



Breakfast Menu

FIT AND FRUITY - fresh baked muffin, with a hard-boiled egg, served with either yogurt-granola parfait or fresh cut fruit cup	9
CONTINENTAL - petite biscuits (pork sausage, ham, or turkey sausage)(1), cranberry oatmeal bars, assorted glazed pound cake or freshly made banana bread(1) and fresh cut fruit	9
BREAKFAST COMBO - croissant sandwich with egg, cheddar and sausage patty (pork or turkey), served with either a yogurt-granola parfait or fresh cut fruit cup	9
A FRENCH BREAKFAST - individual bacon and cheese or spinach and parmesan quiche, blueberry scones and fresh cut fruit	11
THE FULL SOUTHERN BREAKFAST - scrambled eggs (2) topped with cheese, pork sausage patty (1), biscuits (2), peppered gravy, margarine, preserves, grits, roasted potatoes, ketchup and fresh cut fruit (minimum of 10)	15
FARM FRESH BREAKFAST - scrambled eggs (2) topped with cheese, sausage patty (1), roasted potatoes, ketchup, with fresh cut fruit (minimum of 10)	12
BREAKFAST TACO BAR - scrambled eggs (2) shredded cheddar cheese, crumbled turkey sausage, salsa, pickled red onions, roasted potatoes, and 6 inch flour tortillas (2)(minimum of 10)	11

FOR A GROUP

Breakfast Charcuterie - french toast sticks, mini pancakes, syrup, petit croissants, orange marmalade, boiled eggs, bacon, sausage, smoked sausage, ground mustard, garnished with red grapes, oranges, pineapple, and strawberries (serves 10)	85
Breakfast Breads - assorted pastries including healthy carrot muffins, glazed pound cake, blueberry scones, freshly made banana bread, garnished with fresh cut fruit (serves 10)	65
Fruit - an assortment of fresh fruit with pineapple, cantaloupe, sliced apples, strawberries and grapes (serves 20)	60
Bagels and Lox -bagels, smoked salmon (2oz)- cream cheese, boiled egg, capers, red onion, cucumbers, tomatoes and lemon wedges (serves 10)	130
Southern Slider - pit ham, house made pimento cheese on petite garlic-cheddar biscuit (20 sliders)	55

A LA CARTE

Home-made Cranberry Oatmeal Bars	2
Assorted Muffins - Banana Nut, Blueberry, Double Chocolate	3
Banana Bread - with cinnamon glaze	2
Lemon Glazed Blueberry Pound Cake and Vanilla Pound Cake	2
Fresh Made Blueberry Scones	2
Petite Biscuit with Sausage	2
Assorted Granola Bars	2
Fresh Fruit	3
Hard Boiled Egg Cut in Half - (2 halves per person)	2
Yogurt Punch Cup - vanilla yogurt topped with granola	3
Quiche - bacon and cheddar or spinach and parmesan	5
Breakfast Croissant - egg and cheese with your choice of pork sausage, bacon, ham, turkey sausage, or plant based sausage	4
Breakfast Meat - pork sausage, bacon(2), ham, turkey sausage, or plant based sausage	2

BEVERAGES

Coffee Service - regular and decaf with cups, sweeteners, cream and stirrers	3
Disposable Coffee regular and decaf with cups, sweeteners, cream and stirrers (serves 8 people)	24
Hot Tea - Assorted flavors with cups, sweeteners, and stirrers	3
Assorted Flavored Bottled Juices	3
Apple Juice - (gallon) with cups	10
Orange Juice - (gallon) with cups	17
12 oz Canned Soda or Sparkling Water - with cup and ice	3
16.9 oz Bottled Water	1
Fresh Brewed Sweet or Unsweet Tea - with cups and ice (serves 10) per/gal	12
Fresh Made Lemonade - with cups and ice (serves 10) per/gal	14

GENERAL INFORMATION

Servers billed at hourly rate of 25.00 per hour - applies to setup, event and cleanup 1 server needed per 25 guests for service

Bartender billed hourly rate 35.00 per hour, applies to setup, event & cleanup includes license and insurance

Delivery Minimum delivery 15.00 5-mile radius, each additional mile is 2.00 per mile

Cancellations require 48 hour notice

Service Charge 20% service charge will be added to all catering orders to cover use of food table linen, chafers, sternos, equipment and serving utensils.

Gratuity 20% will be added to all catering orders for kitchen, sanitation, delivery and serving staff

Tax North Carolina and Mecklenburg County sales tax of 8.25% will be added

Credit card payments are accepted with an additional 4% processing fee