

Top of Carolina

BRUNCH

Station One

Japanese Horseradish Marinated Beef Strip Loin with
Almond Crust served with Demi-Glace

Dinner Rolls

Station Two

Adluh Stone-Ground Grits and Southern Style Shrimp

Station Three

Applewood Smoked Bacon

Buttered Chive O'Brian Potatoes

Breakfast Sausage

Station Four

Baked Asparagus, Baby Carrots, Basil Grape Tomato Stew

Panko Crusted Creamy Mac and Cheese with Crisp

Tobacco Onion

Pan Seared Chicken Breast Chasseur with Pearl Onion,
Mushroom, Tomato, Bacon Bardon

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Station Five

Spanish Frittata Roasted Pepper and Caramelized
Onion
Manchego Cheese

Blackened Atlantic Cod Fish Fillet with Poblano Corn
Sauce

Croissant Bread Pudding with Sauce Caramel and
Cinnamon Sugar

Station Six

Create Your Own Omelet

Station Seven

Belgium Waffle with Choice of Toppings:
Sliced Strawberries, Chocolate Chip, Blackberries, Blueberries,
Raspberries, Whipped Cream, Maple Syrup, and Nutella

Assorted Pastries

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Station Eight

Yogurt Bar

Scones, Warm Danish, Croissants, and Muffins

Garden Salad with Toppings

Antipasto Tray with Crackers and Flatbread

Poached Shrimp on Ice with Cocktail Sauce, Marie Louise,
and Lemon

Smoked Salmon Platter with Bagels and Accoutrements

Fruit Salad and Greek Salad with Cucumber, Kalamata Olives, and
Feta Cheese Dressing