

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

- Cocktail Hour -

• **Mini Beniets** •

*With powdered sugar*

• **Fresh Fruit Kabobs** •

• **Chicken n' Waffle** •

*Ginger chicken and waffle with sweet Vidalia onion syrup*

- Main Stations -

• **Pancake Bar** •

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

• **Biscuit Station** •

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

• **Smoked Gouda Grits** •

• **Brunch Potatoes** •

*With peppers and onions*

- Drink Station -

• **Mimosa Bubbles Bar** •

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

• **Bloody Mary Bar** •

*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*

**Menu Price - \$42.25 per person**

- Plus tax and gratuity -