



# BOURBON BLUE



NEW AMERICAN CUISINE. NEW ORLEANS TWIST.

## Plated Brunch Menu \$26 per person, 8% and 20% gratuity

### Starter Course

...choose two...

#### **House Salad**

...mesclun greens topped with tomatoes, cucumbers & red onion, balsamic vinaigrette

#### **Caesar Salad**

...crisp romaine lettuce tossed with parmesan, croutons and caesar dressing

#### **Fruit Cup**

...fresh chopped seasonal fruit

### Entrée Selections

...less than 40 guests, choose up to four..

#### **Buttermilk Pancakes**

...3 buttermilk pancakes served with maple syrup and butter

#### **Eggs Benedict- \$2 additional per person**

...2 poached eggs topped with hollandaise served over ham on a toasted english muffin with lyonnaise potatoes

#### **French Toast**

...3 slices of battered bread topped with strawberries & whipped cream

#### **The Basic Favorite**

...3 eggs scrambled w/lyonnaise potatoes & your choice of bacon/sausage

#### **Breakfast Wrap**

...scrambled eggs with pepperjack cheese and salsa fresca, served w/ lyonnaise potatoes

#### **Southern Fried Chicken**

...buttermilk battered chicken breast topped with country gravy, served with lyonnaise potato and vegetable du jour

#### **Chesapeake Crab Cake**

...baked, served with lyonnaise potatoes, vegetable du jour

### Dessert Selections

...choose two...

#### **Warm Chocolate Brownie**

...baked chocolate brownie topped with chocolate sauce, peanuts & whipped cream

#### **Bananas Foster Bread Pudding**

...french bread soaked in dark rum custard, sliced bananas, bourbon anglais

#### **Vanilla Ice Cream**

**\*Includes coffee, tea, iced tea, lemonade and juice\***