



BRUNCH MENU

\$38 per guest

FIRST COURSE

Host to select one starter

HOUSE-MADE BEIGNETS

Raspberry melba, vanilla icing, Nutella, chocolate dipping sauce

BELVEDERE BISCUITS

Buttermilk biscuits, preserves, sausage gravy, and honey butter

BAKED BRIE

Brie en croute, honey, raspberry melba, apples, grapes, almonds, crostini

Additional \$3 per guest

MAIN COURSE

Host to select three entrees to be served as guests' choice

CHICKEN & WAFFLES

Hot Honey

SOUTHWEST OMELETTE

Chorizo, black beans, onions, jalapeño, corn, cheddar, pico de gallo, avocado, home fries

OWL BURGER

All beef burger, lettuce, tomato, onion, brioche, home fries, pickle

Choice of: American, Cheddar, Swiss, Pepper Jack

BISCUITS & GRAVY

Buttermilk biscuits, savory sausage gravy, scrambled eggs, home fries

SHRIMP & GRITS

Sautéed shrimp, andouille sausage, grits, pepper, onions, Cajun cream sauce

SPINACH SALAD

Spinach, bacon, cherry tomatoes, almonds, green apples, warm bacon vinaigrette

DESSERT

Served family-style

MINIATURE DESSERTS

BRUNCH BEVERAGES

Coffee and tea included

BOTTOMLESS MIMOSAS OR BLOODY MARY'S

\$28 per person

CONSUMPTION BAR

*Guests' beverages to be billed on one tab
at duration of event and will have a 20%
service charge and applicable taxes.*

CASH BAR

*Guests will be purchasing
all of their own drinks.*

Menu prices are not inclusive of 20% service charge and 5% admin fee.