



Not Just for Sundays Brunch Menu Options

Salads/ Appetizers

Please Select One

Spinach Salad

Fresh baby spinach, spring mix, strawberries, roasted pecans and warm goat cheese discs with housemade mixed berry vinaigrette

Fresh Seasonal Fruit Salad

Seasonal fruits served chilled with honey lime dressing

Smoked Salmon Crostini

Entrees

Please Select One

Hashbrown Frittata

Shredded hashbrown crust, eggs, creminis, asparagus, gruyere, cherry tomato and spinach

Southern Fried Chicken Wings

Served with choice of starch and housemade potato medley

Southern Fried Catfish

Served with choice of starch and southern stone ground buttered grits

Starch

Please Select One

Buttermilk Dutch Liege Waffles with warm maple syrup

Avocado Toast Point Benedict

Angel Biscuits with housemade triple berry jam



Cajun Fare Menu Options

Salads/ Appetizers

Please Select One

Garden Salad with Cajun Ranch Dressing
Seafood or Chicken & Sausage Gumbo with rice
Cajun Seafood Croquettes with remoulade sauce

Entrees *All served with garlic toast points*

Please Select One

Blackened Jumbo Prawns and stoneground gruyere grits
Served with brown butter gravy and with seasonal vegetables

Blackened New York Strip or Ribeye Steak (grilled to taste)
Compound Butter, Served with Smashed Red Potatoes and Seared Asparagus Spears

Seafood Stuffed White Fish
Blackened White Fish Stuffed with Cajun Seafood Dressing of Crawfish & Shrimp, served with dirty rice and seasonal vegetables

Shrimp or Crawfish Etouffee with rice & seasonal vegetables

Mardi Gras Pasta
Beef Andouille Sausage, Jumbo Prawns with bow ties in a Spicy Cajun Cream Sauce, Served with seasonal vegetables

Desserts

Please Select One

Shipley Doughnut Bread Pudding w crème anglaise drizzle
Bananas Fosters Fritters with Salted Caramel Sauce & Spiced Praline Pecans



Southern with a Twist Menu Options

Salads/ Appetizers

Please Select One

Garden Salad

Crab Stuffed Fried Green Tomatoes

Salmon Croquette Stack with housemade tartar sauce

Sockeye salmon and vegetables pan fried served with dressed arugula

Entrees

All served with mini cornbread muffins and honey butter spread

Please Select One

Slow Cooked Lamb Shanks with Demi-glaze,

Served with Garlic Confit Mashed Potatoes and Pan Seared Mixed Greens

Smothered Turkey Legs with Twice Baked Sweet Potatoes

Slow roasted turkey stuffed with cornbread dressing OR crispy dirty rice balls and smothered in southern gravy

Herb Crusted Salmon En Croute with Panko Crusted Mac and Five Cheeses

Served with haricot verts with shallots.

Desserts

Please Select One

Individual Cast Iron Peach Cobblers with Vanilla Bean Ice Cream

Banana Pudding Trifle



Latin & Caribbean Menu Options

Salads/ Appetizers

Please Select One

Garden Salad

Seafood Salad

shrimp, romaine, haas avocados, red onions with lime vinaigrette

Empanadas or Meat Patties

(beef, or chicken) with avocado crème or jerk dipping sauce

Blackened Shrimp Skewers with Spicy Mango Chutney

Entrees all served with plantain fritters

Please Select One

Panko Crusted Jerk Salmon with Saffron Rice and Seasonal Vegetables

Sockeye Salmon with Vegetable Coulis and saffron infused rice

Brown Stew Chicken with Rice & Peas and Pan Seared Mixed Greens

Deconstructed Fish Tacos with Dominican Rice

Seared Mahi Mahi, jicama slaw layered on crispy corn tortillas w black bean hummus

Chimichurri Steaks (client selects cut)

with Pickled Onions, Stewed Black Beans, Cilantro Lime Rice OR Mojo Potatoes

Desserts

Please Select One

Individual Pineapple Upside Down Cakes

Individual Key Lime Pies with fresh sweetened cream