



Southern Cross KITCHEN

Brunch/Lunch Party Menu





Brunch/Lunch Party Menu

starting at \$38/person

Salad *(pick one) ... includes buttermilk biscuits, jalapeño cornbread, seasonal jam, whipped maple butter*

- House Salad** mixed greens, cherry tomato, red onion, balsamic dressing
- Caesar Salad** romaine lettuce, jalapeno cornbread croutons, shaved parmesan cheese, caesar dressing
- Spring Mix Salad** candied pecans, dried cherries, tomato, asparagus, raspberry vinaigrette +2
- Strawberry Spinach Salad** candied pecans, feta cheese, lemon poppyseed dressing +2
- Mixed Berry Salad** arugula, strawberries, blueberries, balsamic dressing +2
- Grain Salad** arugula, farro, quinoa, avocado, corn, tomatoes, honey lime cilantro dressing +2

Entrees *(pick two)*

- Scrambled Eggs** with or without cheddar cheese
- Classic Eggs Benedict** canadian bacon, poached eggs, hollandaise sauce, english muffin
- French Toast** cinnamon dusted, whipped butter, maple syrup
- Banana Foster French Toast Bake** rum, banana, pecans
- Seasonal French Toast Bake** *ask for details*
- Golden Malted Belgian Waffle** whipped butter, maple syrup
- Buttermilk Pancakes** whipped butter, maple syrup
- Breakfast Quesadilla** sour cream, pico de gallo
- Buttermilk Fried Chicken Breast** buttermilk tenderized w/ house blend of seasonings, served with sausage gravy
- Cajun Chicken Penne** mushrooms, tomatoes, spinach, cajun cream sauce
- Breakfast Burritos**
scrambled eggs, sausage, potatoes, cheddar, onions, peppers, bacon, zesty aioli, sour cream, flour tortilla
- BEC Wraps** scrambled eggs, applewood smoked bacon, cheddar cheese, flour tortilla
- Mexican Breakfast Wraps** chorizo, lettuce, zesty, pico de gallo, cheddar cheese, avocado, scrambled eggs, flour tortilla
- Asparagus & Goat Cheese Quiche**
Quiche Lorraine applewood smoked bacon, gruyère cheese
- Chicken Salad** celery, grapes, dried cranberries, chopped pecans, mayo, served on a croissant
- Cajun CBR Wrap** cajun chicken breast, applewood smoked bacon, lettuce, tomato, mozzarella, ranch, flour tortilla
- BBQ Brisket** slow cooked & seasoned w/ homemade bbq +10
- Honey Walnut Chicken** walnuts, marsala honey sauce, sundried tomato, goat cheese
- Tequila Lime Chicken** w/ margarita marinated chicken breasts
- Balsamic Chicken** sautéed mushrooms, balsamic reduction
- Rosemary & Lemon Chicken** marinated grilled chicken breast
- Jambalaya** andouille sausage, white rice, pulled chicken, cajun mirepoix, okra, jalapeño, fresh tomato sauce
- Honey Glazed Salmon** marinated, seasoned & grilled
- Lemon Dill Salmon** marinated, seasoned & grilled +10
- Garlic Herb Salmon** marinated, seasoned & grilled +10
- Blackened Salmon** cajun rubbed & grilled +10
- Shrimp n' Grits** cheddar grits, peppers, onions, smoked gouda cream, fried shrimp

Sides *(pick two)*

Breakfast Potatoes
Breakfast Sweet Potatoes
Cheesy Grits
Tater Tots
Potato Hash shredded potatoes, onions, peppers
Applewood Smoked Bacon
Turkey Bacon
Pork Sausage
Turkey Sausage
Smoked Mac n' Cheese
Seasonal Fruit Bowl
Homemade Pasta Salad
Homemade Creamy Coleslaw
Grilled Asparagus
Roasted Brussel Sprouts
Seasonal Vegetables
Honey & Rosemary Glazed Carrots
Rosemary Roasted Potato Wedges
Roasted Sweet Potato Wedges
Mashed Potatoes
Mashed Sweet Potatoes
French Fries
Smoked Mac n' Cheese smoked gouda, cheddar, toasted breadcrumbs
Penne Primavera seasonal vegetables, choice of white wine sauce or red sauce
Cavatappi & Pesto

Elevate Your Event By Adding On To Your Package

... turn the page and take a look at all your options!



Add On Hors d'Oeuvres

(by the half tray & serves roughly 10-12 people)

Fried Pickles green goddess dressing +50

Loaded Tater Tots sour cream, pico de gallo, cheese sauce +65

Franks in a Blanket spicy mustard +75

Hot Honey Fried Chicken Bites ranch dressing +60

(by the board)

Flatbreads *three flatbreads* classic, margarita, or four cheese mushroom pesto +40

Mini Smoked Brisket Grilled Cheese*32 bites* homemade bbq +72

(by the dozen)

Smoked Mac n' Cheese Bites zesty aioli +48

Tomato & Mozzarella Skewers reduced balsamic +36

Fried Green Tomatoes zesty aioli +36

Crostini Trio bruschetta, pimento cheese, avocado toast +42

Tequila Lime Chicken Skewers zesty aioli +48

Deviled Eggs Trio classic, roasted tomato & balsamic, jalapeno bacon +36

Cheesesteak Eggrolls spicy ketchup +60

Buffalo Chicken Eggrolls bleu cheese +60

Veggie Spring Roll sweet chili +48

Mini Crab Cakes lemon aioli +MP

Pineapple Shrimp Skewer thai peanut sauce +60

Jumbo Chicken Wings choice of buffalo, bee sting, bbq, or voodoo +36

Shrimp Cocktail wasabi cocktail sauce +42

Fried Chicken Sliders choice of style +48

- **Classic** homemade pickles, mayo
- **Hot Honey** homemade pickles, bee sting sauce, ranch
- **Louisiana** homemade creamy coleslaw, zesty aioli

Chicken n' Biscuit Sliders

fried chicken, homemade pickles, green goddess +48

Bacon Cheeseburger Sliders lettuce, tomato, zesty aioli +54

BBQ Brisket Sliders homemade creamy coleslaw +54

Mini Crab Cake Sliders lettuce, tomato, lemon aioli +MP

Mini Buttermilk Fried Chicken n' Waffles pure maple syrup +60

Shrimp n' Grits Shooter smoked gouda cheese sauce, grits, fried shrimp +48

Baby Lamb Chop Lollipops choice of chimichurri or balsamic glaze +MP



Food Bars *(feeds approximately forty people)*

Fried Potato Bar +225

waffle fries, tater tots, cheddar cheese sauce, sour cream, applewood smoked bacon, chives, zesty aioli, ranch, pico de gallo, ketchup

BYO Cheesesteak Bar +350

half tray chopped steak, half tray shredded chicken, philly cheese sauce, cooper sharp sliced cheese, fried jalapenos, fried onions, buffalo, ranch, ketchup, four-inch-long roll

Mac n' Cheese Bar +300

smoked mac n' cheese, applewood smoked bacon, pulled pork, broccoli, stewed tomatoes, sriracha, bbq, tabasco

Taco Bar +200

seasoned ground beef, marinated shredded chicken, soft corn tortillas, shredded lettuce, cheddar cheese, pico de gallo, sour cream, jalapeno

Waffle Bar +360

golden malted waffles, vanilla ice cream, warm chocolate sauce, sprinkles, chocolate chips, warm caramel sauce, whipped cream

Boards *(feeds twenty to twenty-thirty people)*

Farmers Board +175

crudité, whipped ricotta, pimento cheese, assorted cheeses, seasoned pita, crackers, fresh fruit

Seasonal Cheese & Charcuterie Board +225

assorted smoked & cured meats & sausages, seasonal jams, assorted cheeses, seasoned pita, fresh fruit, candied pecans, whipped ricotta, pimento cheese, seasoned pita, apples, dried cherries, candied pecans

Vegetable Crudité +125

homemade herb dipping sauce, homemade hummus

Beignet Board +100

three dozen beignets, assorted dipping sauces, powdered sugar



Associated Fees & Additional Information

Sales Tax ... 6%

Special Events Fee ... 5%

Gratuities ... 20%

Room Fee ... \$300

Food & Beverage Minimum

Pricing is based on a 3 hour event where food will be served for 2 hours of the event.
A half hour is allowed before and a half hour is allowed for after for set-up and clean-up.