

Breakfast Selections

Continental Breakfast

Assortment of Pecan Rolls, Bagels, Muffins and Donuts served with Butter, Jam & Cream Cheese

Freshly brewed Coffee, Decaffeinated Coffee, Specialty Teas and Assorted Juice \$9.25

Fresh sliced Seasonal Fruit and Berries (\$1.50 additional)

Breakfast Entrees

(All breakfast entrees accompanied by breakfast pastry, juice, freshly brewed coffee and specialty teas)

Scrambled Eggs

Scrambled Eggs with Canadian bacon or sausage
Potatoes O'Brien \$10.25

Texas Toast

Texas Toast with warm maple syrup, Turkey Sausage and fresh sliced fruit \$10.25

Country Ham and Eggs

Fluffy Scrambled Eggs with baked country Ham
Homefried Potatoes \$10.25

Veggie Scramble

Local fresh vegetables and Fontina Cheese
Served with Potato Pancakes \$10.95

Eggs Benedict

Poached Eggs atop Canadian Bacon on a split toasted English Muffin
Topped with Hollandaise Sauce
Roasted Red Potatoes
\$10.95

Breakfast Buffet

Assorted Juice

Fresh Fruit and Berries

Plain & Fruit Yogurt with Granola

Texas Toast with warm maple syrup

Bacon or Sausage

Lyonnais or Homefried Potatoes

Assorted breakfast pastries

Freshly brewed Coffee and Specialty Teas

Select one: Scrambled Eggs, Country Stratta, Italian Stratta
\$14.25 per guest

Brunch Buffet

Assorted Juice
Fresh sliced Fruit and Berries
Whole Poached Salmon with cucumber dill sauce and cocktail bread
Fluffy Scrambled Eggs **or** Country Stratta (*select one*)
Canadian Bacon **or** Sausage (*select one*)
Lyonnaise **or** Homefried Potatoes (*select one*)
Texas Toast with warm maple syrup
Cheese Blintzes with fruit toppings
Select two: Citrus Chicken, Grilled Chicken Vinaigrette, Chef-carved
Country Ham, Roasted Top Sirloin of Beef

Chef's Selection of Vegetables
Assorted Breakfast Pastries
Freshly brewed coffee and specialty teas
\$19.95

Chef-carved Herb Crusted Prime Rib of Beef \$3.50 per guest, additional
Made to order Omelettes \$2.50 per guest, additional
Plus \$50.00 per Chef