



*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

Grain Salad arugula, farro, quinoa, avocado, corn, tomatoes, honey lime cilantro dressing +2

Ask us about our Seasonal Option

Entrees (*pick two*)

Scrambled Eggs with or without cheddar cheese

Classic Eggs Benedict canadian bacon, poached eggs, hollandaise sauce, english muffin +3

French Toast cinnamon dusted, whipped butter, maple syrup

Banana Foster French Toast Bake rum, banana, candied pecans

Apple Cinnamon French Toast w/ caramelized cinnamon apples

French Toast Casserole w/ vanilla cream cheese icing

Golden Malted Belgian Waffle whipped butter, maple syrup

Buttermilk Pancakes whipped butter, maple syrup **make them chocolate chip or blueberry +2**

Breakfast Quesadilla scrambled eggs, onions, peppers, three cheese blend, sour cream, pico de gallo

Breakfast Burritos w/ 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, onion, gruyère cheese

Buttermilk Fried Chicken Breast served with sausage gravy

Chicken Salad Sandwich celery, grapes, dried cranberries, walnuts, mayo, served on a croissant

Cajun CBR Wrap cajun chicken breast, applewood smoked bacon, lettuce, tomato, mozzarella, ranch, flour tortilla

Chicken Caesar Wraps grilled chicken, romaine, jalapeno croutons, caesar dressing

Turkey BLT cheddar cheese, applewood smoked bacon, lettuce, tomato, mayo, multigrain bread

Honey Walnut Chicken walnuts, marsala honey sauce, sundried tomato, goat cheese +3

Tequila Lime Chicken w/ marinated chicken breasts, pico de gallo

Rosemary & Lemon Chicken marinated grilled chicken breast

Cajun Chicken Penne mushrooms, tomatoes, spinach, cajun cream sauce

Jambalaya andouille sausage, white rice, pulled chicken, cajun mirepoix, okra, jalapeño, fresh tomato sauce

Honey Glazed Salmon marinated, seasoned & grilled +10

Lemon & Dill Salmon marinated, seasoned & grilled +10

Shrimp n' Grits cheddar grits, peppers, onions, smoked gouda cream, blackened shrimp +5

Blackened Catfish & Risotto parmesan risotto, cajun remoulade +10

Cajun Steak Tips & Asparagus Risotto cajun cream +15

Sides *(pick two)*

Breakfast Potatoes w/ old bay, parsley, parmesan

Breakfast Sweet Potatoes w/ parsley, lightly cinnamon dusted

Cheesy Grits w/ cheddar cheese

Tater Tots w/ ketchup

Potato Hash shredded potatoes, onions, peppers

Applewood Smoked Bacon

Turkey Bacon +2

Pork Sausage

Turkey Sausage +2

Seasonal Fruit Bowl

Homemade Pasta Salad orzo, cherry tomatoes, chickpea, kalamata olives, feta, lemon vinaigrette

Homemade Buttermilk Coleslaw

Grilled Asparagus

Roasted Brussel Sprouts

w/ balsamic drizzle & applewood bacon +3

w/ shaved parm & lemon

Seasonal Vegetables ask for details

Honey & Rosemary Glazed Carrots

Rosemary Roasted Potato Wedges

Roasted Sweet Potato Wedges

Mashed Potatoes w/ beef gravy

Mashed Sweet Potatoes

French Fries w/ ketchup

Smoked Mac n' Cheese smoked gouda, cheddar, toasted breadcrumbs +3

Penne Primavera seasonal vegetables, choice of white wine sauce or red sauce

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 10-15 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 buttermilk ranch dressing +60

Smoked Fried Mac N' Cheese Bites w/ zesty aioli +50

(by the board)

Flatbreads *three flatbreads* classic, margarita, or four cheese mushroom pesto +42

Mini Smoked Brisket Grilled Cheese*32 bites* homemade bbq +64

(by the dozen)

Tomato & Mozzarella Skewers reduced balsamic +36

Fried Green Tomatoes zesty aioli +36

Crostini Trio bruschetta, pimento cheese, avocado toast +42

Tequila Lime Chicken Skewers avocado crema +48

Grilled Cheese & Tomato Soup Shooter w/ pesto drizzle +48

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

Cheesesteak Eggrolls spicy ketchup +60

Buffalo Chicken Eggrolls buttermilk ranch +60

Veggie Spring Roll sweet chili +48

Mini Crab Cakes lemon aioli +MP

Hot Honey Shrimp Skewers buttermilk ranch +60

Fried Shrimp w/ wasabi cocktail +60

Jumbo Chicken Wings choice of buffalo, bee sting or bbq +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 shooter +60

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

Lamb Chop Lollipops crusted w/ herbs, balsamic glaze & pesto +60



Food Bars *(feeds approximately forty people)*

Fried Potato Bar +225

french 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

BYO Slider Bar +350

burger, buttermilk fried chicken, bbq pulled pork, bacon, cheddar cheese, pickled jalapenos, zesty aioli, coleslaw, lettuce, pickles, mayo

Taco Bar +250

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

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 hard and soft cheeses, seasoned pita, crackers, fresh fruit

Charcuterie Board +250

assorted smoked & cured meats. seasonal jams, assorted Hard and Soft cheeses, fresh fruit, candied pecans, pimento cheese, seasoned pita, assorted crackers

Vegetable Crudité +125

homemade herb dipping sauce, homemade hummus, celery, carrots, pita bread

Beignet Board +120

three dozen beignets, assorted dipping sauces, powdered sugar

Associated Fees & Additional Information

Sales Tax ... 6%

Special Events Fee ... 5%

Gratuuity ... 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.

