

Breakfast/Brunch Selections

The following selections are available as plated breakfast service or buffet service. All selections include juice and coffee.

Traditional Breakfast GF 13.75

Farm fresh eggs accompanied by a biscuit or muffin, sausage links, and Lyonnaise potatoes, butter and honey.

Continental Breakfast 11.65

An assortment of fresh baked goods and a seasonal fresh fruit salad completed with butter and jam.

Breakfast Casserole GF 14.00 minimum 20

Choose from eggs, bacon and cheese or eggs, roasted vegetables and cheese; accompanied by sausage links or bacon and Lyonnaise potatoes.

Traditional Quiche 15.00

Traditional quiche in your choice of bacon, vegetable, and cheese; sausage, vegetable and cheese; or roasted vegetable and cheese accompanied by Lyonnaise potatoes and seasonal fresh fruit salad.

A'la Carte Items

Seasonal Fresh Fruit Salad GF 3.75

Hard Boiled Eggs no shell 13.50 per dozen

Pastries, Muffins, Croissants & Biscuits 2.75

Fresh pastry, muffins, biscuits, and croissants (traditional, whole grain, and pretzel) complete with butter, honey and jam.

Sweet Croissant 4.25

Chocolate, apricot, and almond complete with butter, honey, and jam

Muffins 24.00 per dozen

Yogurt Cups 3.50

Yogurt Berry Parfait 6.75

Layers of seasonal berries, Greek yogurt and granola served in a footed cup.

Bacon 4.85

Sausage links 3.75

Sausage patties 3.75

Lyonnaise Potatoes GF 2.50

**Notice: Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have a medical condition.*

GF indicates Gluten Free

Beverage Services- per serving

Coffee & Hot Tea Service 2.75

Assorted Breakfast Juices 2.50

May include: Orange, Cranberry, Apple & Pineapple

Coca-Cola Products 1.75

Bottled Water 1.75

Sparkling Water 1.75

Coffee Refresh 2.50

(break services)

Theme Brunch Stations

Each brunch station requires a 50 guest minimum. Service time- 2 hours. All selections are subject to rental charges and hourly culinary staffing charges.

Omelet Station GF 12.25

Our fluffy egg omelets filled with your choice of ingredients:

Spinach, sausage, ham, bacon, sautéed mushrooms, caramelized onion, green onion, assorted peppers, smoked gouda cheese, cheddar cheese, served with ketchup & hot sauces

Eggs to Order GF 12.25

Two eggs made your way- scrambled, over easy or poached, served with pastry and Lyonnaise potatoes.

French Toast 7.50

Two slices of cinnamon French toast, served with maple syrup, seasonal fruit compote and signature whipping cream

Put your own twist on these stations by pastry, bacon, yogurt or fresh fruit.

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