



# Breakfast

Let us cater your special event in one of our private rooms, your off-site venue or your private residence.

Delivery Service Available

**Catering Office: 706-291-4224**

Catering Director: Ellen Keene [ellenharvestmoon@gmail.com](mailto:ellenharvestmoon@gmail.com)

Catering Event Planner: Joanna Biggers [joannaharvestmoon@gmail.com](mailto:joannaharvestmoon@gmail.com)

Catering Event Planner: Paige Duff [paigeharvestmoon@gmail.com](mailto:paigeharvestmoon@gmail.com)

Pulling from local and organic sources, we do our best to serve only the freshest ingredients. All of our breads are baked in-house daily. Our chefs proudly prepare your menu by hand, not from a can, and we know you will taste the difference.

*Prices are for menu items only and do not include service, venue fees or required rental equipment. A \$250 minimum food and beverage requirement applies to on-site events in addition to the rental fee for the room.*

## Priced Per Person

<b>Egg Casserole</b>	(½ Pan/Serves 15)	<b>\$ 45.00</b>
-Egg, Bacon & Cheese	(Full Pan/Serves 30)	<b>\$ 90.00</b>
-Egg, Sausage, Onion, Peppers, Cheese		
-Egg and Cheese		
<b>French Toast</b>	(½ Pan/Serves 15)	<b>\$ 45.00</b>
-Made with blueberries, peaches or pralines	(Full Pan/Serves 30)	<b>\$ 90.00</b>
<b>Breakfast Quiche (per pie, serves 6-8)</b>		<b>\$ 20.00</b>
-Bacon & Cheddar		
-Sausage, Onion, Mushroom & Cheese		
-Spinach & Feta		
-Ham, Broccoli & Cheddar		
<b>Breakfast Burritos w/ Scrambled Eggs, Sausage, Peppers, Salsa, and Cheese</b>		<b>\$ 6.00</b>
<b>Bacon or Sausage Patties</b>		<b>\$ 2.75</b>
<b>Country Ham</b>		<b>\$ 4.25</b>
<b>Chicken Sausage Links</b>		<b>\$ 3.00</b>
<b>Homemade Buttermilk Biscuits with Jam</b>		<b>\$ 1.25</b>
<b>Cheddar Cheese Biscuits</b>		<b>\$ 2.50</b>
<b>Country White Peppered Gravy</b>		<b>\$ 1.25</b>
<b>Country Ham Yeast Rolls with Brown Sugar Butter (per dozen)</b>		<b>\$27.00</b>
<b>Mini Bagels with Shaved Salmon, Eggs, Cream Cheese, Capers &amp; Red Onions</b>		<b>\$ 4.75</b>
<b>Stoneground Buttered Grits</b>		<b>\$ 1.75</b>
<b>Stoneground Cheesy Grits</b>		<b>\$ 2.25</b>
<b>Tater Tots</b>		<b>\$ 1.75</b>

"Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness"

House Made Granola / Yogurt		\$ 4.25
Assorted Yogurt		\$ 1.75
Cinnamon Bites (min 6doz)		\$ 6.00/doz
Sour Cream Coffee Cake	<i>Small bundt (serves 8) \$15.50 Large bundt (serves 16) \$31</i>	
Apple Cake w/ Caramel Sauce	<i>Small bundt (serves 8) \$16 Large bundt (serves 16) \$32</i>	
Mini Breakfast Muffins		\$ 1.50
Standard Breakfast Muffins		\$ 3.00
Seasonal Fruit Bowls	Small – Serves 14-16	\$ 36.50
	Medium – Serves 20-24	\$ 52.00
	Large – Serves 36-40	\$ 93.00

### **Pancake Bar ~ \$7.25**

Traditional and Sweet Potato Pancakes  
 Fresh Berries, Chopped Pecans, Maple  
 Syrup, Soft Butter  
 Chef Attendant Required: \$175

### **Omelet Bar ~ \$8.50**

Peppers, Bacon, Sausage, Ham, Assorted  
 Cheeses, Mushrooms, Onions,  
 Tomatoes, Spinach  
 Chef Attendant Required: \$175

### **Buttermilk Biscuit Bar ~ \$6.5**

Applewood Bacon, Sausage or Smoked Ham  
 Wicked Pimina Cheese, Mustard, Soft Butter,  
 Honey & Jam

### **Beverage**

Regular & Decaf Coffee	\$ 2.25 svg
Bottled Fruit Juice	\$ 2.25 each
Bottled Water	\$ 2.25 each
Assorted Canned Sodas	\$ 2.25 each