

Brunch Catering Menu

Savory Brunch

St. Charles Breakfast

- Scrambled Eggs
- Fried Chicken Breasts & Tasso Cream Sauce
- Choice of Stone-Ground Grits or Breakfast Potatoes
- Buttermilk Biscuit with Cane Syrup Butter, Strawberry or Grape Preserves

The Ruby Breakfast

- Scrambled Eggs
- Bacon, Chicken Sausage or Pork Links
- Choice of Stone-Ground Grits or Breakfast Potatoes
- Buttermilk Biscuit with Cane Syrup Butter, Strawberry or Grape Preserves
- Fresh fruits

Breakfast Tacos (2 Tacos Per Order)

- Chorizo Taco Scramble Garnished with Chives
- Chipotle Sour Cream & Pico de Gallo
- Choice of Stone-Ground Grits or Breakfast Potatoes
- Corn/Flour Tortillas

Grab & Go Breakfast Biscuit Sandwich

- Bacon, Scrambled Eggs, Cheddar
- Chicken Sausage, Scrambled Eggs, Cheddar
- Chorizo, Scrambled Eggs, Cheddar
- Fresh Fruits

Beverages

French Truck Coffee (96 oz)
French Truck Iced Coffee Nola Style (32 oz)
French Truck Iced Creamy Vanilla Coffee (32 oz)
Fresh Juice Selection (OJ, Apple, Cranberry) (32 oz)

Sweet Brunch

Pancake Breakfast

- Classic Pancakes with Cane Syrup Butter & Maple Syrup
- Choice of Bacon, Chicken Sausage or Pork Links
- · Scrambled Eggs
- Fresh Fruits

French Toast Breakfast

- Brioche French Toast with Cane Syrup Butter & Maple Syrup
- Choice of Bacon, Chicken Sausage or Pork Links
- Scrambled Eggs
- Fresh Fruits

Extra Sunshine

Extras

Buttermilk Biscuits
French Toast Bites
Sausage Thyme Gravy
Bacon, Chicken Sausage or Pork Links
Stone-ground Grits
Breakfast Potatoes
Fresh Fruits
Pancake
French Toast



Bananas Foster Topping (320z)

Scan to Order



Lunch Catering Menu

Sandwiches

Turkey Avocado

Hickory-smoked turkey, avocado spread, pico de gallo, red onion, English cucumbers, and mayo on wheat berry toast

Club

Hickory-smoked turkey, applewood-smoked sliced ham, cheddar, lettuce, tomato, and red pepper aioli on sourdough toast

Chicken Salad

Housemade chicken salad with spiced candied pecans, green apples, red grapes, topped with mixed greens on wheat berry toast

Southern BLT

Fried green tomato & fresh red tomato, applewood-smoked bacon, lettuce, and mayo on brioche toast

Platters & Build Your Own

Fried Chicken Platter

24 pc Chicken strips served with one sauce (BBQ Sauce, Hot Honey Glaze, Roasted Red Pepper Aioli, or Carolina Gold BBQ)

• Choice of Side

Build Your Own BBQ Pork Sandwich Bar

Apple-Braised pork, Creole slaw, classic BBQ, Carolina Gold BBQ, pickles, brioche buns

Build Your Own Taco Bar

- Pico de gallo, pepper jack, chipotle sour cream, pickled red onions
- Protein Options (choose one or split):
 Cochon, Chorizo, Fried Chicken, Fried Catfish

Salads

Sunshine Salad

Mixed greens, English cucumbers, cherry tomatoes, pickled red onions, strawberries, spiced candied pecans, champagne vinaigrette

Cobb Salad

Mixed greens, cherry tomatoes, pepper jack, boiled egg, pig-candy bacon, green goddess dressing

Sides

Feeds 4 - 6

- Tater Tots
- Fresh Fruits
- Creole Slaw
- Kettle Chips (4 Bags)
- Black Beans & Rice
- Chocolate Chip Cookies (4)

Drinks

- Lemonade (1 gal)
- Sweet Tea (1 gal)
- Unsweetened Tea (1 gal)

Submit your order online at rubybrunch.com. Your local catering manager will confirm via phone or email. Minimum of 10 people for all catering orders. Additional fees may apply based on your request. We ask for orders to be submitted at least 72 hours in advance. Delivery may be available. \$30 under \$300, 10% over \$300. Questions? Email catering@rubybrunch.com



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Brunch Box Menu

Ruby Breakfast Sandwich

Applewood-smoked bacon or chicken sausage, scrambled egg, and cheddar on a buttery brioche bun or Ruby buttermilk biscuit. Served with kettle chips.

Creole Cochon Breakfast Tacos

Two grilled tortillas with apple-braised pork, bacon-onion jam, creole slaw, pico de gallo, and pickled red onions. Served with kettle chips.

Chorizo Breakfast Tacos

Two grilled tortillas filled with spicy chorizo sausage, scrambled eggs, pico de gallo, pepper jack, chipotle sour cream, and avocado. Served with kettle chips.

Carolina Gold Cochon Sandwich

Slow-cooked, apple-braised pork with Carolina Gold BBQ, creole slaw, and pickles on a buttery brioche bun. Served with kettle chips.

Ruby Fried Chicken Sandwich

Crispy fried chicken, housemade roasted red pepper aioli, and pickles on a buttery brioche bun. Served with kettle chips.

Southern BLT Sandwich

Fried green tomato & fresh red tomato, applewood-smoked bacon, lettuce, and mayo on brioche toast. Served with kettle chips.

Chicken Salad Sandwich

Housemade chicken salad with spiced candied pecans, green apples, red grapes, topped with mixed greens on wheat berry toast. Served with kettle chips.

Hot Honey Biscuit

Crispy fried chicken tossed in hot honey glaze on a Ruby buttermilk biscuit. Served with kettle chips.

Your Choice - \$15 Each

Minimum 5