Classic
CATERING AND EVENTS

Kim Adams, Catering Manager
205-283-5098
Heather Jones, Event Manager
205-613-9622

Breakfast / Brunch Menu

BASE CATERING CHARGE: $15.00 PER PERSON

Price reflects one main dish, two meats, and three sides
Includes biscuits with jelly, two beverages (tea & choice of juice), plastic ware, setup, and cleaning of catering area
For each additional main dish selection, add $3.00 per person
For each additional meat selection, add $2.00 per person
For each additional side selection, add $1.00 per person

Main Dish Selections:

- Breakfast Casserole
- Chicken & Waffles
- Breakfast Pizza
- Western Scramble
- Quiche
- Grit Bar with Shrimp
- Omelet Cups

Meat Selections:

- Bacon
- Sausage Patties
- Sausage Links
- Sliced Breakfast Ham
- Smoked Sausage
- Turkey Sausage Links
- Turkey Sausage Patties

Side Selections:

- Hashbrown Casserole
- Country Potatoes
- Grits
- French Toast Sticks
- Pancakes
- Apple Dumplins
- Cinnamon Rolls
- Sticky Buns
- Sausage Gravy
- Assorted Fresh Fruit
- Fruit Salad
- Assorted Muffins
- Grape Salad
- French Toast Casserole

Beverage Selections:

- Sweet Tea
- Unsweet Tea
- Lemonade
- Orange Juice
- Apple Juice

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