 2.5

*With dill cream cheese, smoked salmon, and
cucumber*

• **“Mini” Breakfast Sliders** • 2.5

*House made sausage or bacon, egg and cheese
biscuits*

• **Chicken n’ Waffle** • 3

*Ginger chicken and waffle with sweet Vidalia onion
syrup*

- Brunch Stations -

(75.00 chef fee per chef-attended station)

• **Pancake Bar** • 6.5

*Buttermilk pancakes served with maple syrup, blue
berries, strawberries, raspberry puree, chocolate
chips, and whipped cream*

• **Chicken and Waffle Bar** • 9.5

*Southern-style fried ginger chicken and waffles
served with maple syrup, blue berries, strawberries,
raspberry puree, chocolate chips, and whipped
cream*

• **Biscuit Station** • 7.5

*Fresh baked biscuits served with applewood smoked
bacon, sausage patties, sliced cheddar cheese,
country gravy, tomato gravy, and assorted jams*

• **Grits a Ya Ya** • 8.5

*Toppings include: shrimp, bacon, red onions, green
onions, shredded cheese, and mushrooms*

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- Southern Brunch Sides -

• **Smoked Gouda Grits** • 2.5

• **Brunch Potatoes** • 2.5

With peppers and onions

• **Steamed Asparagus** • 2.5

With a lemon butter sauce

• **Seasonal Grilled Vegetables** • 2.5

• **Pasta Salad** • 2.5

*With green beans, feta, zucchini, chives, and
parsley tossed in lemon vinaigrette*

- Brunch Drink Stations -

• **Mimosa Bubbles Bar** • 8

Champagne – Orange Juice – Cranberry Juice – Blue Berries – Strawberries – Raspberries

• **Bloody Mary Bar** • 10

*Build your own Bloody Mary bar – Fish House Hot Sauce, Tabasco, pickled green beans, pickled okra, celery,
lemons, limes, olives, seasoning salt for the rim*

Add: Bacon \$2.5 pp – Shrimp \$2.5 pp

- Alcohol is based on consumption -
- Plus tax and gratuity -