

BREAKFAST BUFFET

Pricing is based upon a One Hour Service Time | 25 Guest Minimum

All Meals Include a Station of Citrus Infused Water, Regular & Decaf Coffee with Creamer, Tea Box Selections & Orange Juice

BAKER'S CHOICE

Assorted Freshly Baked Breakfast Pastries and Muffins
\$10

CLASSIC CONTINENTAL

Assorted Freshly Baked Breakfast Pastries,
Fresh Cut Fruit and Berries, Yogurt Parfaits with Granola Crunch
\$14

CREATE YOUR OWN

EGGS

Scrambled Eggs
Garden Vegetable Scramble with Cheese
Egg White Frittata | Spinach, Mushroom, Cheese
California Strata | Avocado, Tomato, Spinach, Swiss
Western Strata | Peppers, Onions, Ham, Cheddar
Traditional Eggs Benedict Add 2

POTATOES

Home Fried Potatoes
Western Style Potatoes
Potato & Cheddar Casserole
Sweet Potato Hash
Cheddar Garlic Baked Grits
Maple Pecan Baked Grits

GRAINS

Vanilla Cinnamon French Toast Bake
Blueberry Pancakes with Whipped Cream, Syrup
Quinoa Salad with Berries, Nuts
Belgium Waffles with Fruit Compote
Assorted Freshly Baked Breakfast Pastries
Cinnamon & Cranberry Baked Oatmeal

MEATS

Grilled Country Sausage Links
Turkey Bacon
Applewood Smoked Bacon
Chipped Beef over Buttermilk Biscuits
Applewood Smoked Ham

FRUITS

Fresh Cut Fruit & Berries
Whole Fruit
Warm Apple Turnovers
Granola & Yogurt with Berries
Baked Peach Oatmeal Strudel

CHOOSE FOUR - \$18 | CHOOSE FIVE - \$21
SELECTION IS LIMITED TO ONE PER CATEGORY

PREMIUM ADD ONS

Pricing is based on selection of create your own breakfast

OMELET STATION

Made-to-Order Omelets:
Applewood Smoked Bacon, Tavern Ham,
Mushrooms, Bell Peppers, Onions,
Tomatoes, Cheddar Cheese, Swiss Cheese
Add 6 per person

CREPE STATION

Made-To-Order Crepes: Vanilla Bean Cream
Cheese, Marmalade, Lemon Curd,
Fresh Berries, Chocolate Chips, Whipped Cream
Add 4 per person

CHEF ATTENDED STATIONS INCLUDE \$50 PER EACH ATTENDANT FEE

Pricing are subject to Venue Rental, 20% Service Charge & 6% Sales Tax