

Breakfast MENU

BREAKFAST MENU

CONTINENTAL BREAKFAST

Buffet

\$25.00 per person

Juice

Orange | Apple | Cranberry

Yogurt Parfait

With Granola and Fresh Fruit

Muffins and Danishes

Assorted flavors

Fresh Fruit Platter

Hot Egg Bites

With Breakfast Potatoes and Your Choice of Ham, Bacon or Sausage

HOT BREAKFAST

Buffet

\$28.00 per person

Served with Breakfast Potatoes

Bacon or Sausage

Juice

Orange | Apple | Cranberry

Pastries

Choose Two

Muffins

Danishes

Bagels and Cream Cheese

Fruit Salad

Seasonal Local Fruits

Scrambled Eggs

Fluffy Scrambled Eggs

PREMIUM BREAKFAST

Buffet

\$32.00 per person

Served with Breakfast Potatoes

Bacon or Sausage

Sweet

Choose One

Waffles

Light and Fluffy Waffles Served with Maple Syrup Add Fresh Berries and Whipped Cream +\$2

French Toast

Cinnamon Egg-Battered Brioche Bread with Maple Syrup

Savory

Choose One

Scrambled Eggs

Fluffy Scrambled Eggs

Spinach and Feta Frittata

Flaky Pasty Crust Filled with Spinach, Cheese, and Caramelized Onions

Brunch MENU

BRUNCH MENU

PLATINUM BRUNCH

Buffet

\$38.00 per person

Served with Breakfast Potatoes

Bacon or Sausage

Choose One

Eggs on Beef Tenderloin

Fluffy Scrambled Eggs with English Muffins and Bearnaise Sauce

Olive Oil and Herb Poached Salmon on Avocado Toast

Focaccia Toast, Smashed Avocado, Tomato Confit, Baby Greens, Saffron Aioli

Seared Chicken Breast Chermoula and Savory Waffles

Radish and Cucumber Confit, Thyme, Bacon and Asiago Cheese

Torta Espanola (Spanish Frittata)

Olive Oil, Onions and Potatoes, Lemony Chickpea and Arugula

DELUXE BRUNCH

Buffet

\$58.00 per person

Served with Breakfast Potatoes

Bacon and Sausage

Choose One

Scrambled Eggs

Spinach, Caramelized Onions & Feta Frittata

Choose One

Truffle Risotto

Finished with Shaved Parmesan and Truffle Oil

Pasta Provençal

Garlic, Shallot, White Wine, and Brown Butter Sauce with

Melted Tomatoes, Broccolini and Basil

Vegetable Lasagna

Creamy Béchamel Sauce

Choose One

Pearl Sugar Waffles

Fresh Whipped Cream

Creme Brûlée French Toast

Brioche in a Caramelized Creme Brûlée Custard, Fresh Whipped Cream, Mixed Berries

Prime Rib Hash

Slow Roasted with Sautéed Potatoes and Fresh Garden Veggies

Lobster Benedict +MP

On Toasted Brioche Topped with Hollandaise

Additional ADD-ONS

BREAKFAST & BRUNCH ADD-ONS

Scrambled Eggs

\$5 per person

Fluffy Scrambled Eggs Made with Farm-Fresh Eggs and Seasoned to Perfection

Eggs Florentine

\$5 per person

Eggs Served Over Sautéed Spinach on Toasted English Muffins, Topped with Hollandaise Sauce

Bacon-Wrapped Asparagus

\$6 per person

Tender asparagus spears wrapped in crispy bacon, served with hollandaise sauce

Hash Browns

\$3 per person

Crispy Shredded Potatoes Seasoned with Herbs and Spices

Fresh Fruit Salad

\$4 per person

Assorted Seasonal Fruits, Such as Strawberries, Melon, Pineapple, and Grapes

Yogurt Parfait

\$5 per person

Layers of Greek Yogurt, Granola, and Mixed Berries

Avocado Toast

\$5 per person

Sliced Avocado on Toasted Artisan Bread, Drizzled with Extra Virgin Olive Oil and Sprinkled with Red Pepper Flakes

Biscuits and Gravy

\$6 per person

Flaky Buttermilk Biscuits Smothered in Savory Sausage Gravy

Muffins and Danishes

\$4 per person

Assorted Flavors

Biscuits and Gravy

\$4 per person

Cheese Grits

\$2 per person

Stir Fry Rice

\$4 per person

Crispy Chicken with Pimento Dip on Brioche

\$7 per person