

## TABLE 301 HOT BREAKFAST BUFFETS

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SCRAMBLED EGGS
BACON AND SAUSAGE
GRITS OR HOME FRIES  FRESH CUT FRUIT
CHEF'S ASSORTMENT OF PASTRIES
Served With Butter And Jam
FRENCH TOAST BUFFET
(\$18.00 per person) THICK CUT CINNAMON FRENCH TOAST
STEEL CUT OATMEAL
Toppings:
roppings. resh Berry Compote, Banana Rum Sauce, Whipped Cream, Apple Butter, Warm Bourbon Pecan Maple Syrup
BACON AND SAUSAGE
SCRAMBLED EGGS
CORPORATE BREAKFAST BUFFET
(\$18.00 per person)
INDIVIDUAL ROASTED VEGETABLE EGG SOUFFLES
HAM AND SWISS BISCUITS
VANILLA YOGURT PARFAITS WITH BERRIES AND HONEY GRANOLA
HOUSEMADE BANANA BREAD
BRUNCH BUFFET

Minimum of 12 guests. Please Order 72 Hours in Advance. All buffets are available on Disposable Pans for drop off set up or on China and Chafers. Plasticware included. Table 301 will set up the buffet and return in the afternoon to pick up the equipment.

Additional service, delivery, and set up fees apply.

(\$20.00 per person)

## DEEP DISH QUICHE

## PETITE CHICKEN SALAD OR HAM AND CHEESE CROISSANTS FRESH FRUIT DISPLAY, STRAWBERRY YOGURT DIP PASTRY CHEF'S SWEET AND SAVORY SCONES

BISCUITS & GRITS BAR —

(\$20.00 per person)

HOMEMADE BUTTERMILK BISCUITS AND SWEET POTATO BISCUITS
STONE GROUND GRITS
FRIED CHICKEN
SMOKED SAUSAGE
SCRAMBLED EGGS

PEPPERED GRAVY, PEPPERJACK FONDUE, CREOLE TOMATO GRAVY
ASSORTED TOPPINGS:

Scallions, Shredded Cheese, Caramelized Onions, Green Tomato Chow Chow, Jalapenos, Shredded Cheese, Apple Butter, Pimento Cheese, Honey Butter

\_\_\_\_\_ADD ONS\_\_\_\_\_

COFFEE \$3 per person
JUICE \$3 per person

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