

CLASSIC BREAKFAST BUFFET & ENHANCEMENTS

CLASSIC BREAKFAST BUFFET

- Fresh Brewed Regular and Decaffeinated Coffee
- Assorted Chilled Juices
- Variety of Yogurt
- Farm Fresh Scrambled Eggs
- Bacon Strips & Sausage Links
- Country Potatoes
- Selection of Fresh Baked Goods
- Toaster Station with assorted breads
- Assorted Preserves, Jellies & Whipped Butter

BREAKFAST ENHANCEMENTS *(Add one of the following enhancements to your classic breakfast buffet)*

SOUTHERN SAMPLER

- Cheddar Cheese Grits
- Biscuits & Sausage Gravy
- Apple Crisp

MOUNTAIN SUNRISE

- Seasonal Fresh Fruits & Berries
- Scrambled egg accompaniments: sauteed mushrooms, onions, red & green bell pepper, chopped green onions, and shredded mozzarella & cheddar cheeses

SHRIMP & GRITS

- Jumbo shrimp sauteed in seasoned butter; served over stone-ground grits
- Sliced seasonal fruit accompaniment

BAGELS & MORE

- Bagel Platter with lox & condiments (hard-boiled eggs, onion, capers & tomatoes)
- Assorted Cream Cheeses
- Breakfast Strata

OMELET STATION

- Includes ham, bacon, onion, mushrooms, green bell pepper, spinach, cheddar cheese & chopped tomatoes

BY THE DOZEN

- ASSORTED BREAKFAST PASTRIES
- BAGELS WITH CREAM CHEESE
- VARIETY OF GRANOLA BARS
- VARIETY OF DRY CEREALS (WITH MILK)
- JUMBO CINNAMON BUNS
- ASSORTED FLAVORED YOGURTS
- CHICKEN, HAM OR SAUSAGE BISCUITS
- HAM & CHEESE CROISSANTS

PLEASE NOTE: *A minimum of 20 people required for buffets. Buffet service is for one hour.*

Your dedicated Sales and Event Manager will take charge of every detail of your event to ensure it is a sizzling success. For a customized proposal, call 423.602.7560.



PLATED BREAKFAST OPTIONS

Please pre-select one of the following options:

STEAK & EGGS

Scrambled Eggs & 4 ounce Petite Filet (cooked medium); served with country potatoes

SMOKED SALMON PLATE

Sliced Smoked Salmon accompanied with chopped hard boiled eggs, capers, purple onion & tomatoes; served with toasted bagel & cream cheese

HAM & CHEESE CROISSANT

A Flaky Croissant layered with smoked ham & swiss cheese; served with country potatoes

THE EYE-OPENER

Scrambled Eggs & Applewood Smoked Bacon; served with country potatoes

EGGS BENEDICT

Toasted English Muffins, topped with poached eggs, canadian bacon & hollandaise sauce; served with country potatoes

BELGIAN WAFFLE

Topped with apple butter, strawberries & whipped cream; served with maple syrup & applewood smoked bacon

VEGETARIAN BREAKFAST QUICHE

Fresh Spinach, Sauteed Purple Onion & Mushrooms encased in fluffy eggs & pastry shell; served with fresh fruit salad

All plated breakfasts include a basket variety of breakfast breads, fresh orange juice, coffee & water.

Individual bottled water available; Charged by consumption for an additional fee.

PLEASE NOTE: *A minimum of 10 people required.*

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