

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

\$22.00 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**

## **Mexican Breakfast Buffet**

Assorted Chilled Fruit Juices

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Sliced Fresh Fruit with Cajeta Sauce

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Huevos with Chorizo, Peppers and Onions

Scrambled Eggs with Cheese

Papas Mixtecas

Refried Beans

Flour Tortillas

Molcajete Sauce

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Selection of Mexican Sweets

Coffee, Decaffeinated Coffee, and Tea

\$24.00 per person

Breakfast Buffet Additions

Breakfast served until 10:30 am

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)

Carved Orange-Honey Ham

\$300.00 each (1 Chef Attendant required per 50 people @ \$100.00 each)

Fruit Filled Crepes ~ \$6.00 per person

Plain, Chocolate or Blueberry Waffles accompanied by Strawberries, Whipped Cream & Syrup

\$5.00 per person

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

10/1/11

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  
Field Greens with Grilled Vegetables, Cherry Tomatoes and Marinated Portabella Mushrooms with a  
Red Wine and Sun Dried Tomato Vinaigrette  
California Cheese Platter with French Baguettes and Crackers, Garnished with Dried Fruits and Nuts

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Eggs Benedict with Chipotle Hollandaise Sauce
Scrambled Eggs with Fontina Cheese and Herbs
Penne Pasta with Pancetta, Portabella and Oven Dried Tomatoes
Chicken Breast with Porcini Mushroom Sauce
Applewood Smoked Bacon
Country Mashed Red Potatoes with Chives, Sour Cream, Cheese and Bacon
Seasonal Vegetables

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## **Carving Station:**

Herb and Garlic Crusted Beef Strip Loin with Barolo Sauce  
(1 Chef Attendant required per 100 persons @\$100.00 each)

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Dessert Display

Elite Pies and Cakes
Mini Pastries and Mousse Cups
Assorted Breakfast Pastries
Coffee, Decaffeinated Coffee, and Tea

\$45.00 per person