



Father's Day Brunch Buffet

June 17, 2018

Starters and Salads

Tomato Basil Bisque
Shoepeg Corn Chowder with Smoked Bacon

Selection of Mixed Garden Fresh Greens and
an extensive assortment of accompaniments with a
choice of our House-Made Vinaigrettes and Creamy Dressings
Fresh Fruit to include Cantaloupe, Honeydew, Pineapple and Berries

Classic Shrimp Cocktail

Assorted Artisan Cheeses with Crackers and Pita Chips

Seasonal Side Dishes

Sautéed Haricot Verts with Roasted Red Peppers and Toasted Almonds
Slow Cooked Baked Beans with Molasses, Sweet Onions and Carolina Ham
Goat Cheese and Roasted Garlic Whipped Potatoes
Penne Pasta in a Smoky Cheddar Mornay Sauce

Favorite Brunch Items

Season's Omelet Station with a Selection of Meats, Cheeses and Seasonal
Vegetables
Stone - Ground Grits with Cheddar Cheese
Applewood - Smoked Bacon, Pork Sausage Patties
Buttermilk Biscuits, Sausage Gravy
Elvis Style Pancakes with Bananas, Pecans and a Honey-Peanut Butter Drizzle;
Accompanied by warm Bourbon Maple Syrup

Entrées

Carolina Fried Catfish with Hushpuppies, Creamy Coleslaw and Tartar Sauce
Smoked Pulled Pork in Green Sauce of Tomatillos, Green Chiles and Onions
Herbed Chicken Breast with Cornbread Stuffing and a Mushroom-Tarragon Sauce

Carving Station

Herb-crusted New York Strip of Beef with Horseradish Cream and Natural Jus

Desserts

Decadent Selection of Tasty Sweets from our in-house Pastry Chef

\$36.00 per person
\$13.00 Children 6-11 / 5 and under free
10% senior discount
For reservations, please call (828) 696-9094