Brunch Selections
Brunch Buffet

Hall Rise & Shine
$35 per person | Minimum of 25 Guests

Regular Coffee, Decaf Coffee, Hot Tea, Select Juices, Milk
Scrambled Eggs
Bacon & Sausage Links
Geechie Boy Grits
Breakfast Potatoes
Housemade Muffins

Add On
Priced Per Person

Housemade Egg Casserole
Bacon, Spinach, Gruyere
Broccoli & Cheese
Ham & Cheddar
Vegetable
$3.00

Smoked Salmon
Red Onions, Cream Cheese, Capers
$5.00

Baked Goods
Fruit Danish
Croissants
Beignet
Coffee Cake
$5.00

Yogurt Parfaits
Vanilla Yogurt, Granola, Fresh Berries
$3.00

Bread Pudding Churros
Lemon Curd, Bing Cherries
$5.00

Avocado Toast
Housemade Grain Bread, Bacon
$4.50

Housemade Pop-Tarts
Strawberry & Chocolate
Blueberry & Lemon
Nutella & Honey
$5.00

Stuffed French Toast
White Chocolate Mascarpone, Macerated Fresh Fruit
$5.00

Regular Coffee, Decaf Coffee, Hot Tea, Select Juices, Milk
Scrambled Eggs
Bacon & Sausage Links
Geechie Boy Grits
Breakfast Potatoes
Housemade Muffins
<table>
<thead>
<tr>
<th>First Course</th>
<th>Entree</th>
<th>Dessert</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Select 1</strong></td>
<td><strong>Select 2</strong></td>
<td><strong>Select 1</strong></td>
</tr>
<tr>
<td>Coffee Cake</td>
<td><strong>Eggs Benedict</strong></td>
<td><strong>Seasonal Fresh Fruit Tart</strong></td>
</tr>
<tr>
<td>Assorted Fresh Baked</td>
<td><strong>Bananas Foster French Toast</strong></td>
<td><strong>Vanilla Whipped Cream</strong></td>
</tr>
<tr>
<td>Yogurt Parfait</td>
<td><strong>Simple Greens</strong></td>
<td><strong>Seasonal Cheesecake</strong></td>
</tr>
<tr>
<td>Vanilla Yogurt, Seasonal Fresh Fruit, Granola</td>
<td>Goat Cheese, Tomatoes, Honey Thyme Vinaigrette</td>
<td>Graham Cracker Crumb, Whipped Cream</td>
</tr>
<tr>
<td><strong>Simple Greens</strong></td>
<td></td>
<td><strong>Banana Pudding</strong></td>
</tr>
<tr>
<td>Goat Cheese, Tomatoes, Honey Thyme Vinaigrette</td>
<td></td>
<td>Vanilla Wafer</td>
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</tbody>
</table>

**Entree**

- **Eggs Benedict**
  - English Muffin, Hollandaise,
  - Canadian Bacon,
  - Geechie Boy Grits

- **Bananas Foster French Toast**
  - Brulee Bananas, Toasted Pecans,
  - Geechie Boy Grits

- **Country Plate**
  - Country Fried Pork, Mushroom Gravy,
  - Eggs, Geechie Boy Grits

- **Fried Chicken Benedict**
  - English Muffin, Hollandaise,
  - Canadian Bacon,
  - Geechie Boy Grits

- **Biscuits & Gravy**
  - Country Sausage Gravy,
  - Buttermilk Biscuits,
  - Scrambled Eggs

**Dessert**

- **Seasonal Fresh Fruit Tart**
  - Vanilla Whipped Cream

- **Seasonal Cheesecake**
  - Graham Cracker Crumb,
  - Whipped Cream

- **Banana Pudding**
  - Vanilla Wafer
Tommy's Plated Sunday Brunch
$50 per person

First Course
Select 1

Simple Greens
Goat Cheese, Tomatoes,
Honey Thyme Vinaigrette

Halls Chop Salad
Smoked Bacon, Peppers, Celery,
Tomatoes, Black-Eyed Peas,
Feta Cheese, Green Peppercorn
Buttermilk Dressing

Traditional She Crab Soup

Jumbo Shrimp Cocktail

Entree
Select 2

Chophouse Omelet
Prime Steak, Mushrooms, Creamed
Spinach, Onions, White Cheddar,
Swiss, Geechie Boy Grits

French Toast
Lavender Scented Brioche,
Maple Syrup, Applewood Smoked
Bacon, Geechie Boy Grits

Halls Chophouse Burger
10oz Prime House-Ground Beef,
Lettuce, Tomato, Onion,
Parmesan Truffle Fries

Prime Ribeye Steak Benedict
Creamed Spinach, Chef's Steak Sauce,
Hollandaise, Geechie Boy Grits

Blackened Salmon
Geechie Boy Grits, Asparagus,
Bearnaise Sauce

Traditional Breakfast
Scrambled Eggs,
Applewood Smoked Bacon,
Biscuit, Geechie Boy Grits

Dessert
Select 1

Bread Pudding
Whiskey Sauce

Seasonal Cheesecake
Graham Cracker Crumb,
Whipped Cream

Chocolate Cake

5 FABER ST., CHARLESTON, SC 29401 | (843) 242 - 3185 | HALLSSIGNATUREEVENTS.COM
Billy's Plated Sunday Brunch
$65 per person

First Course
Select 1

- Simple Greens
  Goat Cheese, Tomatoes,
  Honey Thyme Vinaigrette

- Halls Chop Salad
  Smoked Bacon, Peppers, Celery,
  Tomatoes, Black-Eyed Peas,
  Feta Cheese, Green Peppercorn
  Buttermilk Dressing

- Traditional She Crab Soup

- Jumbo Shrimp Cocktail

Entree
Select 2

- Chophouse Omelet
  Prime Steak, Mushrooms, Creamed
  Spinach, Onions, White Cheddar,
  Swiss, Geechie Boy Grits

- French Toast
  Lavender Scented Brioche,
  Maple Syrup, Applewood Smoked
  Bacon, Geechie Boy Grits

- Shrimp & Grits
  Sautéed Shrimp, Peppers,
  Onions, Tasso Ham Gravy,
  Geechie Boy Grits

- Blackened Salmon
  Geechie Boy Grits, Asparagus,
  Bearnaise Sauce

- 8oz Filet Mignon
  Bacon Wrapped Filet, Scrambled Eggs,
  Chef’s Steak Sauce, Geechie Boy Grits

Dessert
Select 1

- Bread Pudding
  Whiskey Sauce

- Seasonal Cheesecake
  Graham Cracker Crumb,
  Whipped Cream

- Chocolate Cake
## Brunch Stations

### Specialty Stations

<table>
<thead>
<tr>
<th>Station</th>
<th>Description</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Ultimate Biscuit Bar</strong></td>
<td>Bacon Egg &amp; Cheese, Country Ham, Sausage Gravy, Blueberry Glazed, Plain &amp; Gluten Free Assorted Jams, Jellies, &amp; Preserves</td>
<td>$16.00</td>
</tr>
<tr>
<td><strong>Grit &amp; Oatmeal Bar</strong></td>
<td>Creamy White Geechie Boy Grits, Bacon, Chives, Cheese, Pickled Jalapenos, Ground Sausage, Whipped Butter, Honey, Cinnamon, Brown Sugar</td>
<td>$14.00</td>
</tr>
<tr>
<td><strong>Crepe Station</strong></td>
<td>Whipped Mascarpone, Assorted Fresh Fruits, Compotes, Cheeses, Nuts</td>
<td>$22.00</td>
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<tr>
<td><strong>Chicken &amp; Waffles</strong></td>
<td>Southern Fried Chicken, Artisan Waffle, Assorted Syrups</td>
<td>$17.00</td>
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<tr>
<td><strong>Prime Rib</strong></td>
<td>Potato Hash, Bordelaise</td>
<td>$32.00</td>
</tr>
<tr>
<td><strong>Halls Chop Salad</strong></td>
<td>Smoked Bacon, Peppers, Celery, Tomatoes, Black-Eyed Peas, Feta Cheese, Green Peppercorn-Buttermilk Dressing</td>
<td>$13.00</td>
</tr>
<tr>
<td><strong>Omelet Station</strong></td>
<td>Sausage, Bacon, Shrimp, Peppers, Mushrooms, Onions, Tomatoes, Spinach, Cheddar, Gruyere</td>
<td>$24.00</td>
</tr>
<tr>
<td><strong>Shrimp &amp; Grit</strong></td>
<td>Creamy Geechie Boy Grits, Tasso Tomato Gravy, Peppers, Onions, Scallion, Mini Cornbread Muffins</td>
<td>$17.00</td>
</tr>
<tr>
<td><strong>Hash Brown</strong></td>
<td>Crumbled Sausage, Scallions, Diced Ham, Assorted Cheeses, Hot Sauce, Ketchup</td>
<td>$12.00</td>
</tr>
<tr>
<td><strong>Mimosa &amp; Bloody Mary Bar</strong></td>
<td>Fresh Orange Juice, Bloody Mary Mix, Club Soda, Coke, Diet Coke, Coke Zero, Sprite, Fris Vodka, Sparkling, Pickled Vegetables, Olives, Celery, Hot Sauce, Orange Slices, Lime &amp; Lemon Wedges</td>
<td>$12.00 per guest, per hour - 2 Hour Minimum</td>
</tr>
</tbody>
</table>

**Add On**

- Local Shrimp
- Crab Legs
- Hush Puppies
- Bacon
- Hot Peppers
- Coronas