

# *The Isles Beach Club*



## *Brunch & Luncheon Menu*

# *Low Country Brunch Buffet*

\$38 per person

*Prices do not include a 20% service charge and 6.75% sales tax*

Sausage & Cheddar Egg Strata

Applewood Smoked Bacon

Grits Soufflé

'Home Fried' Potatoes

Stuffed French Toast

*with strawberry cream cheese*

Fried Chicken & Waffles

*with Sriracha Maple syrup*

Carved Black Oak Ham

*with rolls & condiments*

Biscuits & Muffins

*with whipped butter, jams & jellies*

Choice of Cold Salad

*Garden, Potato, Broccoli, Pasta*

Fresh Fruit Display

*with Devonshire Cream*

Peach Cobbler

Coffee & Tea Station

Assortment of Fruit Juices

## ***Additions***

Omelet Sauté Station

*assortment of meats, fresh vegetables & cheeses*

add \$4 per guest

Shrimp & Grits Sauté Station

*Our award winning recipe*

add \$7.per guest

## ***Bloody Mary Bar***

celery sticks, olives, lime wedges, hot sauce

assortment, pickled okra & carrots,

old bay, horseradish, & A1.

\$3 per person. Liquor sold separately.

## ***Mimosa & Bellini Bar***

chilled Champagne, orange juice, grapefruit juice,

peach purée, & fresh berries

1 hour of service, \$12 per person