

# *The Posh Kitchen*

## Family Style Brunch

### Starters

Grilled Pineapple Romaine Caesar Salad with cornbread croutons & Citrus Caesar dressing

Mixed Berry Arugula Salad, Blueberry, strawberry, feta cheese, candied walnuts, cucumbers with balsamic dressing

Kale & Romaine Avocado Caesar Salad

Classic Caesar Salad

Spring Mix Salad with cucumbers, tomatoes, carrots, red onion with balsamic or Italian dressing

Citrus Spring Salad with orange segments, tomatoes, toasted nuts, citrus dressing

Caprese Salad- fresh mozzarella, tomato, basil, balsamic vinaigrette

Fresh Seasonal Fruit Platter or bowl

Mini Shrimp & Grit-Tini

Summer Fruit Pineapple Bowls

Mini Fruit Salad Cups- honey vanilla sauce

Avocado Toast Trio

Margarita Garlic Shrimp, Everything Smoked Salmon & Cucumber, Truffle Mushroom

### Avocado Toast Board

Assorted toasted bread, avocado, served with toppings, bacon, smoked salmon, mushroom, feta, cucumber, tomatoes, pickled red onions, radish, garnishes: flaky sea salt, lemon, everything seasoning, chilli flakes, toasted sesame seeds, capers, dill

### Steak & Egg Bruschetta

Balsamic glaze, poached egg, microgreens, caramelized onions

### Mini Chicken & Waffles

Choice of fried or jerk chicken, belgian, red velvet or sweet potato waffle

\*Mini Crab Cakes, lemon dill sauce \$5 pp

### Mini Tea Bites

Choice of curried chicken salad, roast beef & blue cheese, cucumber canape, egg & chive, turkey & avocado, apple & brie crostini

Gigi Charcuterie Board- assortment of cured meats, cheeses, fruits, crackers, nuts, and dips

## Waffles, Pancakes & French Toast

### French Toast

Choice of brioche or Texas toast

Maple French Toast with powdered sugar

Almond Crusted French Toast

Bananas Foster French Toast with whip cream and caramel sauce

Cinnamon french toast casserole

### Waffles

Belgian Waffles

BlueBerry Waffles , fresh blueberries, blueberry syrup

Red Velvet Waffles with cream cheese icing and chocolate shavings

Peach Cobbler, sweet peaches, brown sugar bourbon sauce, granola

Chocolate Waffles, white chocolate, chocolate ganache, pecans, berries

### Pancakes

Classic Buttermilk Pancakes

Blueberry pancakes, blueberry compote, whip cream

Lemon Blueberry Buttermilk Pancakes with blueberry compote

Ricotta Pancakes & strawberries, strawberry vanilla syrup

Strawberry Banana Cheesecake Pancakes, creme anglaise

Dark Chocolate Chip Pancakes, warm chocolate sauce, white chocolate chips

Pancake Breakfast Board, assorted pancakes, seasonal fruit, blueberry syrup, strawberry vanilla syrup, nutella, chocolate chips, butter, coconut

shavings

### Choice of Meat

Smoked Bacon (Turkey, or Pork)  
Brown Sugar Sweet & Spicy Bacon  
Sausage Links (Turkey or Pork)  
Canadian Bacon  
Smoked Sausage (Turkey or Beef)  
Mild or Hot Sausage , peppers, and onions  
Mini Salmon Cakes

### Eggs

Huevos Rancheros – Scrambled Eggs topped with salsa, sour cream and Mexican cheeses  
Mini Vegetable Egg Frittatas (spinach, mushroom, caramelized onion, mozzarella cheese)  
Ultimate Cheese Eggs  
scrambled eggs, cheese sauce, cheddar cheese  
Classic Scrambled Eggs with or w/o cheese

### Entrees

Classic Fried Chicken & Waffles (choice of Belgium or red velvet waffle  
With cream cheese icing and pecans) (choice of white, dark meat or mixed)

Jerk Chicken & Sweet Potato Waffles, toasted walnuts with pineapple infused syrup

#### **Chicken Apple Sausage Hash**

Roasted chicken over chicken sausage with sweet potato, kale, and red onion, maple honey

#### **Lemon Pepper Chicken & Grits Bowl**

Roasted lemon pepper chicken thighs over creamy stone-ground grits with blistered tomatoes and herbed olive oil

#### **Shakshuka-Style Baked Chicken Thighs**

Bone-in chicken simmered in spiced tomato-pepper sauce, poached eggs, served over polenta

Southern Fried Fish, shrimp gravy and creamy grits (catfish or whiting)

Classic Fried Whiting & Grits , cheese grits, peppers & onions

Blackened Catfish with smoked gouda grits topped with crabmeat

Blackened Salmon with creamy cheese grits and creole tomato sauce topped with grilled corn

Maple Honey Mustard Glazed Salmon with crispy potatoes and asparagus

Everything Crusted Salmon with Greek Quinoa Salad with cucumbers, tomatoes, red onion, and yogurt dill sauce , micros herb salad

Shrimp and Grits with creamy cajun sauce

New Orleans BBQ Shrimp & Grits- scallions, peppers, onions

Birria Beef Hash with roasted potatoes, peppers, onions, avocado, lime crema

\*Fried Lobster & Belgian Waffle, vanilla cognac syrup (plus \$10 pp)

\*Green Eggs & Ribeye Steak Chimichurri Steak plus \$5 pp

### Sides, Sweets and Things

Homemade Biscuits with choice of strawberry butter, honey butter, truffle honey butter

Cast Iron Cornbread with choice of jalapeno butter, strawberry basil butter blueberry honey butter

Assorted Bagels and Muffins -comes with assorted cream cheese and butters

Smothered Jalapeno Hash Browns

Classic Hash browns

Loaded hash browns- cheese, peppers, onions, sour cream, chives, bacon

Roasted Rosemary Red Potatoes or Classic Home fries with onions

Sweet Potato & Kale hash with peppers, onions, kale

Southern Creamy Cheese Grits or without cheese

Spicy Sausage Potato Hash

Ultimate Cheese Eggs

scrambled eggs, mornay cheese sauce, cheddar cheese

Tropical Yogurt Parfait

Kiwi, pineapple, blueberries, granola, coconut shavings

Seasonal Berry Parfait Cups or Bowls

Greek yogurt, berries, granola, honey

Assorted Smoothie Cups

Kiwi berry, strawberry banana, mango pineapple

Chicken Ceasar Wraps

Mexican Breakfast Burrito Wraps- sausage, spinach, mexican cheese, queso fresco, tomato salsa, scrambled egg

Southern Fried Chicken Wrap- fried chicken, kale greens, tomato, cheddar cheese with honey mustard sauce

## Desserts

**Chocolate Croissant Bread Pudding**

layers of buttery croissants baked with chocolate, served with crème anglaise

**Cinnamon Roll French Toast Casserole**

sea salt caramel, vanilla ice cream, toasted pecans

**Bourbon Peach Bread Pudding**

Homemade bread pudding with bourbon peach compote, caramel sauce, powder sugar

**Southern Style Pound Cake**

Flavors: lemon, butter pecan, strawberry crunch, peach cobbler, banana pudding, pineapple upside down

**Banana White Chocolate Pudding Cake Shooters**

Caramelized bananas, vanilla wafers, caramel sauce

### Drinks & Things

Orange Juice  
Cranberry Juice  
Apple Juice  
Grapefruit Juice  
Tropical Juice Blend  
Fresh Lemonade  
Guava Lemonade  
Mango Sweet Tea  
Classic Sweet Tea  
Fruit Punch

### \*Boozy Drinks

Passion Fruit Mimosa  
Classic Mimosa  
Sweet Orange Mimosa (with grenadine)  
Red Rose Wine Sangria  
White Apple Sangria  
Peach Bellini

(Clients must provide their own wine & alcohol) (We will purchase wine at a separate cost to pre batch sangrias. We provide juices, mixtures, garnish, and glasses)