



- SEATED & BUFFET BRUNCH MENU -

Service will be provided by our professional wait staff. Tables will be dressed in black cloths and set with china, black linen napkins, cutlery and your personalized menu, unless otherwise arranged. We will provide tea lights as centerpieces for the tables. Your entire party will be seated and served at the time you specify. Prices do not include sales tax or service.

Lazy Sunday Brunch Menu \$16 per person

Entrees - Choose two to offer your guests

-**Chicken & Biscuits** - Southern Fried Chicken Breast on a split fluffy biscuits, topped with black pepper gravy

-**The Warren Scramble** - Maple sausage, roasted peppers & red onions, potatoes, & cheddar cheese

-**Vanilla Rum French Toast** - Challah bread dipped in vanilla rum, grilled & topped with brown sugar bananas, whipped Mascarpone & powdered sugar

-**Veggie Scramble** – Asparagus, roasted peppers & red onions, potatoes, & cheddar cheese

Sides - Choose two to serve your Guests family style

Applewood Smoked Bacon, Home Fries, Fresh Fruit, Cream Cheese Grits, Grilled Asparagus, or Fluffy Biscuits

Favorite Sunday Brunch Menu

\$20 per person

Entrées - Choose three to offer your Guests

-**Traditional Eggs Benedict** – Poached Eggs & Applewood smoked bacon over English Muffins topped with Hollandaise sauce

-**Vanilla Rum French Toast** - Challah bread dipped in vanilla rum, grilled & topped with brown sugar bananas, whipped Mascarpone & powdered sugar

-**Lobster Scramble** - Maine lobster, tomatoes, fresh corn, basil, & smoked cheddar cheese

-**Blackened Salmon BLT** - Applewood smoked bacon, bibb lettuce, roasted tomatoes, basil mayo, on a brioche

Sides - Choose two to serve your Guests family style

Applewood Smoked Bacon, Home Fries, Fresh Fruit, Cream Cheese Grits, Grilled Asparagus, or Fluffy Biscuits

Festive Brunch Menu

\$25 per person

Entrées - Choose three to offer your Guests

-**Crab Cakes Benedict** - Maryland style crab cakes & poached eggs over English muffins & hollandaise

-**Blackened Salmon BLT** - Applewood smoked bacon, bibb lettuce, roasted tomatoes, basil mayo, on a brioche bun

-**Chicken and Biscuits** - Southern Fried Chicken Breast on a split fluffy biscuits, topped with black pepper gravy

-**Vanilla Rum French Toast** - Challah bread dipped in vanilla rum, grilled & topped with brown sugar bananas, whipped Mascarpone & powdered sugar

-**Lobster Scramble** - Maine lobster, tomatoes, fresh corn, basil, and & smoked cheddar cheese

Sides - Choose two to serve your Guests family style

Applewood Smoked Bacon, Home Fries, Fresh Fruit, Cream Cheese Grits, Grilled Asparagus, or Fluffy Biscuits

Desserts - Choose one to serve your Guests
Krispy Kreme Bread Pudding, Raspberry Dark Chocolate Tart or
Mini Pecan Pie Cheesecake

Buffet Brunch Party Menu

Build your own custom buffet from any of the items below. This menu is for parties of 20 or greater.

Fresh Fruit with Yogurt & Granola	\$3 per person
Yogurt & Granola Parfait	\$3 per person
Fluffy Scrambled Eggs, specify with or without Cheese	\$4 per person
Eggs Benedict	
*Substitute Maryland Crab Cakes	
Quiche Lorraine or Florentine	
New Orleans Style Shrimp & Grits	
Home Fries	\$3 per person
Cream Cheese Grits	\$3 per person
Applewood Smoked Bacon	
Maple Sausage Patties	
Turkey Sausage Links	
Smoked Salmon	
Fluffy Biscuits with Butter & Raspberry Jam	
Bagels with Assorted Cream Cheese, Jelly & Jams	\$3 per person
Assorted Breakfast Breads, Pastries, & Muffins	
Omelet Station:	\$12 per person
Applewood Smoked Bacon, Ham, Tomatoes, Spinach, Onions, & Cheese	