

~Brunch~

Main Dishes...Choose One

~Quiche...Individual Portions~
Sausage & mushroom, bacon & tomato,
Spinach & artichoke, green chili &
tomato, broccoli & ham

~B&C Eggs Creole~
Poached eggs
Spicy shrimp & tomato gravy
Garlic cheese grit cakes

~TN Eggs Benedict~
Poached eggs, Country ham
B&C white sauce, Swiss
Charred English muffin

~Kentucky Hot Brown~
B&C smoked turkey breast
Smoked bacon, roasted tomato, Swiss
B&C white sauce, sourdough

~Chicken-Artichoke Casserole~
Chicken breast, artichoke
Wild rice, mushrooms

~Creamed Chicken~
Old fashioned way, over
B&C cornbread, country ham cracklins

On the Side...Choose Three

Roasted potatoes	Bacon & Sausage	Hashbrown casserole
Grits-of-the-day: Garlic cheese ~ Jalapeno ~ Bacon & cheddar ~ Tomato & green chili		
Fresh Fruit	Baby Biscuits	Homemade Muffins
Vanilla-orange Yogurt	Blueberry casserole	Crunchy Granola

~\$13.50 per Person~

Make it a Party...

~Seasonal Salads~
Mixed green
or side salads from our
“Sallie & Sammie” menu

~Platters~
Orchard, Garden
Or Roasted from our
Appetizer menu

~Small Bites~
Variety of canapes,
Appetizers &
Passed hors d'oeuvres

Items can be added in place of, or in addition to, “On the Side” above
Inquire for prices of each item

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Orange juice is included with each menu above, Coffee service available for \$1.75 per guest

We generally request a minimum of twenty guests for the menus above

Please place order 48 hours or more prior to your event