

BREAKFAST

CONTINENTAL BREAKFAST MENUS

EXPRESS CONTINENTAL

Orange, Apple and Cranberry Juice, Fruit-Filled Danishes, Muffins and Croissants,
Butter and Fruit Preserves,
Freshly Brewed Regular and Decaffeinated Coffee, Herbal Teas, Infused Water
\$16 per guest

CONTINENTAL BREAKFAST

Orange, Apple and Cranberry Juice, Sliced Fresh Fruit, Fruit-Filled Danishes, Muffins and Croissants,
Butter and Fruit Preserves,
Freshly Brewed Regular and Decaffeinated Coffee, Herbal Teas, Infused Water
\$18 per guest

POWERFOODS CONTINENTAL BREAKFAST

Orange, Apple and Cranberry Juice, Sliced Fresh Fruit, Steel Cut Oatmeal, Yogurt with Berries and Nuts,
Bagels and Assorted Donuts
Freshly Brewed Regular and Decaffeinated Coffee, Herbal Teas, Infused Water
\$20 per guest

CONTINENTAL BREAKFAST ENHANCEMENTS

Minimum 10 guest

Bagels and Cream Cheese	\$4.00 per guest
Yogurt, Fruit and Granola Parfait	\$5.00 per guest
Assorted Mini Quiche	\$6.00 per guest
Individual Fruit-Flavored Yogurts	\$4.00 per guest
Cereals and Granola Served with Skim and Low Fat Milk	\$4.00 per guest

CONTINENTAL BREAKFAST SANDWICHES

Minimum 10 each

Croissant Sandwich with Portobello, Goat Cheese, Arugula and Tomato Jam	\$6.50 per guest
Croissant Sandwich with Scrambled Egg, Country Ham and Swiss Cheese	\$6.50 per guest
Biscuit Sandwich with Scrambled Egg and Canadian Bacon	\$6.50 per guest
Biscuit Sandwich with Scrambled Egg and Sausage Patty	\$6.50 per guest
Biscuit Sandwich with Scrambled Egg, Bacon and Cheddar Cheese	\$6.50 per guest

Prices subject to service charge and applicable tax

BREAKFAST

PLATED BREAKFAST

Minimum 10 guests

All Breakfast Selections are served with the following:

Orange Juice, Ice Water, Fruit Cup, Breakfast Pastries including Muffins and Croissants, Butter and Fruit Preserves, Freshly Brewed Regular and Decaffeinated Coffee, Herbal Teas

BUILD YOUR OWN

Choice of 1

Fresh Scrambled Eggs
Ham and Cheddar Scramble
Denver Scramble
Roasted Mushroom and Spinach Quiche
Caramelized Onion and Bacon Quiche
French Toast with Syrup
Waffles
Pancakes

Choice of 1

Country Ham
Hickory-Smoked Bacon
Breakfast Sausage
Turkey Sausage
Petite Sirloin (add \$6)

Choice of 1

Breakfast Potatoes
Cheddar Grits
Hash Browns
\$19 per guest

Prices subject to service charge and applicable tax

BREAKFAST

BREAKFAST BUFFETS

RIVER CITY BREAKFAST BUFFET

Minimum 25 guests

Sliced Fresh Fruit
Scrambled Eggs
Hickory-Smoked Bacon
Sausage Links
Breakfast Potatoes
Fruit-Filled Danishes, Muffins and Croissants
Butter and Fruit Preserves
Infused Water, Chilled Fruit Juices - Orange, Apple and Cranberry
Freshly Brewed Regular and Decaffeinated Coffee
Herbal Teas, Milk
\$24 per guest

SWEET AND SAVORY BREAKFAST BUFFET

Minimum 25 guests

Sliced Fresh Fruit
Scrambled Eggs
Hickory-Smoked Bacon
Sausage Links
Breakfast Potatoes
Cinnamon Roll Casserole
French Toast with Syrup
Fruit-Filled Danishes, Muffins and Croissants
Butter and Fruit Preserves
Chilled Fruit Juices - Orange, Apple and Cranberry
Infused Water, Chilled Fruit Juices - Orange, Apple and Cranberry
Freshly Brewed Regular and Decaffeinated Coffee
Herbal Teas, Milk
\$28 per guest

Prices subject to service charge and applicable tax

BREAKFAST

COUNTRY BREAKFAST BUFFET

Minimum 25 guests

- Scrambled Eggs
- Hickory Smoked Bacon
- Country Ham
- Biscuits and Sausage Gravy
- Country Fried Steak
- Cheddar Grits
- Breakfast Potatoes
- Fruit-Filled Danishes, Muffins and Croissants
- Butter and Fruit Preserves
- Infused Water, Chilled Fruit Juices - Orange, Apple and Cranberry
- Freshly Brewed Regular and Decaffeinated Coffee
- Herbal Teas, Milk
- \$30 per guest

BREAKFAST BUFFET ENHANCEMENTS

Minimum 25 guests

Individual Fruit-Flavored Yogurts	\$4.00 per guest
French Toast with Syrup	\$3.00 per guest
Biscuits with Country Gravy	\$4.00 per guest
Cholesterol-Free Eggs	\$3.00 per guest
Turkey Sausage Links	\$4.00 per guest
Pancakes with Syrup	\$3.00 per guest
Belgian Waffles with Syrup	\$3.00 per guest
Made to Order Omelets (One Hour Chef's Fee \$100)	\$8.00 per guest
Oatmeal or Grits	\$4.00 per guest

Prices subject to service charge and applicable tax

BRUNCH

BRUNCH BUFFET MENU

Minimum 25 guests

Scrambled Eggs
Hickory-Smoked Bacon
Sausage Links
Roasted Red Potatoes
Cinnamon Roll Casserole
Chicken and Waffles
Cobb Salad
Cibare Wood Fired Pizza
Chicken Marsala
Sliced Fresh Seasonal Fruit Display
Fruit-Filled Danishes, Muffins and Croissants
Butter and Fruit Preserves
Infused Water, Chilled Fruit Juices - Orange, Apple and Cranberry
Freshly Brewed Regular and Decaffeinated Coffee
Herbal Teas, Milk
\$36 per guest

Omelet Station

\$100 chef's fee per 50 guests
Country Ham, Hickory-Smoked Bacon, Cheddar Cheese, Peppers, Spinach,
Mushrooms, Onions and Tomatoes
\$8 per guest

BRUNCH BEVERAGE MENU

\$100 per bartender

Mimosa Bar

Champagne & Sparkling Rose
Orange, Grapefruit and Cranberry Juice
Fresh Berries

Bloody Mary Bar

Tito's, Bloody Mary Mix
Candied Bacon, Pepperoncini, Olive's, Celery, Lime

Domestic Beers

Budweiser
Bud Light
Bud Select
Mich Ultra

2 Hours \$22 per guest | 3 Hours \$28 per guest | 4 Hours \$34 per guest | 5 Hours \$40 per guest

Prices subject to service charge and applicable tax