Crab and Corn chowder

Watermelon Feta Salad - Watermelon, Feta, Mint, Cucumbers and Basil tossed in a Honey Lime dressing Beef Wellington Bites - Puff Pastry squares topped with Mushroom Duxelles, Prosciutto and Steak Fried Goat Cheese - Panko crusted and topped with diced Pears, Pistachios & Hot Honey

## Mains

Breakfast Platter – Scrambled Eggs, Half Waffle, Sausage Patty, Bacon, Home Fries, Fried Apples or Fresh Fruit Quiche- Puff Pastry Crust with Country Ham, Asparagus & Swiss cheese, served with Fresh Fruit and Mixed Greens

Brisket & Eggs - sliced slow cooked Brisket topped with a sweet and spicy Mumbo Sauce served with Scrambled Eggs, Grits & Fried Apples

Crème Brûlée French Toast Bake- Bread baked in a rich Vanilla Custard topped with Caramel Sauce, served with Home Fries and choice of Sausage Patties or Bacon, Fried Apples or Fresh Fruit

Trout Piccata - seared Trout topped with a creamy Lemon Caper Sauce served over Herbed Couscous with a side of fresh Green Beans

Southern Chicken Parm - Fried Chicken topped with Provolone, Parmesan and a roasted Green Tomato Marinara, served over Pasta with a side of Seasonal Squash

Pasta Primavera - large heart shaped Ravioli stuffed with Sundried Tomato, Mascarpone and fresh Basil tossed with Seasonal Squash, Red Onion and Mushrooms in a Lemon Herb Sauce

## **Desserts** Single Full Size or Mini Trio Sampler

Roasted Strawberry Shortcake - Whipped Cream stuffed between airy Angel Food Cake layers, topped with Balsamic Roasted Strawberry Sauce and Key Lime Sorbet

Smores Pie - rich Chocolate filling in a flaky Pie Crust with a Toasted Marshmallow topping

Bourbon Peach Cobbler - Bourbon Spiked Peaches with a Sugar Crust topped with Blueberry Compote & Whipped Cream