



# BREAKFAST FOR SUPPER

## Hors D'oeuvres

Seasonal Fruit Cups  
with local granola, a dollop of Greek Yogurt & drizzled with local honey

Mini Breakfast Casseroles  
NC Sausage & Cheddar

Mini Frittatas  
Red Pepper and Roasted Mushroom with Bacon

## STATIONS

### Waffle & Biscuit Bar

Fresh Belgian Waffles and Cornbread Waffles  
with Honey, Maple Syrup, Fresh Butter, Handmade Fruit Compotes,  
and Whipped Cream  
made onsite

Buttermilk Battered Chicken "Nuggets"

Mini Biscuits  
served with True South El Diablo Pimento Cheese, Candied Bacon, Local Preserves,  
Mascarpone with Nutella and Berries and Local Goat Cheese

### Hot Stuff

**Baked Cheese Grits**  
with Smoked Gouda, Shredded Asiago, Chopped Herbs, Caramelized Onions, Chopped  
Peppers and Herbed Butter

**Chilaquiles Rancheros**  
House Pulled Pork in Smoky Salsa, Layered up with Tortillas & Black Beans and  
topped with fried egg, crumbled chorizo, cheese, onion, cilantro, sour cream and  
avocado

### Breakfast Salad Bar

**Make Your Own Bloody Mary (Salad)**  
Romaine, celery, pickled okra, olives, bleu cheese, pepperoncini, cucumber, pickled  
beans, gently roasted asparagus, bacon strips  
with Spicy Roasted Tomato Vinaigrette & Bleu Cheese Dressing

**Fruit & Pound Cake Trifle**  
Assorted Fresh Seasonal Fruit Layered with Clotted Cream  
and Toasted Pound Cake Croutons

**English Breakfast Salad**  
Mixed Greens, Chopped Skillet Fried Ham, Tomato, Duck Fat & Roasted Tomato  
Dressed Pinto Bean Salad, Egg, Home Fry "Croutons"  
with Malt Vinegar Dressing