

Brunch Menu

\$25/pp + tax & 20% gratuity | \$250 private room rental
Includes menu items, bottomless mimosas, tea, & fruited water

Grazing Board

Imported & domestic cheeses, cured meats, fresh assorted fruit,
garden fresh vegetables, olives, dips, baquettes, & thins

Berry Pecan Feta Salad

Mixed greens, seasonal berries, feta cheese, sweet & spicy pecans, herb vinaigrette

French Toast Casserole

Brioche bread baked in a creamy custard topped with a pecan maple crumb

Brunch Potatoes

Herb roasted new potatoes

Shrimp & Grits

A Southern classic combination of creamy grits with cajun shrimp & bold seasonings

Bottomless Mimosas

House Champagne, orange & cranberry juices, citrus fruits, & berries

Add Ons

Petite Finger Sandwiches | \$35

Mini Chicken Salad Croissants | \$60

Mini Quiches | \$50


Mango Peach Tea & Fruit Water | \$75

2 Tier Naked Cake | \$125

T LeBlanc's
EVENT CATERING

TONI LEBLANC | Catering Coordinator

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