

## WPCC Breakfast/Brunch Menu

### **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.
- \$16 Danish, Croissants with Preserves and Whipped Butter, Buttermilk Biscuits and Gravy, Sliced Fresh Fruit, Scrambled Eggs, Apple Wood Smoked Bacon, Country Sausage and Creamy Grits.

### Enhancements (priced per person)

*To any breakfast or brunch buffet, add:*

- \$2 Link Sausage
- \$2 Apple Wood Smoked Bacon
- \$2 Selection of Assorted Cereal
- \$4 Sliced Country Ham
- \$4 Hashbrown Casserole
- \$4 Home-Fried Potatoes with Peppers and Onions
- \$4 Cinnamon Rolls
- \$4 Berries and Cream
- \$4 Fresh cut fruit
- \$6 Country Fried Steak
- \$6 Chorizo and White Cheddar Strata
- \$8 Eggs Benedict
- \$10 Grilled Flat Iron Steak

### **Brunch Buffets** (priced per person)

- \$16 Croissants and Buttermilk Biscuits with Preserves and Whipped Butter, Fresh Cut Fruit, Scrambled Eggs, Loaded Grits with Cheddar, Bacon and Green Onions.
- \$20 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 Apple Wood Smoked Bacon.
- \$22 Buttermilk Biscuits with Preserves and Whipped Butter, Fresh Berries with Sabayon Cream, Marinated Hothouse Tomatoes with Fresh Basil, Ham and Cheddar Frittata, Creamy Grits, Apple Wood Smoked Bacon, Southern Fried Chicken and Slow-Cooked Collards.

---

GOLF & COUNTRY CLUB

***Displays, Attended Stations (priced per person)***

**Displays**

- \$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.
- \$8 Salmon lox. House cured Loch Duart salmon with red onion preserves, bacon-dill cream cheese, green onion Dijon sauce and potato crisps.

**Attended Stations**

- \$6 Country Ham, Coca Cola Glazed, with Cheddar Biscuits and Scallion Creole Mustard (minimum 30 guests).
- \$10 Omelets and Eggs, freshly prepared with all your favorite add-ins.
- \$16 Beef Tenderloin with Toasted English Muffins, Hollandaise Sauce, Roasted Tomatoes and Mushrooms.

***Plated Breakfast and 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 Brulee French Toast with Warm Maple Syrup, Chicken and Apple Sausage, Apple Matchsticks.
- \$18 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.

***Breakfast Sandwiches (priced each)***

- \$2 Bacon or Sausage Biscuits.
- \$4 Bacon or Sausage, Egg and Cheese Biscuits.
- \$4 Country Ham and Egg Biscuits.
- \$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.

***Passed Canapes (priced each)***

- \$2 Sundried tomato and goat cheese phyllo cup with baby shrimp.
- \$2 Crudites. Veggie sticks in a mini cup with ranch dip.
- \$3 House cured Scottish salmon and bacon-dill cream cheese mini cones.
- \$3 Roast beef in an edible whole wheat spoon with horseradish cream.
- \$3 Tuna tartare and ginger-wasabi mayo in a waffle cornet.

*All prices are subject to tax and gratuity.*