



BREAKFAST MENU

American Continental - \$9.00

Fresh Fruit Platter, Assorted Breakfast Pastries or Bagels with Butter, Cream Cheese, & Jellies. Served with Freshly Brewed Coffee & Assorted Fruit Juices

Healthy Start - \$12.00

Fresh Fruit Platter, Oatmeal with Toppings, Assorted Breakfast Pastries, & Miniature Yogurt Parfaits. Served with Freshly Brewed Coffee & Assorted Fruit Juice

Sunrise Buffet - \$15.00

Fresh Fruit Platter, Scrambled Eggs, Choice of Creamy Grits OR Rosemary Red Potatoes, Bacon & Sausage & Assorted Breakfast Pastries. Served with Freshly Brewed Coffee & Assorted Fruit Juices

Create Your Own Breakfast Buffet - \$15.00

Served with Freshly Brewed Coffee & Assorted Fruit Juices

Choose 1

Scrambled Eggs

French Toast Casserole

Spinach & Mushroom Quiche

Vegetable & Cheese Strata

Sausage & Cheese Strata (+\$2)

Bagels & Lox (+\$3)

Stuffed Biscuits (+\$2) - Choice of Bacon, Egg & Cheese Or Sausage, Egg & Cheese, Or Southern Style Chicken Biscuit

Omelet Station (+\$2) Custom Made-to-Order Omelets with Assorted Filings to Include: Bell Peppers, Chopped Tomato, Onions, Black Olives, Sliced Mushrooms, Fresh Spinach, Bacon, Diced Ham, Monterey Jack & Sharp Cheddar Cheeses.

Requires chef attendant (+\$50) 1 Chef per 25 Guests

Choose 2

Fresh Fruit Platter

Creamy Grits

Roasted Rosemary Potatoes

Bacon

Sausage

Assorted Breakfast Pastries

Assorted Bagels & Condiments

Assorted Cereals with Milk

Miniature Yogurt Parfaits

Oatmeal with Assorted Toppings

Hash Brown Casserole

Waffles with Syrup

Locally Baked Ike & Jane Donuts (+\$1)

Fresh Mixed Berries with Honey Mint Dressing (+\$1.50)

*Minimum catering order of 15 guests is required. All prices listed are per person, subject to 7% sales tax and 21% service charge. Menus can be customized to accommodate special requests or allergies