



Menu Selections

Breakfast

All Breakfasts & Brunch Menus are accompanied by coffee & orange juice

Continental.....\$10.95 per person

*Breakfast Basket including: Assorted Danishes, Muffins, and Bagels
Yogurt, Assorted Fruit*

Continental Deluxe.....\$13.95 per person

Continental Breakfast including Home style Potatoes and cocktail sausages

The All American.....\$15.95 per person

*Grits or Home style Potatoes, Scrambled Eggs, Bacon or Sausage, Biscuits,
Fresh Fruit-add \$2.00 per person*

Brunch

The New Age.....\$18.95 per person

*Fried Catfish Nuggets & Grits
Chicken Wings & Waffles
Scrambled Eggs
Fresh Fruit*

Brunch Sampler.....\$21.95 per person

*Assorted Breakfast Breads, Dried Cereals w/milk, Fresh Fruit
Crawfish Ettoufee w/steamed rice
Pork Medallions w/chutney
Scrambled Eggs
Country Potatoes*

Additional Options

Prepared to Order Omelette Station

Prepared to Order Pancake Station

\$7.95 per person

Coffee Breaks . . .

Board Room Set-Up	\$5.95 per person <i>Chilled Bottled Water, Canned Sodas, Mints & Chocolates</i>
Afternoon Pick-me-up	\$6.95 per person <i>Assorted Cookies, Whole Fruit, Canned Sodas, Tee's Tee</i>
Board Room Set-Up	\$7.95 per person <i>Chilled Bottled Water, Canned Sodas, Tee's Tee, Mints & Chocolates</i>
Breakfast Break	\$8.95 per person <i>Assorted Bread Basket, Coffee, Bottled Water</i>
Mimosas	\$7.50 per person \$17.95 per pitcher

Luncheon Buffets
Served before 4 p.m.
All Buffets include Tee's Tea

Home on the Range.....\$16.95 per person

Slow Smoked Beef Brisket
Smoked Chicken Quarters
Cajun Sausage
Baked Beans, Green Beans, Creamy Coleslaw
Peach Cobbler

Tex-Mex.....\$14.95 per person

Chicken & Beef Enchiladas
Spanish Rice, Refried Beans, Pico de Gallo, Guacamole, Sour Cream
Tortilla Chips w/ nacho cheese sauce
Mexican Flan

The Tropics.....\$17.95 per person

Caribbean Jerk Chicken Breast
Blackened Tilapia Fillet
Pineapple Salsa, Coconut Rice Pilaf, Spring Fling Vegetables
Pineapple Upside Down Cake

Cajun Catch.....\$15.95 per person

Fried Catfish Fillets
Fried Shrimp
Dirty Rice, Potato Salad, Mixed Green Salad, Hushpuppies
Lemon Pound Cake

Dinner Buffets

Served after 4 p.m.

All Buffets include Tee's Tea

A Twist on Tradition.....\$19.95 per person

Maple Flavored Pecan Praline Crusted Chicken Breast

or

Chicken Fried Steak

or

Momma's Homemade Meatloaf

Mashed/Au Gratin Potatoes, Green Beans, Corn Coblots

Hot Yeast Rolls

Peach Cobbler

Inspirations from Italy.....\$19.95 per person

Shrimp Alfredo

or

Spicy Italian Sausage w/ Peppers

or

Three Cheese Lasagna

Spinach Salad w/ Walnuts & Raspberry Balsamic Vinaigrette

Soft Warm Garlic Bread

Crème Brulee

The Seafarer.....\$27.00 per person

Fried/Grilled Catfish Fillets

Fried Shrimp/Crawfish/Oysters

Rice or Potato, Mixed Green Salad, Hushpuppies

Soft Dinner Rolls

Lemon Pound Cake

Other Options Available

Add \$3 per person for Plated Service

A la Carte Selections

- 36" Round (Seats 4) \$15 each
- 30" Round (Seats 3) \$15 each
- 8' Banquet \$20 each
- Chivari Bar Stools \$22 each
- Silver or Gold Napkin Rings \$1.50 each
- Beaded Chargers \$11 each
- Custom Napkin Treatments \$6.50 each
- Chivari Chair Treatments \$18 each
 - includes coordinating chair cap & chair tie
- Waterford Crystal Stemware \$85 each
 - Champagne Flutes
 - Wine Glass (White or Red)
 - Water Goblets
 - Iced Tea/Beverage Glasses
 - Cake Plates
- Lenox China (Hannah Platinum)
 - Placesetting \$195 each
 - Dinner Plate \$55 each
 - Accent Plate \$50 each
 - Salad Plate \$45 each
 - Bread & Butter Plate \$40 each
 - Tea Cup \$25 each
 - Tea Cup Saucer \$20 each
 - Creamer \$40
 - Sugar Bowl \$40
 - Gravy Boat \$55
 - Serving Dishes \$75
 - Hostess Dish \$65

Also Available:

Custom Linens

Ice Sculptures

Signature Tablescapes

Floral Centerpieces

Specialty Lighting

Special Effects

Specialty Gifts

Couture Stationary & Invitation Design

Let Epiphany custom-design an incredibly unique & memorable celebration for your next event!