Southern Cross KITCHEN

Brunch/ Lunch Menu

$30/person (3 hours)

On the Table

Buttermilk Biscuits & Jalapeño Cornbread
Served with Maple Butter & Tomato Jam

Buffet

Pick Two

Scramble Eggs – with or without Cheddar Cheese
French Toast Bake w/ Pecans & Brown Sugar topping
Buttermilk Belgian Waffles
Pancakes
Blueberry Pancakes
Breakfast Quesadilla w/ sour cream and pico de gallo
Buttermilk Fried Chicken w/ sausage gravy
Jambalaya w/ chicken and sausage
BBQ Smoked Brisket
Sausage & Potato Frittata
Quiche Loraine
Seasonal Penne Primavera
Chicken Pot Pie

Buffet Sides

Pick Two

Home Fries
Cheddar Grits
Tater Tots
Applewood Smoked Bacon
Scrapple
Sausage Gravy
Smoked Mac N' Cheese
House Salad
Caesar Salad
Fruit Salad

Add On Buffet Items (+per person)

Buttermilk Fried Chicken Bites *w/ green goddess dressing +4*
Classic Deviled Eggs +4
Mini Pretzel Bites w/ cheese sauce +4
Herb Grilled Chicken Skewers w/ cajun remoulade +4
Crab & Artichoke Dip w/ seasoned pita bread +5
Bacon Pimento Bites w/ zesty aioli +4
Prosciutto wrapped Asparagus w/ balsamic glaze +4
Petite Crabcakes w/ lemon aioli +8
Shrimp Cocktail w/ wasabi Cocktail Sauce +8
Caprese Skewers *w/ reduced balsamic +4*
Slider Station – Burger, Chicken N' Biscuit, Pulled Pork +10
Taco Bar – Seasoned Beef, Tinga, zesty aioli, shredded lettuce, guacamole, jalapeños, pico de gallo, sour cream, rice & beans, shredded cheese, flour tortillas +12
Fried Pickles *w/ green goddess dressing +4*
Cheese & Fruit Board +6
Cheesesteak Eggrolls *w/ spicy ketchup +4*
Monkey Bread (*served on the tables*) +4
Loaded Tater Tots +5

Desserts

Mini assorted southern sweets +10
Bring your own +2.5

associated fees:
6% tax, 5% catering event fee, 20% gratuity, room fee