



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: Justin Deal harvestmoonjustin@gmail.com

Catering Event Planner: Paige Duff 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

Egg Casserole	(1/2 Pan/Serves 15)	\$ 45.00
-Egg, Bacon & Cheese	(Full Pan/Serves 30)	\$ 90.00
-Egg, Sausage, Onion, Peppers, Cheese		
-Egg and Cheese		
French Toast	(1/2 Pan/Serves 15)	\$ 45.00
-Made with blueberries, peaches or pralines	(Full Pan/Serves 30)	\$ 90.00
Breakfast Quiche (per pie, serves 6-8)		\$ 22.00
-Bacon & Cheddar		
-Sausage, Onion, Mushroom & Cheese		
-Spinach & Feta		
-Ham, Broccoli & Cheddar		
Breakfast Burritos w/ Scrambled Eggs, Sausage, Peppers, Salsa, and Cheese		\$ 6.00
Bacon or Sausage Patties		\$ 3.50
Country Ham		\$ 4.75
Chicken Sausage Links		\$ 3.00
Homemade Buttermilk Biscuits with Jam		\$ 1.75
Cheddar Cheese Biscuits		\$ 2.50
Country White Peppered Gravy		\$ 1.25
Country Ham Yeast Rolls with Brown Sugar Butter (per dozen)		\$27.00
Mini Bagels with Shaved Salmon, Eggs, Cream Cheese, Capers & Red Onions		\$ 4.75
Stoneground Buttered Grits		\$ 2.00
Stoneground Cheesy Grits		\$ 2.50
Tater Tots		\$ 2.00

"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)		\$ 6.50/doz
Sour Cream Coffee Cake	<i>Small bundt (serves 8) \$15 Large bundt (serves 16) \$31</i>	
Apple Cake w/ Caramel Sauce	<i>Small bundt (serves 8) \$15 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 ~ \$7.25

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