



*Southern  
Cross*  
KITCHEN

*Brunch/Lunch Party Menu*





# Brunch/Lunch Party Menu

starting at \$35/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**
- 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
- Tequilla 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, tasso ham, peppers, onions, goat cheese cream

## Sides *(pick two)*

**Breakfast Potatoes**

**Breakfast Sweet Potatoes**

**Cheesy Grits**

**Tater Tots**

**Potato Hash** shredded potatoes, onions, peppers

**Applewood Smoked Bacon**

**Pork Sausage**

**Turkey Sausage**

**Scrambled Eggs (add cheese +1)**

**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)*

- Homemade 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** choice of classic, margarita, or four cheese mushroom pesto +36  
**Mini Smoked Brisket Grilled Cheese** homemade bbq +96

*(by the dozen)*

- Smoked Mac n' Cheese Balls** zesty aioli +48  
**Tomato & Mozzarella Skewers** reduced balsamic +36  
**Fried Green Tomatoes** zesty aioli +36  
**Crostini Trio** choice of bruschetta, pimento cheese, seasonal +42  
**Tequila Lime Chicken Skewers** zesty aioli +48  
**Deviled Eggs Trio** classic, roasted tomato & balsamic, jalapeno bacon +36  
**Cheesesteak Eggrolls** spicy ketchup +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 +54  
**Shrimp n' Grits Shooter** tasso ham, goat cheese cream +48  
**Baby Lamb Chop Lollipops** choice of chimichurri or balsamic glaze +MP



## Food Bars *(feeds approximately forty people)*

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### **Fried Potato Bar +225**

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

### **Mashed Potato Bar +160**

mashed potatoes, shredded cheddar cheese, sour cream, applewood smoked bacon, chive, turkey gravy

### **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-five people)*

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### **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

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Sales Tax ... 6%

Special Events Fee ... 5%

Gratuity ... 20%

Room Fee ... \$250

**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.

