



New Years Day Brunch

Salads

Mixed greens with assorted toppings and Creole cinnamon vinaigrette
Cajun roasted potato salad with andouille sausage
Ambrosia fruit salad

Displays

Seafood display: shrimp cocktail, oysters on the half shell, crawfish,
Green lip mussels with Cajun shallot vinaigrette
Display of fresh vegetables, assorted cheeses
Creole rémoulade, jalapeño and pineapple salsa
Assorted breakfast breads, Danishes and muffins
Assorted jams and jellies

Entrees

Roasted asparagus with grilled peppers and onions
Braised collard greens
Bourbon smashed sweet potatoes
Hoppin' Johns
Fried catfish with spicy aioli
Chicken gumbo with steamed white rice

Breakfast Items

Farm fresh omelet station
Monterey Jack, andouille, peppers, tomatoes, onions, mushrooms, ham
Crispy bacon and link sausage
Pecan praline sticky buns

Carving stations

Smoked paprika rubbed brisket with Cajun demi
Tasso ham stuffed pork loin with chipotle gravy
New Orleans seafood boil
Jumbo shrimp, andouille sausage, crawfish, red potatoes, corn, clams

Desserts

Traditional Ballantyne Bananas Foster station with vanilla ice cream
Bourbon pecan pie, red velvet cake, beignets with cinnamon sugar
Lemon bars, chocolate hazelnut torte, Paris-Brest, café au lait crème brulee