

## **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 per guest, 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

Fresh sliced Fruit

\$10.25

#### **COUNTRY HAM & EGGS**

Fluffy Scrambled Eggs

Baked Country Ham

Homefried Potatoes

\$10.25

#### **NOT SO 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 with a Fresh Berry garnish

\$10.95

## **Breakfast Buffet**

Assorted Juice  
Fresh Fruit and Berries  
Plain & Fruit Yogurt with Granola  
Texas Toast with warm Maple Syrup  
Bacon or Sausage  
Lyonnaise 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  
Canadian Bacon – or - Sausage  
Lyonnaise – or - Homefried Potatoes  
Texas Toast with warm Maple Syrup  
Cheese Blintzes with Fruit toppings  
Citrus Chicken – or – Grilled Chicken Vinaigrette  
Chef-carved Country Ham – or - Roasted Top Sirloin of Beef  
Chef's Selection of Vegetables  
Assorted Breakfast Pastries  
Freshly brewed Coffee and Specialty Teas

\$19.95 per Guest

Chef-carved Herb Crusted Prime Rib of Beef \$3.50 per guest, additional  
Made to order Omelettes \$1.75 per guest, additional  
Plus \$50.00 per Chef