



Halls
SIGNATURE EVENTS

Gourmet To Go

2023 - 2024



Breakfast To Go

Individual

Each Item Is Priced Individually | Minimum of 10 Orders | Served with Fresh Fruit

Sausage, Egg, Cheese Croissant

Truffle Butter, Tomato
\$10.00

Chorizo, Egg, Pepper Jack Roll up

Hatch Green Chili
\$10.00

Applewood Smoked Bacon & Egg Biscuit

Smoked Gouda
\$10.00

Smoked Salmon & Herb Goat Cheese Schemer

Sliced Tomato, Arugula,
Everything Bagel
\$12.00

Egg White & Turkey Sausage Scramble

Feta Cheese, Tomato Salsa,
Lawash Roll Up *GF
\$10.00

Avocado Toast

Grilled Ciabatta
\$10.00

Add On Storey Farm Egg | \$2 Smoked Salmon | \$4

Shareable

10 Servings Per Platter

Continental Breakfast

Apple Popover, Raspberry Danish,
Apricot Turnover, Muffins, Scones,
Biscuits, Flavored Butters, Jams
\$55.00

Yogurt Parfaits

Vanilla Yogurt,
House Made Granola,
Assorted Berries
\$45.00

Assorted Mini Quiche

Bacon, Pepper, Mushroom, Broccoli,
Onion, Scallion, Cheddar, Pepper Jack,
Boursin, Tomato
\$45.00

Fresh Fruit

Watermelon, Cantelope, Honeydew,
Pineapple, Strawberry, Kiwi,
Assorted Berries
\$40.00

Assorted Mini Biscuits

Fried Chicken
Alabama White Sauce, Pickle
Sliced Ham
Cheddar Jack Cheese, Dijon Aioli
Pimento Cheese, English Cucumber
\$60.00

Cinnamon Rolls

Vanilla Glaze
\$50.00



Lunch To Go

Individual

*Choice of House Made Baguette, Batard, Onion Roll, Focaccia, Lawash *GF
Served with House Made Cajun Potato Chips & 1 Side | Minimum of 10 Orders*

Roast Beef

*Shaved Roast Beef, Whipped Boursin,
Caramelized Onions, Arugula*
\$20

Italian

*Sliced Sopprasatta, Mortadella,
Fresh Mozzarella, Basil Pesto,
Pepperoncini*
\$20

Grilled Vegetable

*Black Eyed Hummus,
Olive Tapenade*
\$20

Turkey Breast

*Smoked Gouda,
Chipotle Aioli, Tomato,
Arugula*
\$20

Grilled Chicken Breast

*Applewood Smoked Bacon,
Butter Lettuce, Tomato,
Green Goddess Dressing*
\$20

Low Country Shrimp Salad

*Dried Cranberry, Pinenuts,
Watercress, Cucumber*
\$20

Sides

\$50 Per Platter | 10 Servings Per Platter

Pasta Salad

*Orecchietta Pasta, Tomato, Olive,
Cucumber, Pepperoncini, Feta,
Artichoke Hearts,
Red Wine Vinaigrette*

Farro Vegetable Salad

*Zucchini, Squash, Bell Pepper,
Garbanzo Beans,
Herb Lemon Vinaigrette*

Watermelon Roasted Beet

*Goat Cheese,
Applewood Smoked Bacon,
Honey Champagne Vinaigrette *GF*

Panzanella Salad

*Tomato, Cucumber,
Fresh Mozzarella, Basil,
Crouton, Red Onion,
Green Olives, Balsamic Vinaigrette*

Caesar Salad

*Romaine Hearts,
Teardrop Tomatoes,
Parmesan Crisp*

Potato Salad

Mustard Base, Mayo, Scallion