



BREAKFAST MENU



BREAKFAST SANDWICHES (priced each)

Served on your choice of biscuit or croissant

- \$2 Bacon or Sausage
- \$4 Bacon or Sausage, Egg and Cheese
- \$4 Country Ham and Egg
- \$4 Egg, Cheddar and Chorizo Burritos
- \$4 Ham, Egg and Cheese on English Muffins

BAKED GOODS (priced each)

- \$2 Assorted Muffins
- \$2 Assorted Danish
- \$2 Buttermilk Biscuits
- \$2 Coffee Cakes
- \$2 Cinnamon Rolls
- \$2 Croissants

BREAKFAST BUFFETS (priced per person)

- \$10 Danish, Buttermilk Biscuits and Croissants with Preserves and Whipped Butter
- \$12 Danish, Buttermilk Biscuits and Croissants with Preserves, Whipped Butter, Fresh Cut Fruit and Yogurt with Granola
- \$18 Danish, Croissants with Preserves and Whipped Butter, Buttermilk Biscuits and Gravy, Sliced Fresh Fruit, Scrambled Eggs, Applewood Smoked Bacon, Country Sausage and Creamy Grits

BRUNCH BUFFETS (priced per person)

- \$18 Croissants and Buttermilk Biscuits with Preserves and Whipped Butter, Fresh Cut Fruit, Scrambled Eggs, Loaded Grits with Cheddar, Bacon and Green Onions
- \$26 Buttermilk Biscuits with Preserves and Whipped Butter, Strawberries and Mint Cream, Scrambled Eggs, Smoked Salmon and Roasted Tomato Strata, Fried Shrimp and Cheddar Grits Cakes with Herbed Butter and Applewood Smoked Bacon

- \$28 Buttermilk Biscuits with Preserves and Whipped Butter, Fresh Berries with Sabayon Cream, Marinated Hothouse Tomatoes with Fresh Basil, Ham and Cheddar Frittata, Creamy Grits, Applewood Smoked Bacon, Southern Fried Chicken and Slow-Cooked Collards

BUFFET ENHANCEMENTS (priced per person)

To any breakfast or brunch buffet, add your choice of:

- \$2 Link Sausage
- \$2 Applewood Smoked Bacon
- \$2 Selection of Assorted Cereal
- \$4 Sliced Country Ham
- \$4 Hashbrown Casserole
- \$4 Home-Fried Potatoes with Peppers & Onions
- \$4 Cinnamon Rolls
- \$4 Berries and Cream
- \$4 Fresh Cut Fruit
- \$4 Country Fried Steak
- \$8 Chorizo and White Cheddar Strata
- \$10 Eggs Benedict
- \$10 Grilled Flat Iron Steak

DISPLAYS (priced per person)

- \$4 Steel Cut Irish Oats with Fresh Berries, Brown Sugar, Cinnamon Sugar, Raisins, Butter and Cream
- \$4 Hearty Sourdough French Toast with Fresh Berries, Whipped Butter, Warm Maple Syrup, Powdered Sugar and Whipped Cream
- \$12 Salmon Lox. House-Cured Loch Duart Salmon with Red Onion Preserves, Bacon-Dill Cream Cheese, Green Onion Dijon sauce and Potato Crisps

ATTENDED STATIONS (priced per person)

Elevate your guests' experience with an interactive Chef-attended station.

- \$10 Country Ham Carving Station, Coca-Cola Glazed, with Cheddar Biscuits and Scallion Creole Mustard (minimum 30 guests)
- \$12 Omelets and Eggs, Freshly Prepared with All Your Favorite Add-ins
- \$22 Beef Tenderloin with Toasted English Muffins, Hollandaise Sauce, Roasted Tomatoes and Mushrooms
- \$10 Freshly Made Pancakes
(Choose One: Classic, Blueberry, Chocolate Chip) with Whipped Butter, Warm Maple Syrup, Powdered Sugar, Whipped Cream & Fresh Berries



**CHEF'S SUGGESTED PLATED BREAKFAST
OR BRUNCH** (priced per person)

Plated meals are accompanied by hot biscuits, butter, jellies and preserves.

- \$12 Scrambled Eggs, Crispy Bacon, Buttered Grits and Sliced Tomatoes
- \$14 Cheddar and Chive Scrambled Eggs, Country Ham, Home Fried Potatoes with Peppers and Onions
- \$14 Quiche Lorraine, Herbed Roma Tomato and Hashbrown Casserole
- \$16 Crème Brûlée French Toast with Warm Maple Syrup, Chicken and Apple Sausage, Apple Matchsticks
- \$20 A Crispy Crab Cake with Hollandaise, Sliced Tomatoes and Steamed Asparagus
- \$20 Sliced Beef Tenderloin Benedict on Crispy English Muffins with Hollandaise, Crispy Waffle Chips and Sliced Tomatoes
- \$20 Half Biscuit with Fried Chicken Breast and Tomato Gravy with a Side of Grits and Fresh Cut Fruit

BEVERAGES

All beverages are charged on consumption.

SOFT DRINKS

\$1.25 per can

BOTTLED WATER

\$1.75 each

FRESH FRUIT JUICE

\$24 per gallon

COFFEE

\$5 per pot, \$15 per urn