

Breakfast Menu

~ Buffets

~ Served Plates

~ Continental Service

~ Beverage Service

Breakfast Buffets

GRAND AMERICAN BUFFET \$12.95 PER PERSON

Chilled Fresh Seasonal Fruit Medley
Fresh Baked Buttermilk Biscuits
Assorted Fruit Jellies and Butter
Fluffy Scrambled Eggs
Golden Hash Browned Potatoes
Crispy Bacon Strips
Grilled Pork Sausage Patties

EUROPEAN BREAKFAST \$13.95 PER PERSON

Fresh Sliced Fruits and Strawberries
Fresh Baked Pastries and Breakfast Breads
(Strudel, Danish, Croissants and Muffins)
Chilled Sliced Meats and Cheeses
(Sugar Cured Ham, Smoked Turkey, Baby Swiss and Cheddar)
Fluffy Scrambled Eggs
Au`Gratin Potato Soufflé
Sliced Smoked Sausage
French Toast and Maple Syrup

HEALTHY CHOICE BUFFET \$12.95 PER PERSON

Chilled Fresh Seasonal Melon, Pineapple and Grape Medley
Assorted Citrus Sections, Fresh Strawberries (seasonal)
Multi Grain Bars
Assorted Flavor Yogurts and Creamy Low-Fat Yogurt
Hot Creamy Oatmeal with Assorted Toppings
"Fresh Baked Granola Clusters, Pecans, Coconut Flakes, Raisins,
Trail Mix, Clover Honey, Dark Chocolate Chips, Brown Sugar"

All menu prices subject to 17% service charge and 9.75% sales tax

Breakfast Buffets

CLASSIC SOUTHERN BREAKFAST \$13.95 PER PERSON

Fresh Baked Buttermilk Biscuits
Assorted Fruit Jellies and Butter
Country Style Peppered "Sausage" Gravy
Fluffy Scrambled Eggs
Hash Brown Potato Casserole
Fried "Granny Smith" Apples
Crispy Smoked Bacon Strips
Grilled Pork Sausage Patties
Hot Creamy Grits

VOLUNTEER BREAKFAST \$14.95 PER PERSON

Chilled Fresh Seasonal Fruit Medley
Fresh Baked "Southern Style" Buttermilk Biscuits
Assorted Fruit Jellies and Butter
Country Style Peppered "Sausage" Gravy
Fluffy Scrambled Eggs
Home-fried Potatoes with Grilled Onions
Crispy Smoked Bacon Strips
Grilled Whole Hog Sausage Patties
Sliced Country Ham Pieces
Fried "Granny Smith" Apples
French Toast with Warm Maple Syrup
Hot Creamy Grits
Assorted Fresh Baked Pastries
(Strudel, Danish, Scones and Muffins)

*All breakfast buffets include coffee service, tea, water,
and fresh fruit juices.*

All menu prices subject to 17% service charge and 9.75% sales tax

Elegant Plated Breakfasts

Service includes freshly brewed coffee, hot tea or ice water and your choice of chilled fruit juices.

EGGS BENEDICT

Poached Eggs and Canadian Bacon served on Grilled English Muffins Draped with Rich Béarnaise Sauce, Home Fried Potatoes and Chilled Fruit Cup.

\$12.95

PAN FLIPPED GOURMET OMELETS

Your choice of Omelet served with Crispy Hash Browned Potatoes, Fresh Chilled Fruit Cup and Warm Buttermilk Biscuits \$11.95

JUMBO AMERICAN TOAST WITH FRUIT AND BACON

Extra thick cut Texas Toast grilled in a Sweet Cinnamon Flavored Egg Batter. Topped with Your Choice of Fruit: Blueberry, Strawberry, Apple or Cherry. With Your Choice of: Bacon or Sausage. Includes Warm Syrup and Whipped Butter.

\$11.95

SOUTHERN BREAKFAST

Fresh Baked Buttermilk Biscuits, Country Style Sausage Gravy, Scrambled Eggs, Hash Brown Casserole and Assortment of Breakfast Meats (Grilled Country Ham, Sausage Patties and Bacon Strips).

\$11.95

ALL AMERICAN BREAKFAST

Choice of Bacon, Sausage or Ham, 2 Eggs Scrambled, Hash Browned Potatoes and Warm Buttermilk Biscuits with Butter and Assorted Fruit Jellies.

\$11.25

All menu prices subject to 17% service charge and 9.75% sales tax

Elegant Plated Breakfasts

NEW YORK STEAK AND EGGS

Hand Cut 8 oz Strip Steak Grilled to perfection. Served with Hash Browned Potatoes, 2 Eggs Scrambled and Buttermilk Biscuits.

\$14.95

“TEX-MEX” BREAKFAST

Twin Flour Tortillas filled with, Fluffy Scrambled Eggs, Crispy Bacon, Sautéed Onions and Peppers, Jack and Cheddar Cheese. Topped with a Smooth, Light Cheese Sauce Garnished on the side with Sour Cream, Fresh Salsa and Guacamole. Includes Ranch Fried Potatoes.

\$12.95

CHEF’S CHOICE GOURMET BREAKFAST

Fresh Baked Apple Strudel, Florentine Stuffed Baked Tomato, Slice of Quiche Lorraine (Bacon, Tomato, Shallot and Cheese) or Mushroom Quiche (Champignon, Portabella, and Crimini Mushrooms) Fresh Fruit Medley.

\$12.95

HEALTHY CHOICE BREAKFAST

Sliced Fresh Fruit Plate with our Chef’s Homemade Chewy Granola Bars, Creamy Fruit Yogurt and 2 Multi Grain Pancakes with Natural Maple Syrup.

\$11.95

If there is a special combination or entrée that you don’t see listed here, please inquire with our staff. We can accommodate most requests.

All menu prices subject to 17% service charge and 9.75% sales tax

Continental Breakfast Service / Snacks

\$5.25 Per Person.

Includes your choice of two of the items below along with standard beverage service (Coffee, Hot Tea and Ice Water).

Each additional menu item is \$1.00 per person.

Upgrade to "Full beverage service" with our assortment of Chilled Fresh Fruit Juices. Additional \$1.00 per person.

ASSORTED FRESH BAKED MINI MUFFINS

FRUIT FILLED STRUDEL - ASSORTED FRESH BAKED SCONES

FRUIT AND CHEESE FILLED MINI DANISH

ASSORTED MINIATURE QUICHE

**FRESH BAKED BISCUIT ASSORTMENT
WITH SAUSAGE, BACON, HAM**

Includes Butter and Preserves

FRESH MADE ASSORTED DOUGHNUTS

ASSORTED FRESH BAKED COOKIE TRAY

Chocolate Chunk, Oatmeal, M&M, Peanut Butter,
Macadamia & White Chocolate

ASSORTED OPEN FACE TEA SANDWICHES

TOASTED SNACK MIX - GRANOLA / SNACK BARS

CHILLED FRUIT TRAY OR WHOLE FRESH FRUIT

ASSORTED CHEESE CUBES WITH GRAPES AND CRACKERS

All menu prices subject to 17% service charge and 9.75% sales tax

Beverage Service

STANDARD SERVICE

Coffee, Hot Tea and Ice Water

\$1.25 Per Person

EXPANDED BEVERAGE SERVICE

Standard Service and Assorted Chilled Juices:

Cranberry, Orange and Tomato

\$2.50 Per Person

SINGLE SERVICE BEVERAGES BY CONSUMPTION

Assorted Canned Sodas, Bottled Water with Ice and Glasses sold by consumption may be added to any of the above.

\$1.50 Per Each

If there is a special food item or request, please feel free to ask about its availability.

Our staff is always willing to accommodate you.