

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 Flavored Creamers, Tea Box Selections & Orange Juice

BAKER'S CHOICE

House-made Assorted Savory & Sweet Breakfast Pastries
Muffins, Fresh Cut Fruit & Berries
Vanilla Yogurt, Granola Crunch
\$16

CREATE YOUR OWN

EGGS

Scrambled Eggs
Garden Vegetable Scramble with Cheese
Western Strata | Peppers, Onions, Ham, Cheddar
Traditional Eggs Benedict (\$2 Upgrade)

POTATOES

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

GRAINS

Vanilla Cinnamon French Toast Bake
Belgium Waffles with Fruit Compote
House-made Assorted Savory & Sweet Breakfast Pastries
Cinnamon & Cranberry Baked Oatmeal

MEATS

Grilled Country Sausage Links
Chicken Sausage
Applewood Smoked Bacon
Sausage Gravy with Buttermilk Biscuits
Applewood Smoked Ham

FRUITS

Fresh Cut Fruit & Berries
Whole Fruit
Granola & Yogurt with Berries

CHOOSE FOUR | \$20
CHOOSE FIVE | \$23
*SELECTION IS LIMITED TO
ONE ITEM PER CATEGORY

OPTIONAL ADD ON:

CHEF ATTENDED OMELET STATION

Pricing is based on selection of create your own breakfast

CHEF ATTENDED STATIONS INCLUDE A \$50 PER HOUR PER ATTENDANT

Omelets are Made to Order with the Following Ingredients:

Applewood Smoked Bacon, Ham, Mushrooms,
Broccoli, Bell Peppers, Onions, Tomatoes,
Cheddar Cheese, Swiss Cheese

\$8 per person

*Egg Whites Available

Pricing is per person and subject to Venue Rental, 20% Service Charge & 6% Sales Tax