

# SALUTE SUNDAY BRUNCH

(ONLY AVAILABLE 11AM -3PM)

\$3 CHAMPAGNE, MIMOSAS & BLOODY MARYS

\*\*\* GRILLED PORK LOIN & CRABMEAT CHEESE OMELET \*\*\* 16 CENTER CUT PORK LOIN, SERVED OVER A CHEESE & CRABMEAT OMELET WITH BASIL HOLLANDAISE, WITH A SIDE BACON & CREAM CHEESE GRITS W/ GOUDA

\*\* NEW \*\*\*

## **SUNDAY BRUNCH PANCAKES 9**

SWEET AND FLUFFY SALUTE PANCAKES SERVED WITH MAPLE SYRUP, BACON & CREAM CHEESE GRITS W/GOUDA

#### CHOCOLATE CHIP PANCAKES 10

MILK CHOCOLATE CHIPS MELTED INTO HOMEMADE PANCAKES SERVED WITH MAPLE SYRUP, BACON & CREAM CHEESE GRITS W/ GOUDA

## BLUEBERRY CREAM STUFFED FRENCH TOAST 10

DEEP FRIED & FINISHED WITH POWDERED SUGAR SERVED WITH A SIDE OF MAPLE SYRUP BACON & CREAM CHEESE GRITS W/ GOUDA

#### SALUTE HAM & CHEESE OMELET 11

ITALIAN PROSCIUTTO & SHREDDED CHEDDAR IN A LIGHT AND FLUFFY OMELET SERVED WITH BACON & CREAM CHEESE GRITS W/ GOUDA

MANICOTTI OMELET 11 LIGHT AND FLUFFY OMELET FILLED WITH A SPINACH AND RICOTTA BLEND, SERVED WITH BACON & CREAM CHEESE GRITS W/ GOUDA

## **SUPREME OMELET 15**

CHEDDAR OMELET WITH A SPICY SHRIMP, CRAWFISH, ANDOUILLE, MUSH-ROOM CREAM WITH BACON & CREAM CHEESE GRITS W/ GOUDA

## **SURF & TURF OMELET 17**

SHAVED TENDERLOIN WITH A SHRIMP & CRAWFISH CHEDDAR OMELET SERVED WITH CREAM CHEESE GRITS W/ GOUDA

## **ITALIAN EGGS BENEDICT 13**

TOASTED CIABATTA, POACHED EGGS, PROSCIUTTO, TOMATO & BASIL HOLLANDAISE SERVED WITH BACON & CREAM CHEESE GRITS W/ GOUDA

## **CRAB CAKE BENEDICT 16**

PANKO ENCRUSTED CRAB CAKE, POACHED EGGS WITH HOLLANDAISE SERVED WITH BACON & CREAM CHEESE GRITS W/ GOUDA

## SHRIMP & GRITS BENEDICT 15

FRIED GRIT CAKE, POACHED EGGS WITH A SHRIMP, ANDOUILLE, MUSHROOM CREAM SERVED WITH BACON & CREAM CHEESE GRITS W/ GOUDA

## SMOKED SALMON SARDOU (NEW ORLEANS SPECIALTY) 17

SMOKED SALMON ON TOASTED CIABATTA TOPPED WITH A SPINACH ARTICHOKE CREAM SERVED WITH BACON & CREAM CHEESE GRITS W/ GOUDA

(SALUTE DINNER MENU

Great Taste is Just the Beginning...



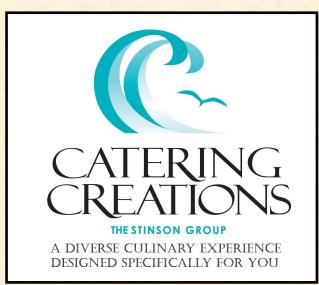


SALUTE WINE ROOM, TOWER ROOM OR HARBORVIEW ROOM FOR PRIVATE CATERED PARTIES OR

LET US CATER AT YOUR LOCATION:

CONTACT: HOLLIE LARKINS:
CATERING DIRECTOR
CALL: 228-864-2500 ASK FOR HOLLIE
HOLLIELARKINS@GMAIL.COM





#### WWW.CATERINGCREATIONS.COM



## **CATERING CREATIONS LLC**

Catering has been a specialty of Rob Stinson throughout his restaurant career. His experience was gained while working at the Windsor Court Hotel Grill Room, Broussards and many other fine dining locations in New Orleans. "Working under great chefs like Cordon Bleu Chef Gerald Thabuis, Italian Master Chef Ciro Cuomo, Creole Chef Nataniel Burton, has allowed me to broaden my culinary expertise in a variety of directions," says Rob. At Catering Creations the sky is the limit. We can cater the finest of presentations and cuisine, whether at our location or yours. Catering Creations ensures the a perfect event, with all details being attended to, so the host can relax and enjoy time with their family and guests