

# CHEF DEV'S BRUNCH MENU

## VEGGIE QUICHE

## SALMON QUICHE

(SPINACH, MUSHROOMS AND FETA CHEESE)

## MEXICAN CHICKEN QUICHE

(BLACK BEANS, YELLOW CORN,  
MULTI COLORED PEPPERS)

## SEAFOOD QUICHE

(SHRIMP, CRAB AND LOBSTER)

## MEAT LOVER'S QUICHE

(APPLEWOOD BACON, SAUSAGE)

## WAFFLE BAR

(ORIGINAL, STRAWBERRY CRUNCH, RED  
VELVET, OREO COOKIES AND CREAM, SWEET  
POTATO, PEACH COBBLER, BANANA PUDDING,  
ETC, {OPEN FOR SUGGESTIONS  
ON ANY FLAVOR})

## APPLEWOOD SMOKED BACON

## TURKEY SAUSAGE

## SCRAMBLED EGGS

(WITH CHEESE OR WITHOUT)

## FRIED CHICKEN TENDERS

(FLAVORS OPTIONAL)

## GARLIC BUTTER SHRIMP AND GRITS

## CAJUN SHRIMP AND GRITS

## JERK CHICKEN AND GRITS

## SEAFOOD AND GRITS

(SALMON, CRAB, AND SHRIMP)

## GARLIC BUTTER STEAK AND GRITS

## ASSORTED FRUIT SPREAD

## ASSORTED VEGGIE SPREAD

## ASSORTED CHEESE AND CRACKERS

## GARLIC BUTTER SALMON STUFFED MINI CROISSANTS

## SMOKED CHICKEN SALAD STUFFED MINI CROISSANTS

## ROASTED FINGERLING POTATOES

## MAPLE SWEET POTATOES HASH

## GRANOLA AND FRUIT PARFAIT BOWL

## MINI AVOCADO TOAST WITH SHRIMP OR CRAB



Please note pricing is dictated by menu selections and number of guests accommodated for a per person cost.