Brunch

Start the morning off with a delectable selection of items for an early breakfast or a late lunch. All items are priced on a per person basis. Are you unsure of what to order? Contact us today to set up a tasting for only $25.

530-208-9768 samandizzyssweets.com Located in Atlanta, GA

Cheese Charcuterie Displays

Domestic Cheese & Fruit – $3/pp
Artisan Cheese & Fruit – $5/pp

-Add Meats + $2-

Mediterranean Display
(Includes cheese, fruit, meats, hummus or dip, grilled vegetables) – $8.50/pp

Add on: Smoked Salmon +4.25

Add on: Pasta Salad
Mediterranean Couscous, Tuscan Tortellini, Pesto, Jerk Chicken

Add on: Green Salads
Greek, Caesar, Chicken, Bacon Arugula, Rainbow, Caprese, Tomato and Watermelon, Raspberry Pistachio

Add on: Soups
Tomato Basil, Broccoli Cheddar, Vegetable Orzo, Minestrone, Lemongrass Coconut Curry, Bacon and Corn Chowder

ENTREES

FRITTATAS
Veggie (goat cheese, sundried tomato, arugula, onions, mushroom)
Triple meat +1
Smoked Salmon +2
$3.50

VANILLA WAFFLES
Fresh Fruit
Brown butter & sage syrup
$4.50

SWEET POTATO WAFFLES
Pecan Maple Syrup &
Candied Pecans
$4.75

HOT HONEY FRIED CHICKEN & WAFFLES
Spiced Honey Glaze & Spiced Waffle
$9

SOUTHWEST CHORIZO HASH
Black beans, chorizo, sunny side up eggs
$5

PANCAKES
Lemon Poppy seed
Buttermilk
Spiced
Sweet Potato
Banana Nut
Blueberry
$5

BRIOCHE FRENCH TOAST
Topped with seasonal fruit and powdered sugar
$5.50

BROWN BUTTER ALMOND FRENCH TOAST
Topped with toasted almonds and spiced rum nectarines
$6

CAJUN SHRIMP & GRITS
$9

SAUSAGE & PEPPERS
Smoked sausage and tri-color peppers
$4.50

SMOKED BRISKET HASH
Chopped brisket, tri-colored peppers, mixed potatoes and chimichurri
$9

STATIONS & BARS

STATIONS REQUIRE A CHEF ATTENDANT – $50 set-up fee

OMELETTE STATION
Cooked to Order:
Fresh eggs, bacon, ham, 3 types of cheese, peppers, onions, spinach, tomato, mushrooms
$6

WAFFLE BAR
Made to Order:
Vanilla waffles, berry compote, chocolate chips, pecans or walnuts, bananas, butter, maple syrup, powdered sugar, chantilly
$6.50

GOURMET BAGEL BAR
Smoked salmon, capers, assorted cream cheese, avocado, red onion, tomato, eggs
$6.50

CARVING STATION

CHOOSE YOUR MEAT:

PRIME RIB
$9

PORK LOIN
$8

SALMON WELLINGTON
$10

BEEF TENDERLOIN
$8

FLANK STEAK
$7

ADDITIONAL SIDES

SCRAMBLED EGGS
$2

FRESH SEASONAL FRUIT
$3

PLAIN GRITS
$2

CHEDDAR GRITS
$2.50

MIXED BREAKFAST POTATOES
Onions, bell peppers, herbs
$3.50

CHICKEN SAUSAGE LINKS
$3

CHICKEN & APPLE SAUSAGE BRATS
$3.50

APPLEWOOD SMOKED BACON
$3

CRACKED BLACK PEPPER BACON
$3.50

CANDIED BACON
$3.75

BREADS

CROISSANTS
$1.25

ENGLISH MUFFINS
$1.25

SWEET MUFFINS
$1.50

CHEDDAR HERB BISCUIT
$1.50

SWEET POTATO BISCUIT
$1.50

BUTTERMILK BISCUIT
$1.25

CORN MUFFIN
$1.25

BRIOCHE ROLLS
$1.50

BEVERAGES

LEMONADE
$1.50

SWEET TEA
$1.50

PEACH SWEET TEA
$1.75

LEMONADE REFRESHERS
(Strawberry Mint, Blueberry Basil, Pineapple Sparkle)
$2

INFUSED WATER STATION
$1.75

APPLE JUICE
$1.75

ORANGE JUICE
$2

FULL - SERVICE EVENTS

Minimum of 25 Guests

SALES TAX 8%
ELEGANT BUFFET PRESENTATION $125

Your buffet will be decorated with linen for each table, elegant serving pieces such as chafing dishes, porcelain platters or cast iron pans. Various elements such as candles, risers, greenery, florals, and glassware will be added for a nice visual presentation.
Finer Plastic plates, silverware, and napkins, are also included

Want to elevate some more? Swap the plastic for china and metal silverware for a $3/pp upcharge

DROP OFF WITH NO SERVICE

Drop off services will include aluminum chafing pans and holders, butane burners, plastic silverware, napkins, plates and serving ware.