**PLATED BREAKFAST**

**THE CLASSIC**
Freshly Squeezed Orange or Grapefruit Juice  
Sliced Seasonal Fruit  
Scrambled Eggs with Fresh Herbs  
Chicken Apple Sausage or Applewood Smoked Bacon  
Campari Tomato  
Yukon Gold Hash Brown Potatoes

*For The Table:*
Basket of House Made Morning Bakeries  
Sweet Butter & Preserves  
Freshly Brewed First Drop Regular & Decaf Coffee  
Tea Selection

$40.00 Per Guest

**THE QUICK START**
Freshly Squeezed Orange or Grapefruit Juice  
Peach & Pecan Parfait with Maple-Peach Yogurt  
Classic Poached Eggs Benedict  
Toasted English Muffins, Canadian Bacon, Chorizo  
Hollandaise Sauce  
Charred Asparagus  
Herbed Potato Hash

*For The Table:*
Basket of House Made Morning Bakeries  
Sweet Butter & Preserves  
Freshly Brewed First Drop Regular & Decaf Coffee  
Tea Selection

$40.00 Per Guest

Our Plated Breakfast Menu Includes Tableside Coffee Service.  
Coffee Station Is Available At An Additional $85.00 Per Gallon.

All Menu Prices Are Subject To A 23% Taxable Service Charge, 7.75% Sales Tax and 3% Liquor Tax
CONTINENTAL BREAKFAST

THE QUICK TURN
Freshly Squeezed Orange, Grapefruit and Cranberry Juices
Sliced Seasonal Fruit
Melons, Pineapple, Fresh Berries
Assorted House Made Breakfast Bakeries
Croissants, Muffins, Danishes
Sweet Butter and Preserves
Individual Flavored Yogurts
Freshly Brewed First Drop Regular & Decaf Coffee
Tea Selection
$34.00 Per Guest

THE FIGURE 8
Freshly Squeezed Orange, Grapefruit and Cranberry Juices
Sliced Seasonal Fruit
Melons, Pineapple, Fresh Berries
Assorted House Made Breakfast Bakeries
Croissants, Muffins, Danishes
Sweet Butter and Preserves
Peach Pound Cake
Bircher Muesli in Mini Martinis
Individual Flavored Yogurts
Freshly Brewed First Drop Regular & Decaf Coffee
Tea Selection
$34.00 Per Guest

All Menu Prices Are Subject To A 23% Taxable Service Charge, 7.75% Sales Tax and 3% Liquor Tax
CONTINENTAL BREAKFAST

HEALTHY OPTION
Freshly Squeezed Orange, Grapefruit and Cranberry Juices
Sliced Seasonal Fruit
Melons, Pineapple, Fresh Berries
Assorted Coffee Cakes
Steel Cut Oats with Dried Fruits & Chia Seeds
Organic Peanut Butter and Wholegrain Breads
Freshly Brewed First Drop Regular & Decaf Coffee
Tea Selection
$35.00 Per Guest

FIRST GEAR
Freshly Squeezed Orange, Grapefruit and Cranberry Juices
Sliced Seasonal Fruit
Melons, Pineapple, Fresh Berries
Assorted House Made Breakfast Bakeries
Croissants, Muffins, Danishes
Sweet Butter and Preserves
Sliced Smoked Salmon
Tomatoes, Red Onions, Capers
Assortment of New York Style Bagels
Whipped Chive and Plain Cream Cheeses
Freshly Brewed First Drop Regular & Decaf Coffee
Tea Selection
$39.00 Per Guest

All Menu Prices Are Subject To A 23% Taxable Service Charge, 7.75% Sales Tax and 3% Liquor Tax
BREAKFAST BUFFETS

START YOUR ENGINES
Freshly Squeezed Orange, Grapefruit and Cranberry Juices
Sliced Seasonal Fruit - Melons, Pineapple, Fresh Berries
House Made Breakfast Bakeries - Croissants, Muffins, Danishes
Assorted Sliced Breakfast Breads
Sweet Butter and Preserves
Individual Flavored Yogurts
Scrambled Eggs with Fresh Herbs
Applewood Smoked Bacon
Patuxent Farms Sausage Links
Yukon Gold Potato Hash with Caramelized Onions and Peppers
Freshly Brewed First Drop Regular & Decaf Coffee
Tea Selection
$43.00 Per Guest

THE EXPERIENCE
Freshly Squeezed Orange, Grapefruit and Cranberry Juices
Sliced Seasonal Fruit - Melons, Pineapple, Fresh Berries
House Made Breakfast Bakeries - Croissants, Muffins, Danishes
Assorted Sliced Breakfast Breads
Sweet Butter and Preserves
Peach Yogurt and Homemade Granola Trifles
Scrambled Eggs with Fresh Herbs
Applewood Smoked Bacon and Chicken Apple Sausage
Geechie Boy Stone Ground Grits with Tilamook Cheddar
Southern Buttermilk Biscuits and Sausage Gravy
Breakfast Potatoes with Caramelized Onions and Peppers
Freshly Brewed First Drop Regular & Decaf Coffee
Tea Selection
$45.00 Per Guest

All Menu Prices Are Subject To A 23% Taxable Service Charge, 7.75% Sales Tax and 3% Liquor Tax
BREAKFAST BUFFETS

THE AUTOBAHN

Freshly Squeezed Orange, Grapefruit and Cranberry Juices
Sliced Seasonal Fruit - Melons, Pineapple, Fresh Berries
House Made Breakfast Bakeries - Croissants, Muffins, Danishes
Assorted Sliced Breakfast Breads
Sweet Butter and Preserves
Individual Bircher Muesli
Sliced Bresaola, Salami, Capicola and Black Forest Ham
Pommery Mustard, Cornichon, Onion
Scrambled Eggs with Fresh Herbs
Applewood Smoked Bacon
Hash Brown Potatoes
Red Velvet Pancakes
White Chocolate Chips, Berry Compote, Maple Syrup
Freshly Brewed First Drop Regular & Decaf Coffee
Tea Selection

$48.00 Per Guest

All Menu Prices Are Subject To A 23% Taxable Service Charge, 7.75% Sales Tax and 3% Liquor Tax
BREAKFAST ACTION STATIONS

Our Breakfast Stations Require One Chef Attendant for Every 75 Guests at $175 Per Attendant

WAFFLE STATION
Belgian Waffles Made to Order with:
- Warm Wild-Berry Compote, Fresh Strawberries,
- Vanilla Whipped Cream, Powdered Sugar, Bourbon Maple Syrup and Sweet Butter

$14.00 Per Guest

PANCAKE STATION
Freshly Made Pancakes Served with:
- Mixed Berry Compote, Blueberries, Fresh Strawberries,
- Sliced Bananas, Chocolate Chips, Vanilla Whipped Cream Powdered Sugar, Orange-Vanilla Maple Syrup and Sweet Butter

$14.00 Per Guest

EGGS & OMELET STATION
Farm Fresh Eggs, Egg Beaters and Egg Whites Prepared to Order with:
- Diced Red & Yellow Peppers, Vine Ripened Tomatoes, Virginia Ham, Bacon, Mushrooms, Red Onions, Spinach, Asparagus, Cheddar and Swiss Cheeses

$16.00 Per Guest

EGGS BENEDICT STATION
Farm Fresh Eggs Poached to Order:
- Selection of Canadian Bacon, Wilted Spinach or Crab Cake
- Traditional Hollandaise or Tarragon Tomato Hollandaise with Lemon
- Served on Toasted English Muffins

$20.00 Per Guest

All Menu Prices Are Subject To A 23% Taxable Service Charge, 7.75% Sales Tax and 3% Liquor Tax
<table>
<thead>
<tr>
<th></th>
<th>Price</th>
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<tbody>
<tr>
<td>Assorted Individual Yogurts</td>
<td>$5.00 Each</td>
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<tr>
<td>Fresh Whole Fruit</td>
<td>$6.00 Per Guest</td>
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<tr>
<td>Assorted Cold Cereals</td>
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<tr>
<td>Served with Whole, 2% and Skim Milk</td>
<td>$6.50 Each</td>
</tr>
<tr>
<td>House Made Swiss Bircher Muesli with Apples</td>
<td>$7.00 Per Guest</td>
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<tr>
<td>Smoked Salmon</td>
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<tr>
<td>Served with Tomatoes Red Onions, Capers Eggs, Cream Cheese and Mini Bagels</td>
<td>$16.00 Per Guest</td>
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<tr>
<td>Fruit Smoothie “Shooters”</td>
<td>$20.00 Per Dozen</td>
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<tr>
<td>Local Cheeses and Breakfast Charcuterie</td>
<td>$20.00 Per Guest</td>
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<tr>
<td>Chilled Organic Hard-Boiled Eggs</td>
<td>$36.00 Per Dozen</td>
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<tr>
<td>Yogurt and House Made Granola Parfaits</td>
<td>$42.00 Per Dozen</td>
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<tr>
<td>New York Style Bagels</td>
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<tr>
<td>Served with Assorted Cream Cheeses</td>
<td>$43.00 Per Dozen</td>
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<tr>
<td>Assorted Breakfast Bakeries</td>
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<tr>
<td>Served with Preserves and Sweet Butter</td>
<td>$56.00 Per Dozen</td>
</tr>
</tbody>
</table>

All Menu Prices Are Subject To A 23% Taxable Service Charge, 7.75% Sales Tax and 3% Liquor Tax
BREAKFAST BUFFET ENHANCEMENTS

HOT ADDITIONS

Hash Brown Potatoes
$7.00 Per Guest

Breakfast Potatoes with Caramelized Onions, Red Peppers and Fresh Herbs
$6.00 Per Guest

Applewood Smoked Bacon
$6.00 Per Guest

Chicken Apple Sausage
$6.00 Per Guest

Pork Sausage Links
$6.00 Per Guest

Farm Fresh Scrambled Eggs
$6.00 Per Guest

Irish Oatmeal with Raisins, Honey & Cinnamon
$7.50 Per Guest

Logan Turnpike Grits with Aged Cheddar Cheese
$8.00 Per Guest

Brioche French Toast with Candied Pecans, Orange Syrup & Whipped Butter
$10.00 Per Guest

Pancakes with Berry Compote, Maple Syrup & Whipped Butter
$10.00 Per Guest

Waffles with Sliced Strawberries, Maple Syrup & Whipped Cream
$10.00 Per Guest

Egg White Frittata with Roasted Forest Mushrooms, Tillamook Cheddar and Red Pepper Sofrito
$72.00 Per Dozen

Breakfast Quiche (Serves 8 Guests)
Ham, Spinach and Cheese
$54.00 Each

All Menu Prices Are Subject To A 23% Taxable Service Charge, 7.75% Sales Tax and 3% Liquor Tax
CROISSANT SANDWICHES
Sandwich with Scrambled Eggs, Sliced Deli Turkey Breast, Swiss Cheese
$68.00 Per Dozen

Sandwich with Scrambled Eggs, Black Forest Ham, Swiss Cheese
$72.00 Per Dozen

BREKFAST QUESADILLAS
Quesadilla with Grilled Garden Vegetables, Aged Cheddar, Fire-Roasted Tomato Salsa, Avocado Salsa, Picante Salsa
$68.00 Per Dozen

Quesadilla with Chorizo, Crispy Potato, Manchego Cheese, Fire-Roasted Tomato Salsa, Avocado Salsa, Picante Salsa
$72.00 Per Dozen

BREKFAST BURRITOS
Scrambled Eggs, Chorizo, Poblano Peppers, Green Onions, Cheddar Cheese
$72.00 Per Dozen

All Menu Prices Are Subject To A 23% Taxable Service Charge, 7.75% Sales Tax and 3% Liquor Tax