

~ Continental Breakfast Selections ~

Quick Bites...

*A Selection of Proof's
Fresh Baked Breakfast
Breads including: Muffins,
Croissants, Danish, Bagels
with Sweet Butter, Jam
and Flavored Cream Cheeses
Assorted Juice
Fresh Brewed Coffee,
Decaffeinated Coffee
And Specialty Teas*

12 per Guest

Southern Start...

*Fresh Baked Breakfast
Breads, Fruit Muffins,
Homemade Biscuits with
Choice of (2) of the
following: Ham, Bacon,
Sausage Patty or Cheese
Biscuits, Assorted Whole
Fruits, Orange and
Assorted Juice
Fresh Brewed Coffee,
Decaffeinated Coffee
And Specialty Teas*

14 per Guest

Fast Easy Fresh...

*Choice of Hot Oatmeal or
Cream of Rice or Cream of
Wheat with Seasonal Fruit
Compote and Garnishes
Fresh Granola, A Selection
of Yogurts, Homemade
Muffins and Breakfast
Breads, Assorted Juice
Fresh Brewed Coffee,
Decaffeinated Coffee
And Specialty Teas*

13 per Guest

*Add Sliced Seasonal Fruit and Melons for **2 per Guest** for Continental Breakfast*

**Continental breakfast is based on one-hour service and may be replenished at the a la carte prices.*

~ Breakfast Entrees ~

Steak & Eggs

24

Roasted New York Strip Loin with One-Eyed Susan, Potato Cake with Vidalia Onions, Cherry Tomato and Mint Salad, and Sauce Béarnaise

Classic Eggs Benedict

19

English Muffin Topped with Poached Eggs, Canadian Bacon and Hollandaise Sauce, and Roasted Rosemary Potatoes with Grilled Roma Tomato

"Eggs in a Basket"

17

Lightly Scrambled Eggs in "Puff Pastry Baskets" with a choice of Applewood Smoked Bacon or Sausage Links, Hash Brown Potatoes and Macerated Strawberries

Twice Baked Brioche

18

Rich Brioche Bread Soaked with Grand Marnier Infused Crème Royale and Topped with Almond Cream, Slivered Almonds and Maple Butter Seasonal Fruit Compote with Choice of Brown Sugar Baked Applewood Smoked Bacon or Maple Sausage Links

Pancakes

14

Fluffy Pancakes with Warm Maple and Fruit Syrup's, Whipped Cream and Choice of Sausage Links or Applewood Smoked Bacon

Fruit Martini

14

Seasonal Fresh Fruit "Carpaccio" with Assorted Garnishes and an Organic Yogurt Martini

*All entrees are served with Fresh Orange Juice, Assorted Breakfast Breads, Butter and Preserves,
Fresh Brewed Coffee, Decaffeinated Coffee and Specialty Teas*

~ Breakfast Buffet ~

Fresh Seasonal Sliced Fruit and Yogurt

Fresh Scrambled Eggs, Biscuits with Country Style Gravy

Choice of (2) Sausage Links, Country Ham, Applewood Smoked Bacon or Turkey Sausage

Choice of (1) Cheese Grits or Home Fried Potatoes, Breakfast Bakeries to include Danish, Pastries, Muffins, Bagels, Croissants, Bear Claws and Breakfast Breads with Butter and Preserves

Orange and Grapefruit Juice, Fresh Brewed Coffee, Decaffeinated Coffee and Specialty Teas

17 per Guest

~ Brunch Buffet ~

Choice of (2) Juices Orange, Grapefruit, Apple, Tomato or Cranberry

Choice of (1) Dawn Breaker Eggs with Cream Cheese, Ham and Scallions Folded into Lightly Scrambled Eggs, Seasonal Vegetable Frittata

Choice of (1) Cheese Blintzes with Strawberry or Blueberry Sauce, French Toast with Seasonal Fruit Compote, Biscuits & Country Gravy, Twice Baked Brioche

Choice of (2) Buttered or Cheese Grits, Hash Browns, Roasted Spicy Yukon Potatoes, Macaroni & Cheese, Roasted Red Potatoes with Rosemary and Garlic

Choice of (2) Applewood Smoked Bacon, Sausage Links, Sausage Patties, Turkey Sausage

Choice of (1) Thyme Roasted Chicken, Curry Scented Roast Pork Loin, Fried Chicken, Roasted Strip Loin with Horseradish Cream

Choice of (2) Tarragon infused Vegetable Medley, Steamed Haricot Vert with Brown Butter and Almonds, Bourbon Spiked Carrots, Sautéed Squash & Zucchini with Oregano and Olive Oil

Breakfast Bakeries to include Bagels, Danish, Pastries, Muffins, Filled Croissants and Bear Claws Finger Desserts, Petite Fours, Fruit Cobbler

Iced Tea, Fresh Brewed Coffee, Decaffeinated Coffee and Specialty Teas

28 per Guest

Additional Buffet Selections with Chef Attendant

Omelets & Eggs...

Omelets or Eggs (To Order) with "Too Many" Assorted Garnishes, Bacon, Mushrooms, Green Peppers, Onions, Tomatoes, Monterey Jack and Cheddar Cheeses

5 per Guest

Carving...

Your Choice of (1) Roasted Turkey, Honey Glazed Ham, Roasted Steamship Round of Beef (Minimum 150pp) Assorted Rolls and Condiments

5 per Guest

Belgian Waffles...

Complimented by Assorted Toppings... Whipped Cream, Fresh Berry Compotes, Chocolate Shavings, Pecans, Walnuts, Butter and Syrup

5 per Guest

