

## **Breakfast Buffet**

**Breakfast served until 10:30 am**  
\*\*(Service One Hour and Thirty Minutes)  
(Minimum of 25 people)

### **Orleans Breakfast Buffet**

Assorted Chilled Fruit Juices

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Sliced Fresh Fruit and Berries

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Farm Fresh Scrambled Eggs Provencal, Wild Mushrooms, and Cheese

Crisp Bacon Strips & Sausage Links

Herb Seasoned Breakfast Potatoes

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Chef's Selection of Breakfast Pastries

Fruit Preserves

Coffee, Decaffeinated Coffee, and Tea

**\$21.00 per person**

### **Blues Breakfast Buffet**

Assorted Chilled Fruit Juices

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Sliced Fresh Fruit

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Oatmeal with Brown Sugar and Raisins

Farm Fresh Scrambled Eggs

Crisp Bacon Strips & Sausage Links

Herb Seasoned Breakfast Potatoes

Country French Toast with Maple Syrup

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Chef's Selection of Breakfast Pastries

Fruit Preserves

Coffee, Decaffeinated Coffee, and Tea

**\$26.00 per person**

(\*\*\$5.00 surcharge per person for groups under 50)

Pricing is subject to change without notice, and does not include 20% gratuity and current sales tax

## **Breakfast Buffet Additions**

Breakfast served until 10:30 am  
\*\*(Service One Hour and Thirty Minutes)  
(Minimum of 50 people)

Enhance Your Breakfast Buffet  
with the Following Additions...

Smoked Salmon with Bagels & Cream Cheese ~ **\$7.00 per person**

### **Omelets Made To Order:**

To include: Ham, Bay Shrimp, Bell Peppers, Onions, Cheese, Mushrooms, and Creole Sauce  
**\$7.00 per person** (1 Chef Attendant required per 50 people @ \$100.00 each)

Cheese Blintzes with Blueberry Sauce & Sour Cream ~ **\$4.00 per person**

Waffles accompanied by Strawberries, Whipped Cream & Syrup  
**\$6.00 per person**

Mimosa or Bloody Mary Bar ~ **\$8.00 per person**

## **Exquisite Brunch Buffet**

Brunch served until 1:00 pm  
\*\*(Service One Hour and Thirty Minutes)  
(Minimum of 75 people)

Assorted Chilled Fruit Juice

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Sliced Fresh Seasonal Fruit and Berries

Vine Ripe Tomatoes, Sweet Onions, and Buffalo Mozzarella with Balsamic Vinaigrette

Smoked Salmon Display with Bagels, Cream Cheese, and Traditional Garnishes

Field Greens with Grilled Vegetables, Cherry Tomatoes, and Marinated Mushrooms with a

Red Wine and Sun Dried Tomato Vinaigrette

Imported & Domestic Cheeses with French Baguettes

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Eggs Benedict with Jumbo Lump Crabmeat and Hollandaise Sauce

Scrambled Eggs with Cheese and Fresh Herbs

Penne Pasta Pomodoro

Chicken Breast with Shrimp Etouffee'

Fingerling Potatoes with Roasted Shallots

Seasonal Vegetables

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### **Carving Station:**

Strip Loin of Beef with a Port Wine Demi Glaze

(1 Chef Attendant required per 100 persons @ \$100.00 each)

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### **Dessert Display**

Assorted Mini French Pastries

Cakes and Tarts

Assorted Breakfast Pastries

Coffee, Decaffeinated Coffee, and Tea

**\$45.00 per person**

(\*\*\$5.00 surcharge per person for groups less than 100)

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