



BREAKFAST/BRUNCH MENUS

THESE MENUS ARE PREPARED FOR A MINIMUM OF 15 GUESTS
STANDARD PAPERGOODS INCLUDED. SERVICE AND A 4% CATERING FEE ADDED TO EVERY MENU.

MENU 1: This menu can also be served as a “box” breakfast
FRESH FRUIT
HOMEMADE BANANA AND NUT BREAD
ASSORTED BAGELS with CREAM CHEESE, BUTTER and PRESERVES
SOUR CREAM COFFEE CAKE and CREAM CHEESE DANISH – cut into “petite” sizes
ASSORTED JUICES AND COFFEE
\$9.00 per person plus 7% tax

MENU 2: This menu can also be served as a “box” breakfast
FRESH FRUIT
EGG and HAM FILLED CROISSANT - served hot or at room temperature
BANANA NUT BREAD, LEMON RICOTTA MUFFINS and CREAM CHEESE DANISH
ASSORTED JUICES AND COFFEE
\$11.50 per person plus 7% tax

MENU 3:
FRESH FRUIT
SAUSAGE and CHEDDAR STRATA
ASSORTED FRUIT BREADS, DANISH and COFFEE CAKE
ASSORTED JUICES AND COFFEE
\$11.50 per person plus 7% tax

MENU 4:
FRESH FRUIT SALAD
FRESH SLICED TOMATOES
HOMEMADE QUICHE – SAUSAGE AND CHEDDAR OR SPINACH AND SWISS
SWEET POTATO HASH WITH CARAMELIZED ONIONS AND BACON
MARGARET ANN'S GOURMET COOKIES
ASSORTED JUICES AND COFFEE
\$13.50 per person plus 7% tax

MENU 5:
FRESH FRUIT
GREEN CHILI SOUFFLÉ with Fresh Tomatoes- Monterey Jack, Cheddar, Eggs and Green Chilies layered and baked
SAUSAGE-MUSHROOM STRUDEL – cut in squares and served warm
SOUR CREAM COFFEE CAKE
ASSORTED BAGELS WITH CREAM CHEESE
ASSORTED JUICES AND COFFEE
\$14.75 per person plus 7% tax

MENU 6:

MINTED FRUIT SALAD
LEMON CROSTATA WITH FRESH PEARS AND GOAT CHEESE
WILD MUSHROOM AND COUNTRY HAM in a rich cream sauce
BAKED GRITS WITH WHITE CHEDDAR
BANANA NUT BREAD AND SOUR CREAM COFFEE CAKE
ASSORTED JUICES AND COFFEE
\$16.75 per person plus 7% tax, 4% catering fee and service

MENU 7:

FRESH FRUIT WITH GINGER SYRUP
MORNING CASSEROLE – wonderful combination of eggs, bacon, mushrooms in a cheddar sauce
MIXED BERRY FRENCH TOAST
SOUR CREAM COFFEE CAKE, LEMON RICOTTA MUFFINS AND BANANA NUT BREAD
MARGARET ANN'S GOURMET COOKIES
ASSORTED JUICE AND COFFEE
\$17.50 per person plus 7% tax

MENU 8:

FRESH SLICED TOMATOES SERVED WITH FRESH PEACH-BASIL VINAIGRETTE
SWEET POTATO BISCUITS SERVED WITH APPALACHIAN APPLE BUTTER
SHRIMP AND TASSO GRAVY SERVED WITH CREAMY GRITS
FRESH FRUIT SALAD
BANANA NUT BREAD, LEMON RICOTTA MUFFINS AND SOUR CREAM COFFEE CAKE
ASSORTED JUICES AND COFFEE
\$19.00 per person plus 7% tax

MENU 9:

AMBROSIA SALAD
FRIED GREEN TOMATO SALAD – fried green tomatoes on a bed of greens drizzled with a cayenne mayonnaise
CAROLINA SHRIMP WITH CHEDDAR CHEESE GRITS
WHIPPING CREAM BISCUITS WITH HAM AND FRESH TOMATO SLICES
LEMON RICOTTA MUFFINS AND SOUR CREAM COFFEE CAKE
ASSORTED JUICES AND COFFEE
\$20.25 per person plus 7% tax, 4% catering fee and service

MENU 10:

FRESH FRUIT WITH BLACKBERRY BASIL VINAIGRETTE
TWICE BAKED ALMOND CROISSANTS
FRESH TOMATO BASIL TART
CRAB GRUYERE FILLED CREPES WITH SOUR CREAM SAUCE
SWEET AND SPICY BACON
BANANA BUT BREAD, LEMON RICOTTA MUFFINS AND SOUR CREAM COFFEE CAKE
MARGARET ANN'S GOURMET COOKIES
ASSORTED JUICES AND COFFEE
\$23.50 per person plus 7% tax, 4% catering fee and service