



all breakfast menus include: hot coffee, decaf, hot teas, and orange juice

continental breakfast \$12.95pp

18 person minimum (price subject to adjustment with less guest count)

assortment of fresh baked breakfast breads, fresh cut seasonal fruit, chilled juice

plated breakfast selections

18 person minimum (price subject to adjustment with less guest count)

simple breakfast \$14.95pp

scrambled eggs, country potatoes w/ peppers & onions, sausage or bacon,
fresh fruit platter, assorted breakfast breads

eggs benedict \$15.95pp

poached egg and canadian bacon on an english muffin
topped with hollandaise sauce.

served with country potatoes and breakfast breads

steak and eggs \$17.95pp

grilled sirloin steak, scrambled eggs, country potatoes and breakfast breads

hot breakfast buffets

25 person minimum

all american breakfast buffet \$17.95pp

scrambled eggs or quiche, country potatoes w/ peppers & onions, sausage or bacon,
hot biscuits and gravy or an assortment of fresh baked breakfast breads, fresh cut fruit

fiesta breakfast \$15.95pp

"build your own" breakfast burritos -or- pre-rolled burritos

savory fillings of: eggs, country potatoes, meat, chilies and cheese, warm flour tortillas
served with fresh salsa and sour cream

assortment of breakfast breads, fresh cut seasonal fruit

the bed & breakfast \$14.95pp

cinnamon loaf french toast, served with maple syrup and butter

served with sausage patties or bacon, fresh cut seasonal fruit

add to your breakfast

25 person minimum

waffle bar chef station \$5.50pp

made to order waffles with maple syrup, fresh berry compote and whipped cream*

* a chef fee of \$100.00 will apply (per 25 guests)

omelet bar chef station \$4.00pp

chef preparing omelets made to order *

* a chef fee of \$100.00 will apply (per 25 guests)



all brunch menus include: hot coffee, decaf, hot tea and orange juice

brunch buffets

25 person minimum

mid-spring brunch	\$25.95pp
pasta al fresco w/chicken, sautéed mushrooms, tomatoes, basil, parmesan and wine	
italian sausage & peppers, baked glazed ham or sausage patties	
rosemary roast new potatoes	
assortment of quiche	
spring salad with olives, oranges, feta & citrus vinaigrette	
assorted brunch breads and dinner rolls	
bed & breakfast brunch	\$20.95pp
berries & cream cheese french toast bake	
served with triple berry sauce, whipped cream, butter	
scrambled eggs with cheese & chives	
roasted potatoes with peppers & onions	
sausage patties	
fresh fruit display	
new orleans brunch	\$21.95pp
roasted vegetable frittata	
apricot chicken strudel	
grilled spicy sausages	
roasted potatoes w/ rosemary & garlic	
fresh fruit ambrosia	
assorted brunch breads	
summer seaside brunch	\$29.95pp
poached salmon w/ cucumber sauce	
herbed pork loin roast -or- chilled medallions of chicken florentine, sweet basil vinaigrette	
roasted vegetable frittata	
new potatoes with butter & parsley	
spring salad with olives, oranges, feta & citrus vinaigrette	
green beans pesto salad	
fresh fruit display	
chef's breads	