

BRUNCH BUFFET

\$35 PER PERSON

CHEF ATTENDED ACTION STATION INCLUDED

SALADS

(CHOOSE ONE)

French Country

Mixed field greens, gorgonzola cheese, bacon, apples, walnuts, red onions, warm apple cider vinaigrette

Georgia Peach

Baby spinach, charred peaches, candied pecans, goat cheese, golden raisins, cucumber, red grapes, champagne vinaigrette

Baby Spinach

Baby spinach, goat cheese, toasted almonds, strawberries, pears, red onions, dried figs, balsamic vinaigrette

FIXED MENU ITEMS

Quiche Lorraine

Black pepper bacon, swiss cheese, baby spinach, onions

Scrambled Eggs

with cheese, green onion, & hot sauce

Bacon

Wood Smoked & rubbed with fresh ground black peppercorns

Hashbrown Casserole

Shredded potatoes, cheddar cheese, ham, onions, peppers, chives

Fruit Board with Yogurt Dip

Locally sourced seasonal fruit with vanilla yogurt dip

Shrimp & Grits

Andouille sausage, shallots, celery, red pepper, creamy corn grits, spicy brandy cream, scallions

Buttermilk Biscuits

with fruit preserves

White Country Gravy

Creamy Sawmill gravy made with ground pork sausage

Sausage

Premium ground pork sausages

Baked Goods Assortment

with assorted muffins, pastries, & breakfast breads

CHEF ATTEDED ACTION STATIONS

Omelet Station

Eggs (whole or whites), tomatoes, onions, mushrooms, spinach, peppers, bacon, ham, cheese

SUGGESTED MENU ENHANCEMENTS

(Menu Enhancements are the perfect way to add MORE to your special event menu. Each addition is sold a la carte.)

HORS D'OEUVRES

EACH SELECTION FEEDS UP TO 25 GUESTS

Goat Cheese, Charred Peach, Pecan & Honey on Crostini	Cocktail Shrimp
Vine Ripe Tomato & Mozzarella Bruschetta	Loaded Potato Eggrolls
Whipped Feta with Balsamic Fig Jam & Pistachio on Crostini \$65	Roasted Garlic Hummus Dip with Carrot & Celery
Pimento Cheese Crostini	Crudité with Ranch or Blue Cheese
Bacon Wrapped Dates\$60	Aqua Terra Bistro's Famous Bread & Spread
Antipasto Skewers\$60	Fresh Fruit Skewers