

BREAKFAST BUFFETS

Customize your menu from our extensive buffet options.

Buffets are designed for groups of 25 or more. A surcharge may apply to smaller parties.

BUFFET PACKAGES

RISE & SHINE

2 Pastry or Bread Selections 1 Breakfast Entrée 1 Side \$16

SUNNY SIDE UP

2 Pastry or Bread Selections 2 Breakfast Entrées 2 Sides \$20

MORNING GLORY

3 Pastry or Bread Selections 2 Breakfast Entrées 3 Sides \$25

PASTRIES & BREADS

Bagels, Whipped Cream Cheese

House-Baked Seasonal Breakfast Bread, House-Made Preserves

Cinnamon Nut Rolls

Oat Crumble Carrot Muffins

Seasonal Fruit Scones

Pear or Apple Turnovers

Savory Spinach & Sunflower Seed Scones

Ham & Beecher's Marco Polo Cheese Muffins

Breakfast Entrées

Corned Beef Hash Cakes, Poached Eggs, Green Onion Horseradish (GF)

Smoked Wild Salmon, Bagels, Whipped Cream Cheese

Potato Skins, Scrambled Eggs, Ham or Spinach (GF)

Scrambled Eggs-Traditional, Southwestern or Three-Cheese (GF)

Ham & Cheddar or Vegetarian Quiche

Eggs Benedict – Traditional, Pork Belly or Southern Style with Sausage Gravy

Stuffed French Toast-Banana Almond, Seasonal Fruit or PBJ

Egg, Cheese & Green Chili Breakfast Burritos, Tomatillo Sauce

Silver Dollar Pancakes, Maple Syrup

Egg & Cheese Cream Puffs

French Toast Sticks, Maple Bacon Syrup

Vegetarian Frittatas (GF)

SIDES

House-Made Andouille Sausages (GF)

Chicken Apple Sausages (GF)

Thick Cut Bacon (GF)

Seasonal Fruit & Berries (GF, V)

Yogurt, Berry & Granola Parfaits

House-Made Granola

Five-Grain Porridge, Brown Sugar, Cinnamon

Nutty Cinnamon Raisin Oatmeal (GF)

Yukon Gold, Bacon, Spring Onion & Arugula Hash (GF)

Sweet Potato Hash (GF, V)



BREAKFAST BUFFETS

Breakfast Stations

Add a station to any breakfast buffet. Stations are designed for groups of 25 or more. Priced per person. All stations require a dedicated Action Station chef.

OMELET STATION

Topping Choices: Ham, Cheddar, Blue Cheese, Bell Peppers, Tomatoes, Spinach, Mushrooms, Herbs, Green Onions
\$9

WAFFLE STATION

Topping Choices: Seasonal Berries, Bananas, Whipped Cream, Maple Syrup, Fruit Puree, Toasted Almonds \$7

CREPE STATION

Sweet Topping Choices: Lemon Curd, Nutella, Cinnamon Sugar, Bananas, Seasonal Berries, Cinnamon Apples, Chocolate Chips, Sea Salt Caramel, Whipped Cream

Savory Topping Choices: Ham, House-Made Andouille, Mushrooms, Swiss, Blue Cheese, Spinach, Tomatoes, Seasonal Vegetables, Roasted Red Peppers, Arugula & Almond Pesto \$8

CONGEE STATION

Condiments: Chicken, Bacon, Chinese Sausage, Fresh Ginger, Pickled Ginger, Crispy Onions, Bean Sprouts, Hard Boiled Eggs, Green Onions, Hoisin Sauce, Sambal Oelek \$7

Ask your Event Specialist about our brunch items or a customized brunch menu.