



BRUNCH A LA CARTE

A few of our favorite things...

SOLD BY THE DOZEN (3 DOZEN MINIMUM FOR MOST ITEMS)

- FRENCH GOUGÈRES WHIPPED CHEVRE. FINE HERBS
- SOUTHERN GOUGÈRES GOUDA PIMENTO CHEESE. SWEET PEPPER RELISH
- CHICKEN SALAD FINGER SANDWICHES SEASONAL CHICKEN BREAST SALAD. HOUSE-MADE
- PARISIAN TEA SANDWICHES WHIPPED CHEVRE. PICKLED BEETS. CHIVES. GRAIN BREAD
- OLD FASHIONED TOMATO SAMMIES
- POPPY SEED EGG SALAD PETITES CROISSANTS
- WARM BRIE & GREEN APPLE TARTLETS APRICOT MUSTARD
- QUEEN OF TARTS PHYLLO PASTRIES. PIMENTO CHEESE. GREEN TOMATO CHOW CHOW
- DEVILISH EGGS PICKLED OKRA
- CAPRESE TOMATO NESTS FRESH MOZZARELLA & BALSAMIC CAVIAR
- SMOKED SALMON CUCUMBER COINS HORSERADISH CREAM
- CAROLINA CRAB CAKES CREOLE REMOULADE
- CHARCUTERIE COUPS CHEESE. FRUIT. SAUCISSONS. CRISPS
- COASTAL SHRIMP ROLLS CAROLINA SHRIMP & CELERY SALAD
- FRIED CHICKEN BÂTONS RIBBONED PICKLES. HONEY MUSTARD
- QUICHE LORRAINE (5") LARDONS. SPINACH. CARAMELIZED ONIONS
- QUICHE PARISIENNE (5") ROASTED TOMATO. ASPARAGUS. CHEVRE
- SUMMER TOMATO PIES (5") CREAMY PASTRY. GARDEN TOMATOES.
- ALMOND FINANCIERS APRICOT JAM FILLING SPRING/SUMMER. PUMPKIN BUTTER FILLING OCT-DEC. GF
- CHOCOLATE FINANCIERS CHOCOLATE GANACHE (PEPPERMINT IN DECEMBER)
- BLUEBERRY STREUSEL MUFFINS PETITE MUFFINS
- PISTACHIO STICKY BUNS
- ALMOND CROISSANTS
- CHOCOLATE CROISSANTS
- HAM & GRUYERE CROISSANTS
- CHOCOLATE ECLAIRS CHOCOLATE BAVARIAN CREAM.. GF
- HAM BISCUITS VIRGINIA CURED HAM. HONEY MUSTARD
- HASH BROWN CAKES
- FRESH FRUIT SKEWERS
- GREEK YOGURT PARFAITS GREEK YOGURT. BERRIES. HONEY. GRANOLA
- SCRAMBLED EGG, BACON & CHEESE CROISSANTS
- BREAKFAST TORTILLA WRAPS (24 1/2 WRAPS)
- SCRAMBLED EGGS. CHEESE. BACON. PICO DE GALLO. AVOCADO MASH (AVAILABLE WITHOUT BACON)
- SC HOUSE GRANOLA BARS
- TOASTED OATS. DRIED CRANBERRIES. PUMPKIN SEEDS. WALNUTS. ALMONDS. PECANS. AGAVE





BRUNCH BUFFETS

LE PETITE DEJEUNER SERVES 15-20 GUESTS

CROISSANTS. BUERRE & JAMS. NUTELLA. ALMOND CROISSANTS. CHOCOLATE CROISSANTS
HAM & GRUYERE CROISSANTS. FRESH BERRY SALAD

THE BED & BREAKFAST SERVES 15-20

CROISSANTS. ALMOND FINANCIERS. BLUEBERRY STREUSEL MUFFINS. SWEET BUTTER
INDIVIDUAL 5" QUICHES: SPINACH & BACON. TOMATO & CHEVRE. FRESH FRUIT SALAD

COLORADO TABLE SERVES 12-15

TORTILLA WRAPS. SCRAMBLED EGGS. CHEESE. BACON. PICO DE GALLO. AVOCADO MASH
HASH BROWN CAKES. FRESH FRUIT SALAD

SWEET & SAVORY CRÊPES 24 OF EACH

BUTTERY CRÊPES. WHIPPED CRÈME FRAÎCHE. NUTELLA. FRESH BERRY SALAD
SAVORY HAM & GRUYERE CRÊPES. MOUTARD

CAROLINA MORNINGS SERVES 12-15

SCRAMBLED FARM EGGS. APPLEWOOD SMOKED BACON. HASH BROWN CAKES
BUTTERMILK BISCUITS. BUTTER & JAM. BLUEBERRY STREUSSEL MUFFINS

THE NEW YORKER SERVES 12-15 (BAKER'S DOZEN)

NY OLD SCHOOL BAGELS. SALTED BUTTER. CHIVE CREAM CHEESE
NOVA SMOKED SALMON. SLICED TOMATOES. RED ONIONS

YOGURT & OATMEAL BAR 15 GUEST MINIMUM

GREEK YOGURT. STEEL CUT OATS. BANANAS. FRESH BERRIES
TOASTED WALNUTS. DRIED CRANBERRIES. OUR OWN HONEY. HOUSE GRANOLA

CLASSIC WAFFLE BAR

BUTTERMILK WAFFLES
FRESH BERRIES. WALNUTS. CHOCOLATE CHIPS. WHIPPED CREAM. MAPLE SYRUP

CHICKEN & BUTTERMILK WAFFLES

FRIED CHICKEN MORSELS. MAPLE SYRUP. HOT HONEY. HOT SAUCES

SHRIMP & GRITS

STONE-GROUND GRITS. TASSO GRAVY. SCALLIONS

CROQUE MONSIEUR CASSEROLE SERVES 8-10

RICH EGG HOT DISH. TORN BAGUETTES. HOLLANDAISE. FRENCH HAM. GRUYÈRE

COBB SALAD BAR

GEM LETTUCES. GRILLED CHICKEN. AVOCADO. FARM EGG
CAROLINA BLUE. TOMATOES. GREEN GODDESS. BALSAMIC VINAIGRETTE

BLT BAR

APPLE WOOD SMOKED BACON. SLICED TOMATOES. BIBB LETTUCE
AVOCADO MASH. LEMON AIOLI. DAVE'S ENGLISH MUFFINS
CONSIDER ADDING: GRILLED SALMON

SPINWHEEL SANDWICHES

ASSORTMENT OF WRAP MEDALLIONS
ROAST BEEF & PROVOLONE. TURKEY & DILLED HAVARTI. VERY VEGETABLE

STRAWBERRY SPRING SALAD BEST IN APRIL-OCTOBER

FRESH STRAWBERRIES. CHEVRE. ALMONDS. BLUSH DRESSING

WINTER JEWEL SALAD

ARUGULA. GORGONZOLA. BEETS. DRIED CRANBERRIES. POMEGRANATE ARILS
WINE POACHED PEAR. BALSAMIC REDUCTION

SHANGHAI CHICKEN SALAD

GRILLED CHICKEN. ROMAINE. CARROT RIBBONS. RED BELL PEPPERS
RED CABBAGE. TOASTED ALMONDS. EDAMAME. SESAME GINGER DRESSING (GF)

SOUTHERN SPINACH SALAD

MANDARIN ORANGES. HONIED PECANS. RED ONIONS. CITRUS VINAIGRETTE

SEASONAL FRUIT SALAD

FRESH BERRY SALAD



SWILLS & DETAILS

BLOOD ORANGE APEROL SPRITZ

PINK APERITIVO

GIN. PINK GRAPEFRUIT JUICE. APEROL. PROSECCO. GRAPEFRUIT SLICE

TANGERINE MIMOSA

BLACKBERRY FRENCH 75

GIN. LEMON SIMPLE SYRUP

KIR ROYALE

FRENCH CHAMPAGNE. CRÈME DE CASSIS. FRESH RASPBERRY

ROSE ARNOLD PALMER

BLACK ROSE TEA. TITOS VODKA. FRESH LEMONADE. LEMON BALM

STRAWBERRY & MINT SANGRIA

PROSECCO. FRESH MINT. CAROLINA STRAWBERRY SYRUP. FRESH BERRIES

PEACH BELLINI

PROSECCO. PEACH NECTAR. FRESH MINT

CLASSIC MINT JULEP

MAKER'S MARK BOURBON. SIMPLE SUGAR SYRUP. FRESH MULLED MINT

BLOODY MARY BAR

TITO'S VODKA, ZESTY ZING ZANG. BACON. CORNICHONS
PICKLED OKRA. SWEET CHERRY PEPPERS
QUEEN OLIVES. HOT SAUCES. LIME & CELERY
CONSIDER ADDING GRILLED PRAWN SKEWERS

MORNING MIMOSA BAR

JUICE TRIO: TANGERINE. PINK GRAPEFRUIT. CRANBERRY
BUBBLY. FRESH BERRIES

ICED CHAI LATTE BAR

CINNAMON. HONEY. VANILLA SYRUP. OATMILK AVAILABLE

WINES BY THE BOTTLE

CRANE LAKE CHARDONNAY. CALIFORNIA

SAND POINT CHARDONNAY. CALIFORNIA

DONA PAULA SAUVIGNON BLANC. ARGENTINA

HOUGE RIESLING. WASHINGTON

CHATEAU GRAND PLANTEY WHITE BLEND. FRANCE

SONOMA CUTRER RUSSIAN RIVER CHARDONNAY

POL CLEMENT SPARKLING BLANC DE BLANC. FRANCE

HONORO VERA ROSE. SPAIN

LA VIEILLE ROSE BRUT

STAFFING

SERVICE STAFF - \$30 PER HOUR

KITCHEN TEAM & UTILITY STAFF - \$30 PER HOUR

LEAD SERVERS - \$40 PER HOUR

BARTENDERS - \$40 PER HOUR

CHEFS - \$40 PER HOUR

+ 18% PRODUCTION FEE

OUR SERVICE TEAM IS CHARGED FROM CLOCK-TO CLOCK-OUT AND DOES INCLUDE
LOADING TIME AT OUR KITCHEN, TRAVEL TIME, CLEANUP & RETURN TO OUR KITCHEN
*5 HOUR MINIMUM FOR EACH SERVICE TEAM MEMBER

SALES TAXES

8.25% - FOOD & BEVERAGES

7.25% - FLORALS, RENTALS, SERVICE STAFF

DEPOSITS & PAYMENTS

\$500 RESERVES YOUR DATE ON OUR CALENDAR

50% DUE 90 DAYS PRIOR TO YOUR EVENT

OUR DEPOSITS ARE NON-REFUNDABLE

FINAL GUEST COUNT IS DUE 7 DAYS PRIOR TO YOUR EVENT

FINAL PAYMENT IS DUE 5 DAYS PRIOR TO YOUR EVENT

3.5% FEE CHARGED ON CREDIT CARD PAYMENTS



704.377.4202

1860 LINDBERGH STREET
CHARLOTTE, NC 28208

WWW.SOMETHINGCLASSIC.COM

