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Brunch/Lunch Party Menu

Salad (pick one) ... includes buttermilk biscuits, jalapeño cornbread, seasonal jam, whipped maple butter
House Salad mixed greens, cherry tomato, red onion, balsamic dressing
Caesar Salad romaine lettuce, jalapeno cornbread croutons, shaved parmesan cheese, caesar dressing
Spring Mix Salad candied pecans, dried cherries, tomato, asparagus, raspberry vinaigrette +2
Strawberry Spinach Salad candied pecans, feta cheese, lemon poppyseed dressing $\boldsymbol{+ 2}$
Mixed Berry Salad arugula, strawberries. blueberries, balsamic dressing +2
Grain Salad arugula, farro, quinoa, avocado, corn, tomatoes, honey lime cilantro dressing $\mathbf{+ 2}$

## Entrees (pick two)

Scrambled Eggs with or without cheddar cheese
Classic Eggs Benedict canadian bacon, poached eggs, hollandaise sauce, english muffin
French Toast cinnamon dusted, whipped butter, maple syrup
Banana Foster French Toast Bake rum, banana, pecans
Seasonal French Toast Bake
Golden Malted Belgian Waffle whipped butter, maple syrup
Buttermilk Pancakes whipped butter, maple syrup
Breakfast Quesadilla sour cream, piso de gallo
Buttermilk Fried Chicken Breast buttermilk tenderized w/ house blend of seasonings, served with sausage gravy
Cajun Chicken Penne mushrooms, tomatoes, spinach, cajun cream sauce

## Breakfast Burritos

scrambled eggs, sausage, potatoes, cheddar, onions, peppers, bacon, zesty aioli, sour cream, flour tortilla
BEC Wraps scrambled eggs, applewood smoked bacon, cheddar cheese, flour tortilla
Mexican Breakfast Wraps chorizo, lettuce, zesty, fico de gallo, cheddar cheese, avocado, scrambled eggs, flour tortilla Asparagus \& Goat Cheese Quiche
Quiche Lorraine applewood smoked bacon, gruyère cheese
Chicken Salad celery, grapes, dried cranberries, chopped pecans, mayo, served on a croissant
Cajun CBR Wrap cajun chicken breast, applewood smoked bacon, lettuce, tomato, mozzarella, ranch, flour tortilla
BBQ Brisket slow cooked \& seasoned w/ homemade bbq +10
Honey Walnut Chicken walnuts, marsala honey sauce, sundried tomato, goat cheese
Tequilla Lime Chicken w/ margarita marinated chicken breasts
Balsamic Chicken sauteed mushrooms, balsamic reduction
Rosemary \& Lemon Chicken marinated grilled chicken breast
Jambalaya andouille sausage, white rice, pulled chicken, cajun mirepoix, okra, jalapeño, fresh tomato sauce
Honey Glazed Salmon marinated, seasoned \& grilled
Lemon Dill Salmon marinated, seasoned \& grilled $\boldsymbol{+ 1 0}$
Garlic Herb Salmon marinated, seasoned \& grilled $\mathbf{+ 1 0}$
Blackened Salmon cajun rubbed \& grilled +10
Shrimp n' Grits cheddar grits, tasso ham, peppers, onions, goat cheese cream

Sides (pick two)
Breakfast Potatoes
Breakfast Sweet Potatoes
Cheesy Grits
Tater Tots
Potato Hash shredded potatoes, onions, peppers
Applewood Smoked Bacon
Pork Sausage
Turkey Sausage
Scrambled Eggs (add cheese +1 )
Smoked Mac n' Cheese
Seasonal Fruit Bowl
Homemade Pasta Salad
Homemade Creamy Coleslaw
Grilled Asparagus
Roasted Brussel Sprouts
Seasonal Vegetables
Honey \& Rosemary Glazed Carrots
Rosemary Roasted Potato Wedges
Roasted Sweet Potato Wedges
Mashed Potatoes
Mashed Sweet Potatoes
French Fries
Smoked Mac n' Cheese smoked gouda, cheddar, toasted breadcrumbs
Penne Primavera seasonal vegetables, choice of white wine sauce or red sauce
Cavatappi \& Pesto

... turn the page and take a look at all your options!


## Add On Hors d 'Oeuvres

## (by the balf tray)

Homemade Fried Pickles green goddess dressing $\mathbf{+ 5 0}$
Loaded Tater Tots sour cream, pico de gallo, cheese sauce $+\mathbf{6 5}$
Franks in a Blanket spicy mustard +75
Hot Honey Fried Chicken Bites ranch dressing +60

## (by the board)

Flatbreads choice of classic, margarita, or four cheese mushroom pesto +36
Mini Smoked Brisket Grilled Cheese homemade bbq +96

## (by the dozen)

Smoked Mac n' Cheese Balls zesty aioli +48
Tomato \& Mozzarella Skewers reduced balsamic +36
Fried Green Tomatoes zesty aioli +36
Crostini Trio choice of bruschetta, pimento cheese, seasonal +42
Tequila Lime Chicken Skewers zesty aioli +48
Deviled Eggs Trio classic, roasted tomato \& balsamic, jalapeno bacon + 36
Cheesesteak Eggrolls spicy ketchup $\mathbf{+ 6 0}$
Veggie Spring Roll sweet chili +48
Mini Crab Cakes lemon aioli +MP
Pineapple Shrimp Skewer thai peanut sauce +60
Jumbo Chicken Wings choice of buffalo, bee sting, bbq, or voodoo +36
Shrimp Cocktail wasabi cocktail sauce +42


Fried Chicken Sliders choice of style +48

- Classic homemade pickles, mayo
- Hot Honey homemade pickles, bee sting sauce, ranch
- Louisiana homemade creamy coleslaw, zesty aioli

Chicken n' Biscuit Sliders
fried chicken, homemade pickles, green goddess +48
Bacon Cheeseburger Sliders lettuce, tomato, zesty aioli +54
BBQ Brisket Sliders homemade creamy coleslaw +54
Mini Crab Cake Sliders lettuce, tomato, lemon aioli +MP
Mini Buttermilk Fried Chicken n' Waffles pure maple syrup +54
Shrimp n' Grits Shooter tasso ham, goat cheese cream +48
Baby Lamb Chop Lollipops choice of chimichurri or balsamic glaze +MP


Fried Potato Bar +225
waffle fries, tater tots, cheddar cheese sauce, sour cream, applewood smoked bacon, chives, zesty aioli, turkey gravy, ranch, pico de gallo, ketchup

Mashed Potato Bar +160
mashed potatoes, shredded cheddar cheese, sour cream, applewood smoked bacon, chive, turkey gravy
Mac n' Cheese Bar +300
smoked mac n' cheese, applewood smoked bacon, pulled pork, broccoli, stewed tomatoes, sriracha, bbq, tabasco
Taco Bar +200
seasoned ground beef, marinated shredded chicken, soft corn tortillas, shredded lettuce, cheddar cheese, pico de gallo, sour cream, jalapeno

Waffle Bar +360
golden malted waffles, vanilla ice cream, warm chocolate sauce, sprinkles, chocolate chips, warm caramel sauce, whipped cream

## Boards (feeds twenty to twent-five people)

Farmers Board +175
crudité, whipped ricotta, pimento cheese, assorted cheeses, seasoned pita, crackers, fresh fruit

## Seasonal Cheese \& Charcuterie Board +225

assorted smoked \& cured meats \& sausages, seasonal jams, assorted cheeses, seasoned pita, fresh fruit, candied pecans, whipped ricotta, pimento cheese, seasoned pita, apples, dried cherries, candied pecans

Vegetable Crudité +125
homemade herb dipping sauce, homemade hummus
Beignet Board +100
three dozen beignets, assorted dipping sauces, powdered sugar

## Associated Fees \& Additional Information

Sales Tax .. 6\%
Special Events Fee ... 5\%
Gratuity ... 20\%
Room Fee ... $\$ 250$
Food \& Beverage Minimum


Pricing is based on a 3 hour event where food will be served for 2 hours of the event. A half hour is allowed before and a half hour is allowed for after for set-up and clean-up.

