



## **SERVED BREAKFAST**

### **The Club Breakfast**

Chilled Orange Juice  
Farm Fresh Scrambled Eggs w/ Accompaniments  
Oven Roasted Breakfast Potatoes  
Crisp Apple Wood Smoked Bacon  
Fresh Fruit Cup  
Assorted Fresh Baked Breakfast Breads on Each Table  
Coffee, Tea, & Water  
\$14

### **Quiche Plate**

Chilled Orange Juice  
Fresh Seasonal Fruit Cup  
Chefs Choice of Fresh Baked Individual Quiches  
Caramelized Maple & Brown Sugar Sweet Potatoes  
Coffee, Tea, & Water  
\$14

### **The Cold Plate**

Chilled Orange Juice  
Fresh Seasonal Fruit Cup  
A Fresh Sliced Bagel w/ Lemon Dill Cream Cheese  
Smoked Salmon, Shaved Red Onion, Capers, & Sliced Tomato  
Coffee, Tea, & Water  
\$16

## **Breakfast Buffet Options**

*Available for groups of 25 or more*

### **Continental Breakfast**

A Selection of Fruit Juices  
An Assortment of Petite Classic Danish,  
Muffins, Flaky Croissants, & Bagels  
Fruit Preserves & Butter  
Fresh Seasonal Fruit Display  
Coffee, Tea, & Water  
\$9

### **Healthy Start**

A Selection of Fruit Juices  
A Selection of Cold Cereals & Milk  
Seasonal Berries & Bananas  
A Selection of Individual Flavored Yogurts  
Hot Oatmeal with Dried Fruits & Brown Sugar  
Coffee, Tea, & Water  
\$14

### **The Eye Opener Buffet**

A Selection of Fruit Juices  
Fresh Cut Seasonal Fruit Salad  
Farm Fresh Scrambled Eggs w/ Accompaniments  
Apple Wood Smoked Bacon & Whole Hog Sausage Links  
Roasted Breakfast Potatoes  
Southern Style Buttermilk Biscuits & Gravy  
Assortment of Fresh Baked Breakfast Breads  
Coffee, Tea, & Water  
\$17

Add Oatmeal, Brown Sugar, and Raisins for \$3  
Assorted Chilled Yogurt for \$2 per person