

# BRUNCH BUFFET MENU

frill.catering | 706 461 7288

## CHEF'S SEASONAL FRUIT DISPLAY

## ASSORTED BREAKFAST DISPLAY (CHEF'S SELECTION MAY INCLUDE)

Fresh-baked muffins, artisan scones, crumb cakes, fruit danish, banana bread, southern biscuits, cheddar cheese biscuits, apple or guava turnovers or mini cinnamon buns

## BREAKFAST ENTREE (CHOOSE ONE)

Scrambled Eggs, Vegetable Frittata, Creme Brulee, French Toast or French Quiche Lorraine Squares

## ENTREE #2 (CHOOSE ONE)

Sauteed chicken breast, herb-roasted chicken, spiral-sliced honey ham, sliced beef with wine sauce, or mini salad croissant sandwiches

## CHOICE OF PROTEIN (CHOOSE TWO)

Crispy bacon slices, sausage patties, sausage links and/or country sliced ham steak

## CHEF-ATTENDED (CHOOSE ONE)

### OMELET STATION

Chef-attended, farm-raised egg, omelet station accompanied with your choice of brunoise peppers & onions, sliced button mushrooms, country baked ham chunks & sharp cheddar cheese

### WAFFLE STATION

Chef-attended, waffle station accompanied with our homemade waffle batter, aged maple syrup, whipped cream butter, fruit compote & Hershey chocolate chips

### PANCAKE STATION

Freshly made pancakes with choice of aged maple syrup, whipped cream butter, fruit fillings or Hershey chocolate chips

### FRENCH CREPE STATION

Homemade French crepe batter infused with apple & cherry fillings topped with whipped cream

(additional chef stations available)

## SIDE DISH (CHOOSE TWO)

Home fries, hash brown casserole, scalloped potatoes, oven-roasted potato, rice pilaf, yellow rice, cheesy southern grits, rice florentine, potato salad, and/or creamy coleslaw

## BUFFET INCLUDES

Fresh Florida orange juice or cranberry juice, freshly brewed coffee & decaf coffee

## UPGRADES

Grits Bar  
Biscuit Bar

**PRICING:**  
CONTACT A  
REPRESENTATIVE

