



EXPRESS CONTINENTAL

Orange, Apple and Cranberry Juice

Danishes, Muffins and Croissants

Butter and Fruit Preserves

Freshly Brewed Regular and Decaf Coffee and Herbal Teas

\$18 Per Guest

CONTINENTAL

Orange, Apple and Cranberry Juice

Sliced Fresh Fruit

Danishes, Muffins and Croissants

Butter and Fruit Preserves

\$20 Per Guest

POWER-UP CONTINENTAL

Orange, Apple and Cranberry Juice

Sliced Fresh Fruit

Rolled Oatmeal

Yogurt with Granola

Bagels with Cream Cheese

Freshly Brewed Regular and Decaf Coffee and Herbal Teas

\$22 Per Guest

CONTINENTAL BREAKFAST ENHANCEMENTS

Minimum of 15 Guests

Bagels with Cream Cheese \$5 Per Guest
Vanilla Yogurt and House-Made Granola \$6 Per Guest
Assorted Mini Quiche \$7 Per Guest
Assorted Muffins \$5 Per Guest

CONTINENTAL BREAKFAST SANDWICHES

Minimum of 15 Guests

Croissant with Scrambled Eggs, Ham and Cheddar Cheese \$8 Per Guest

Croissant with Scrambled Eggs, Bacon and Cheddar Cheese \$8 Per Guest

Croissant with Scrambled Eggs,
Sausage Patty and Cheddar Cheese \$8 Per Guest

Croissant with Scrambled Egg Whites,
Spinach and Goat Cheese \$9 Per Guest



PLATED BREAKFAST

Minimum of 15 Guests

Orange, Apple and Cranberry Juice
Personal Fruit Cups, Bagels and Blueberry Muffins
Cream Cheese and Homemade Fruit Spreads
Freshly Brewed Regular and Decaf Coffee and Herbal Teas

BUILD YOUR OWN

\$24 Per Guest

Choice of 1

Fresh Scrambled Eggs

Ham and Cheddar Scrambled Eggs

Western Scrambled Eggs

Migas Mexican Scrambled Eggs

Caramelized Onion and Bacon Quiche

Portobello and Spinach Quiche

French Texas Toast with Syrup

Pancakes with Syrup

Choice of 1

Country Ham

Thickly Cut Applewood-Smoked Bacon

Sausage Patty

Petite Pork Chop (Add \$4 Per Guest)

Choice of 1

Breakfast Potatoes with Peppers and Onions

Cheesy Grits

Hash Browns

Rolled Oatmeal with Brown Sugar and Apples

BREAKFAST

Each Breakfast Buffet Includes These Items

Orange, Apple and Cranberry Juice, Bottled Water, Fruit and Cheese-Filled Danishes

Blueberry Muffins and Bagels with Cream Cheese

Freshly Brewed Regular and Decaf Coffee and Herbal Teas

SYCAMORE BREAKFAST BUFFET

Minimum of 25 Guests

Choice of 1

Thickly Cut Applewood-Smoked Bacon Sausage Patty Petite Pork Chop (Add \$4 Per Guest) Burnt-End Brisket Smoked Sausage

Choice of 1

Fresh Scrambled Eggs Ham and Cheddar Scrambled Eggs Western Scrambled Eggs Migas Mexican Scrambled Eggs Scrambled Egg Whites

Choice of 1

Breakfast Potatoes with Peppers and Onions Hash Browns Cheesy Grits Potato Casserole

\$27 Per Guest

OMELET STATION

\$100 Chef Fee Per 50 Guests

Smoked Sausage, Thickly-Cut Bacon, Cheddar Cheese, Peppers, Spinach, Mushrooms, Onions and Tomato

\$12 Per Guest

SWEET AND SAVORY BREAKFAST BUFFET

Minimum of 25 Guests

Sliced Fresh Fruit
Scrambled Eggs
Thickly Cut Applewood-Smoked
Bacon
Sausage Patties
Breakfast Potatoes with Peppers
and Onions
Cinnamon Rolls
French Texas Toast with Syrup
Pancakes with Syrup

\$31 Per Guest

THE MIDWESTERN BREAKFAST BUFFET

Minimum of 25 Guests

Scrambled Eggs
Thickly Cut Applewood-Smoked
Bacon
Country Ham
Biscuits and Sausage Gravy
Cheesy Grits
Breakfast Potatoes with
Peppers and Onions

\$33 Per Guest

BREAKFAST BUFFET ENHANCEMENTS

Minimum of 25 Guests

Vanilla Yogurt with House-Made Granola	\$5 Per Guest
French Texas Toast with Syrup	\$6 Per Guest
Biscuits with Sausage Gravy	\$6 Per Guest
Scrambled Egg Whites	\$5 Per Guest
Burnt-End Brisket Smoked Sausage	\$5 Per Guest
Pancake with Syrup	\$5 Per Guest
Rolled Oats with Brown Sugar and Apples	\$4 Per Guest
Cheesy Grits	\$4 Per Guest