

# BREAKFAST

## SERVED BREAKFASTS

Maximum of 100 Guests

All Breakfast Entrees include Chilled Orange Juice, Fresh Baked Biscuits,  
Fresh Brewed Coffee and Hot Teas

### CLASSIC AMERICAN

Fluffy Scrambled Eggs with Fresh Chives, Homestyle Potatoes with Scallions and your choice of Applewood Smoked Bacon, Chicken or Pork Sausage

\$22

### BELGIUM WAFFLE

Studded with Maple Sugar Crystals, served with Vanilla Anglaise

\$22

### EGGS BENEDICT

Maximum of 50 Guests

Toasted English Muffin, Canadian Bacon, Poached Eggs and Classic Hollandaise Sauce Served with Homestyle Potatoes and Scallions

\$24

### MEDITERRANEAN EGG WHITE BOWL

Sautéed Spinach, Oven Dried Tomato, Seasonal Mushrooms, topped with Feta Cheese served with Homestyle Potatoes

\$20

### MEXICAN SCRAMBLE

Farm Fresh Eggs Scrambled with Jalapeños, Scallions, Tomatoes and Cheddar Cheese. Served with Black Beans, Flour Tortillas and Fire Roasted Salsa

\$22

### SMOKED BRISKET & CORN BEEF HASH BOWL

Over Medium Eggs, Fire Roasted Tomato Salsa and Pepper Jack Cheese.

\$24

### AVOCADO TOAST

Whole Grain Texas Toast with Mashed Avocado, Seasoned Cherry Tomatoes, Queso Fresco and Soft-Boiled Egg served with Homestyle Potatoes

\$18

### AVOCADO & HOUSE SMOKED SALMON TOAST

With Bermuda Onion and Everything Spices served with Homestyle Potatoes

\$22

## BREAKFAST BUFFETS

(Minimum 25 guests)

Buffets include Assorted Danishes, Muffins Croissants, Fresh Brewed Coffee and Hot Teas

### ALL-AMERICAN

Classic Scrambled Eggs  
Applewood Smoked Bacon  
Choice of Chicken or Pork Sausage  
Homestyle Potatoes  
Stuffed Crepes  
Seasonal Fruit Bowls

\$28

### THE BOULANGER (CONTINENTAL)

Assorted Danishes, Muffins, Croissants, Butter and Jam  
Fresh Orange and Grapefruit Juices  
Vanilla Yogurt Parfait with Granola and Seasonal Berries  
Seasonal Fruit Bowls

\$20

### BAJA BREAKFAST

Jalepeño Egg Scramble with Scallions  
Chopped Crispy Bacon and Marinated Chicken "Tinga"  
Chorizo and Potatoes  
Refried Beans  
Shredded Cheese  
Fire-roasted Salsa  
Warm foil wrapped Flour Tortillas (GF Corn Tortillas available)  
Seasonal Fruit Bowls

\$28

### SOUTHERN COAST

Classic Scrambled Eggs, Chives (optional)  
Applewood Smoked Bacon  
Choice of Chicken or Pork Sausage  
Flaky Buttermilk Biscuits  
Sausage Gravy  
Cheesy Hominy Grits  
Country Potatoes  
Seasonal Fruit Bowls

\$28

### POWER START

Irish Steel Cut Oats, Brown Sugar, Whole Butter, Toasted Almonds, Mushroom and Spinach Egg Scramble, Feta Cheese, Sweet Pepper Garnish.  
Vanilla Yogurt Parfait with Granola and Seasonal Berries, Seasonal Fruit Bowls

\$24

## BREAKFAST BUFFET ENHANCEMENTS

### FROM THE BAKERY

* Muffins: Blueberry, Banana Nut, Double Chocolate Chip (Choice of two)	\$38 / Dozen
* Croissants: Plain, Chocolate, Cinnamon Sugar, Almond (Choice of two)	\$42 / Dozen
* Turnovers: Cherry, Apple	\$36 / Dozen
* Quick Breads: Banana Nut, Glazed Lemon, Pumpkin Streusel, Cranberry Orange, Spiced Zucchini, Cinnamon Sugar Crunch (Choice of two)	\$38 / Dozen
* Chef's Choice of Assorted Danishes	\$36 / Dozen
* Cinnamon Rolls with Self Serve Frosting	\$48 / Dozen
* Cinnamon Espresso Coffee Cake	\$38 / Dozen
* Glazed Donuts	\$36 / Dozen
* Kolaches: Sausage & Cheese or Sausage, Cheese & Jalepeño	\$48 / Dozen
* Bagels: Original or Assorted to include: Everything, Blueberry or Cinnamon Raisin	\$38 / Dozen

### FROM THE GARDE MANGER

* Build Your Own House Made Granola Parfaits	\$6 Each
* Assorted Greek Yogurts	\$5 Each
* Salmon and Cream Cheese with Mini Bagels	\$8 Each
* Hard Boiled Eggs	\$2 Each
* Cold Cereals with Milk	\$5 Each
* Whole Fruit	\$3 Each
* Seasonal Fresh Cut Fruit Bowls	\$8 Each

### FROM THE CHEF

* Biscuits and Sausage Gravy	\$5 Per Person
* Cheese Grits	\$5 Per Person
* Oatmeal with Brown Sugar, Nuts and Raisins	\$5 Per Person
* Ham or Sausage, Egg and Cheese Croissants	\$6 Per Person
* Taco Bar	\$5 Per Person

### BEVERAGE BREAKS

* Freshly Brewed Community Coffee - Regular and Decaffeinated	\$58 / Gallon
* Assorted Hot Teas	\$4 Each
* Iced Tea with Lemon	\$40 / Gallon
* Fresh Orange Juice	\$50 / Gallon
* Apple, Cranberry, Tomato and Grapefruit Juices	\$42 / Gallon
* Individual Fruit Juices	\$5 Each
* Infused Waters	\$32 / Gallon
* Old Fashioned Lemonade	\$40 / Gallon
* Milk	\$4 Each
* Soft Drinks	\$4 Each
* Bottle Water	\$4 Each
* Iced Coffee	\$4 Each

### ALL DAY BEVERAGE STATION

* Regular and Decaffeinated Coffee	\$14 / person 4 hour max
* Hot Tea and Iced Tea Bottles	\$24 / person 8 hour max
* Bottle Water and Soft Drinks	

# BRUNCH

## THE PALM BRUNCH

(Minimum 50 guests)

- \* Assorted Chilled Juices
- \* Assorted of Chilled Fruit Yogurts
- \* Farm Fresh Scrambled Eggs
- \* Crisp Applewood Smoked Bacon
- \* Country Sausage
- \* Roasted Yukon Gold Potatoes
- \* Fresh Shrimp and Grits
- \* Freshly Brewed Regular and Decaf Coffee
- \* Assorted Hot Teas
- \* Market Style Seasonal Fresh Fruit Display
- \* Steel Cut Oatmeal with Brown Sugar and Dried Fruit
- \* Assorted Muffins, Croissants and Danishes
- \* Belgian Waffle Station  
*Fresh Berries, Maple Syrup and Whipped Cream*
- \* Omelette Station  
*Diced Ham, Bacon, Scallions, Tomato, Mushrooms, Peppers, Spinach, Jack and Cheddar Cheeses*
- \* Carving Station (Select One)  
*Roast Sirloin au Jus  
Honey Baked Ham  
Roasted Turkey Breast  
House Cured Pork Belly*

**\$58 each**

*\*Chef Attendant Required @ \$125*

### BRUNCH ENHANCEMENTS

Small (50 people), Medium (100 people), Large (150 people)

#### HOT SMOKED SCOTTISH SALMON DISPLAY

Capers, Red Onions, Chopped Egg, Cream Cheese, Pumpernickle, Bagels

Small - \$500  
Medium - \$900  
Large - \$1,200

#### CHARCUTERIE DISPLAY

Assorted Dry Cured Meats, Crostini and Breads

Small - \$700  
Medium - \$1,300  
Large - \$1,800

#### CAESAR SALAD STATION

Small - \$400  
Medium - \$700  
Large - \$900

Add Grilled Chicken **\$2 per person**

Add Grilled Shrimp **\$3 per person**

#### CRUDITE

Broccoli and Cauliflower Florets, Baby Carrots, Zucchini, Corn, Celery, Grape Tomatoes, Grilled Vegetables and Ranch Dip

Small - \$400  
Medium - \$700  
Large - \$900

#### IMPORTED AND TEXAS ARTISAN CHEESE

Assorted Crackers, Crostini and Breads

Small - \$500  
Medium - \$900  
Large - \$1,200

#### ANTIPASTO

Artichoke Hearts, Roasted Red Peppers, Grilled Ahi Tuna, Genoa Salami, Kalamata Olives, Provolone Cheese, Marinated Cauliflower and Mushrooms, Sweet Onions, Tomatoes and Fresh Mozzarella

Small - \$600  
Medium - \$1,100  
Large - \$1,500

### BEVERAGES

Assorted Soft Drinks	<b>\$4 each</b>	Bloody Marys	<b>\$8 each</b>	Champagne	<b>\$8 each</b>
Bottled Water	<b>\$4 each</b>	Mimosas	<b>\$8 each</b>	Screwdrivers	<b>\$8 each</b>
Iced Coffee	<b>\$4 each</b>				