



Specialty Brunch

Non-alcoholic Beverages

Setup at an attended station in Ice Sculpture

Juices – Orange, Cranberry, Tomato, Apple, Assorted Hot Tea, Regular and Decaf Coffee, Bottled Water

Mimosas passed on guest arrival

Mimosas served from beverage bar and served by attendant

Passed appetizers

Are served via Butler Style service

Waiters will pass silver trays lined with edible flowers and fresh herbs

Crab Cakes drizzled with a Lemon Aioli

Spicy Fig with Cheeses

Brandy-macerated Black Mission figs, goat cheese and mascarpone wrapped in a bite-sized Phyllo round

Smoked Salmon on Pumpernickel Toast Points topped with Sour Cream and Capers

Station Display

Garlic and Cheddar Biscuits with Black Forest Ham

Maple Sausage Links and Southern Style Sausage Balls

Mini Quiche – Swiss and Spinach

Breakfast Breads – Assorted Sweet Breakfast Breads such as Banana Nut, Blueberry, Lemon Poppy Seed, Orange Marmalade

Gourmet Cheese Display to include Professional Fruit garnishes arranged in a display to WOW your guests! Wheels of Brie, Wedges of Dutch Gouda and Smoked Baby Swiss are presented along with selections such as Cheddar, Swiss and Pepper Jack Cubes and slices of Colby and Munster cheeses.



Southern Grits Station

Yellow Stone Ground Grits served in a martini glass and topped with an assortment of condiments such as
Low Country Shrimp
Crispy Bacon
Shredded Monterey Jack and Cheddar Cheeses
Praline Sauce

Omelet Station

Action station with attendant preparing omelets to order. Guests may choose from the following items for their special omelet:

Sautéed Trio of Bell Peppers – Yellow, Red and Orange
Fresh Button Mushrooms
Feta Cheese
Caramelized Onions
Diced Green Onions
Fresh Salsa
Virginia Baked Ham

Yogurt and Oatmeal Station

A variety of seasonal fresh fruit displayed around vanilla yogurt and warm oatmeal
Seasonal Fresh Berries
Cherry Almond Granola
Nutty Great Granola



Pricing includes Complete Coordination and Assistance in Planning

Service charge of 15% includes:

- Personal Event Manager
- All necessary Kitchen Equipment needed to keep food at proper temperatures
- All necessary Buffet Service Equipment
- Artfully Arranged Food and Beverages
- All Standard Buffet Décor (ie. Columns and Elevations, Candles, In-House Fabric, Fresh Greenery and Tablescaping)
- All necessary liability insurance, worker's comp insurance and employee taxes

Ala carte Pricing:

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| Passed appetizers | 8.00 per guest |
| Beverages – passed mimosas, beverage station | 6.00 per guest |
| Station Buffet | 14.00 per guest |
| Grit Station | 9.00 per guest |
| Yogurt/Oatmeal / Fruit Station | 6.00 per guest |
| Omelet Station | 10.00 per guest |

Or enjoy all of the above selections at the discounted package pricing ranging from 39.76 - 46.13 - depending upon guest count

labor costs for butler waiters, station attendants, traditional waiters and kitchen staff - Includes approximately 4 hour setup, 3 hour service and approximately 2 hours cleanup - cost varies according to guest count and location