

# BRUNCH

## Buffet

25 Guest minimum. Available Saturday and Sunday 10am-2pm.

INCLUDES: Coffee

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### MINI CLASSIC \$27 per Guest

Bacon or Sausage Links  
Breakfast Potatoes  
Mini Yogurt Parfaits  
Scrambled Eggs  
Seasonal Fruit

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### CLASSIC \$31 per Guest

Bacon and Sausage\* Links  
*\*Chicken Sausage Available Upon Request*  
Breakfast Potatoes  
French Toast  
Mini Yogurt Parfaits  
Scrambled Eggs  
Seasonal Fruit

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### BRUNCH CUSTOMIZATION per Guest

Avocado Toast +5  
*Italian Bread, Avocado Smash, Herb Salad*  
Biscuits and Gravy +5  
*House-Made Biscuit, Country Gravy*  
Breakfast Pizza +6  
*Country Gravy, Mozzarella, Eggs, Bacon or Sausage*

Brunch Risotto +7  
*Italian Sausage, Onion, Saffron, White Wine, Touch of Cream, Fried Egg, Prosciutto*

Egg and Omelet Station +10  
*Guests can create their own omelet or scrambled eggs.*

*\*For 30 people or less, this option will replace the scrambled eggs on the buffet.*

Egg Frittata +5  
*The chef will create one for you, or you can create your own!*

Oatmeal Bar +5  
*Oatmeal, Chocolate Chips, Honey, Brown Sugar, Mixed Nuts, Seasonal Fruit*

Shrimp and Grits +7  
*Shrimp, Mascarpone, Prosciutto*

Union Loafers Bagels +5  
*Plain, Sesame, or Everything with Cream Cheese*

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### GRATUITY

A 23% gratuity will be added to all private events.

### DIETARY ACCOMMODATIONS

We are pleased to accommodate dietary restrictions and special requests. Kindly advise us at the time of booking so we may prepare accordingly.

### BEVERAGE SERVICE

Alcoholic beverages and soda will be charged based on consumption.

### CUSTOM REQUESTS

If there is something you do not see on our menu, we welcome the opportunity to discuss custom options tailored to your event.

### PRICING

All pricing is subject to change due to market fluctuations and rising food costs.

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### DECOR GUIDELINES

We welcome personalized touches to make your event special and memorable. To ensure the beauty and preservation of our event spaces, we kindly ask that decor adhere to the following:

- Balloons and floral arrangements are warmly welcomed.
- Freestanding decor is encouraged; we ask that walls, ceilings, and tables remain free of adhesives, tape, pins, or tacks.
- Table decor should be contained and structured, rather than scattered (no confetti, glitter, or loose decorative cutouts).
- For ambiance and safety, we invite the use of battery-operated candles. Please refrain from lit and fuel operated candles.

### BOOKING & RESERVATION POLICY

To secure your event date, a valid credit card must be provided and kept on file at the time of booking. We do not require a deposit or contract.

Cancellations must be submitted in writing no later than three (3) weeks prior to the scheduled event date.

We appreciate your understanding, as these policies allow us to properly prepare and reserve our staff, space, and resources exclusively for your event.

**Bartolino's**  
Hospitality Group