

IRON CLAY

CATERING

🌀 BREAKFAST AND BRUNCH 🌀

ASSORTED FRESH FRUITS

VANILLA YOGURT, HONEY - PECAN GRANOLA

BUTTERMILK BISCUITS AND GRAVY

SAUSAGE GRAVY -OR- COUNTRY GRAVY
WITH CRACKED PEPPER

BAKERY FRESH BREADS

BAGELS, MUFFINS, DANISH -OR- CINNAMON ROLLS

QUICHE WITH BACON

SPINACH AND ROASTED PEPPERS

**VEGETARIAN OPTION AVAILABLE

BRIOCHE FRENCH TOAST CASSEROLE

ORANGE LIQUEUR, WALNUTS, MAPLE SYRUP

BREAKFAST CASSEROLE

BRIOCHE, EGG, SAUSAGE, SHARP CHEDDAR

**VEGETARIAN OPTION AVAILABLE

HASHBROWN CASSEROLE

SHARP CHEDDAR, CRÈME FRAICHE, CRISPY COUNTRY HAM

**VEGETARIAN OPTION AVAILABLE

BUTTER POACHED SHRIMP WITH EDISTO ISLAND GRITS

TOMATO BROTH, FINES HERBS

MARSH HEN MILL GRITS

CREAMED WITH BUTTER, BAKED WITH SHARP
CHEDDAR -OR- ACCOMPANIED WITH RED EYE GRAVY

BREAKFAST MEATS

BACON

SAUSAGE LINKS

SAUSAGE PATTIES

*Consuming raw or undercooked meats, poultry, seafood, or eggs may increase your risk of foodborne illness

TEL: 843.879.8963

INFO@IRONCLAYCATERING.COM