

breakfast & luncheon buffet menu

excellence. entertainment. environment.



The Art of Celebration

SOMETHING CLASSIC

1860 lindbergh street charlotte, north carolina 28208
704.377.4202

Southern Fruit Baskets

Petite - \$65 15-25 guests

Large - \$130 40-50 guests

Sammies

Ham Biscuits - Sweet Potato or Dried Cranberry - \$12

Classic Vegetable Tea Sandwiches - \$12

Tarragon Chicken Salad Finger Sammies - \$12

Poppy Seed Egg Salad Petite Croissants - \$32

per dozen + \$10 Basket Tray

Southern Antipasto

Spicy Pimiento Cheese, Shoe-Peg Corn Salsa

Spinach & Artichoke Dip, Black Eyed Pea Caviar

Pickled Okra, Dilly Beans, Lavosh Crackers

Petite - \$65 12-15 guests

Large - \$95 20-25 guests

Mediterranean Tray

House-Made Hummus, Tzatziki & Olives

Pepperoncini Peppers & Pita Crisps

Petite - \$45 8-12 guests

Large - \$75 16-24 guests

Chocolate Dipped Strawberries

\$15 per dozen - Traditional Strawberries (Boxed)

Snacks

Garden Vegetable Baskets

Carolina Bleu Cheese & Hummus Dipping Sauces

Petite Basket - \$65 15-25 guests

Large Basket - \$125 40-50 guests

The Classic Cheese Tray

Double Cream Brie, Ashe County Cheddar
Carolina Bleu, Havarti & Boursin, Grapes & Crackers
\$125 25-30 guests

Finger Sandwich Tray

Poppy Seed Egg Salad, Classic Cucumber & Vegetable
Tarragon Chicken Salad with Walnuts & Grapes
\$55 12-15 guests - 16 pieces of each

Spin Wheel Sandwich Trays

Roast Beef, Turkey & Vegetable

Petite - \$65 10-12 guests - 40 pieces

Large - \$95 15-18 guests - 65 pieces

La Mexicana

Tortilla Chips & Salsa 15-25 guests - \$30

Add Fresh Guacamole - \$36

Cookie Basket Tray

\$32 16 Assorted Petite Cookies

\$52 36 Assorted Petite Cookies

Old Fashioned Brownie Tray

Peanut Butter Brownies (10), Pecan Bars (10)
& Lemon Raspberry Bars (10)
\$50 30 Halves

Classic Petite Dessert Selection

\$75 15-25 Guests - 60 pieces

The Quencher

Iced Tea - Lemonade - \$12.50 per gallon

Mint Iced Tea - \$15.00 per gallon

Soft Drinks - \$1.95 Bottled Waters - \$1.95

Stemware - \$0.75 each

Coffee & Tea

Regular or Decaf S/S Coffee Urn with Paper Cups

Each urn serves 50 guests - \$95

Hot Numi Teas & Honey serves 50 guests - \$75

Silver Samovars - \$60 each

China Cups & Saucers - \$1.5 per set

the art of celebration

The Southern Breakfast - \$52 9-12 guests

Scrambled Eggs, Maple Sausages & Bacon

Scrambled Eggs & Cheese - \$36 9-12 guests

Southern Style Biscuits with Butter & Jam - \$36/dozen

Pancakes with Maple Syrup 25 pancakes each

Buttermilk with Blueberries - \$55

Banana-Walnut with Strawberries - \$58

Sausage, Egg & Cheese Strata - \$48 9-12 guests

Shrimp & SC Adlud Yellow Grits - \$65 9-12 guests

French Toast Casserole \$40 8-10 guests

Praline Pecan Topping & Maple Syrup

Breakfast Sides - \$2.50 per guest

Fresh Fruit Salad Maple Sausages (3)

Colorado Potatoes Bacon (2.5)

Sausage Gravy Turkey Bacon (2)

Cheese Grits Southern Grits

Yogurt Parfaits - \$4.95 each

Includes Strawberries, Blueberries & Granola

The Omelette Bar - \$5.95 (25 guest minimum)

Farm Eggs, Ham, Swiss, Feta & Cheddar

Fresh Spinach, Tomatoes, Mushrooms & Green Onions

(Requires a dedicated omelette chef)

Yogurt Bar - \$5.95 per guest

Fresh Strawberries, Blueberries & Bananas

Honey, Dried Cranberries & Walnuts

Add Steel Cut Oats - \$2.00

Green Eggs & Ham - \$5.95 per guest

Sautee of Egg Whites, Fresh Spinach & Parmesan

Turkey Sausages

Continental Breakfast - \$195 15-25 guests

Fresh Roasted Regular Coffee & Orange Juice

Southern Fruit Tray

Muffins, Morning Pastries & Sweet Breads

Breakfasts



New York Bagel Tray

\$30 12-18 guests

Nine Sliced Assorted Bagels

Whipped & Chive Cream Cheese & Butter

Add - Smoked Salmon, Tomatoes & Onions - \$35

Breakfast Baked Goods Basket

Muffins, Pastries & Sweet Breads

Large - \$75 15-25 guests

Small - \$50 8-10 guests

Individual Muffins - \$2.95 each

Banana, Blueberry Crumble & Whole Grain Berry

Sweet Breads Tray

Banana Walnut Bread, Raspberry Coffee Cake

Pumpkin Cranberry Sweet Bread & Butter

\$45 15-25 guests

Classic Quiches

Quiche Lorraine

with Spinach Bacon & Caramelized Onions

Goat Cheese, Roasted Tomato & Asparagus

\$16.95 each 6-8 guests

Warm Breakfast Sammies

\$5 each - Minimum of 12 each

Croissants with Egg, Cheese & Bacon

Farm Eggs, Bacon & Cheese Biscuits

Farm Eggs & Cheese Biscuits

Baja Farm Egg, Bacon & Cheese Wraps

Add Fresh Salsa, Creme Fraiche & Avocado - \$24/12

Beverages

Morning Juices - \$15.00 12 - 6 oz Servings

Orange, Cranberry & Grapefruit

Rainforest Coffee Boxes & Pumpers - \$30 each

Paper Cups, Sugars, Stirrers & Cream - Serves 10-12

Breakfast Boxes - \$9.50

Banana Bread, Butter & Fresh Fruit Salad

Blueberry Muffin, Butter & Fresh Fruit Salad

Yoga Box - Yogurt, Fresh Fruit Salad & Granola

Quiche Lorraine & Fresh Fruit Salad

Each Box Includes an Orange Nantucket Nectar

Guest Count & Payment Terms

\$500 Non-Refundable Deposit to Reserve Your Date on Our Calendar

50% Non-Refundable Deposit Requested 90 Days Prior to Event

Final Guest Count Due Three Business Days Before Your Event

Full Payment Due: Three Days Prior to Event

Event Styling

Our Event Stylists will be happy to arrange:

China, Linens, Stemware, Props, Music & Florals

Seating Table Centerpieces \$40 - \$75 each

Buffet Arrangements Starting at \$75