



# Savor Breakfast

## Wake Up

Fall & Winter



# Continental Breakfast

**Continental Breakfast**                      **12.50 per guest**  
 An assortment of Breakfast Breads,  
 Pastries, Sweet Butter & Preserves.  
 Served with Orange Juice, Coffee & Hot Teas

**Executive Continental**                      **20.00 per guest**  
 Whole Fruit & Sliced Fruit,  
 Display of Freshly Baked Muffins.  
 Served with your choice of  
 Ham, Egg & Cheese Croissants or  
 Deluxe Biscuits with Sausage, Egg & Cheese.  
 Includes Orange Juice, Coffee & Hot Teas

**Southwest Continental**                      **19.00 per guest**  
 Whole Fruit & Sliced Fruit, with your choice of  
 Breakfast Breads or Freshly Baked Muffins.  
 Choose Spinach Flour Tortilla Burritos with  
 Guacamole, Eggs, Potato, Bacon, Queso Blanco  
 or Spinach Flour Tortilla Burritos with Cilantro  
 Marinated Tofu **(V)**, Pico de Gallo, Guacamole,  
 Potatoes & Queso Blanco.  
 Served with Orange Juice, Coffee & Hot Teas

**Let's Get Started!**                                      **17.00 per guest**  
 Assortment of large Gourmet Muffins, Scones & Danish,  
 Fresh Fruit Greek Yogurt Parfaits, served with  
 Orange Juice, Coffee & Hot Teas **(V)**

**A Healthier Way**                                      **16.00 per guest**  
 Whole Fruit Baskets to include Apples, Bananas & Oranges,  
 Assorted Granola Bars, Cereal Bars & Smoothie Bars.  
 Includes Orange Juice, Coffee & Hot Teas **(V)**

- Breakfast Enhancements
- Steel Cut Oatmeal (VE)**                                      **6.00 per guest**  
 with Brown Sugar, Honey, Raisins, Walnuts
  - Yogurt Station (V)**                                      **8.00 per guest**  
 with Vanilla Greek Yogurt, Granola & Fresh Berries
  - Smoked Salmon Display**                                      **12.00 per guest**  
 with Bagels & Traditional Accompaniments

*Price is per person and based on 60 minutes of continuous service.  
 A 22% service charge and current sales tax will be added to the menu prices  
 All pricing subject to change*

**V-Vegetarian    VE-Vegan    GF-Gluten Free**



**Buffets...Endless Possibilities**

All Buffets Include Fresh Sliced Fruit Display,  
Freshly Baked Buttermilk Biscuits & Gravy,  
Orange & Cranberry Juice, Coffee & Hot Teas

**All American 22.00 per guest**

Farm Fresh Scrambled Eggs with  
Rosemary Roasted Red Skin Potatoes,  
your choice of Crispy Bacon or Sausage

**Healthy Start 23.00 per guest**

Energy Packed Egg Whites scrambled  
with Spinach & Sun-dried Tomatoes, your  
choice of Turkey Bacon or Sausage. Includes  
Potato & Parsnip Hash, Creamy Steel Cut Oats,  
Fresh Berry Medley

Price is per person and based on 30 minutes of continuous service  
A 22% service charge and current sales tax will be added to the menu prices  
All pricing subject to change

**V-Vegetarian VE-Vegan GF-Gluten Free**

# Breakfast Buffet

**Down South 23.00 per guest**  
Freshly Scrambled Eggs and House Made Pimento Cheese with  
Apple Bacon, White Corn Grits, Red Eye Gravy and Country Ham

**Appalachian Woods 23.00 per guest**  
Farm Fresh Scrambled Eggs with Cranberry Orange Pancakes,  
Maple Sausage, Sweet Potato Hash

**Mount Pisgah 25.00 per guest**  
Kale, Bacon & Onion Frittata. Rosemary Red Skin Potatoes,  
Smoked Sausage, Croissant French Toast & Creamy Steel Cut  
Oats

*Additions to complement your Buffet:*

**Additional Egg or Protein Option 4.50 per guest**

**Additional Starch Option 4.50 per guest**  
(choose Pancakes, French Toast, Breakfast Potatoes or Grits)

**Steel Cut Oatmeal (VE) 6.00 per guest**  
with Brown Sugar, Honey, Raisins & Walnuts

**Yogurt Station (V) 8.00 per guest**  
with Vanilla Greek Yogurt, Granola & Fresh Berries

**Smoked Salmon Display 12.00 per guest**  
with Bagels & Traditional Accompaniments

**Omelet Station with Attendant 8.00 per guest**  
Farm Fresh Omelets with Traditional Accompaniments + 125 attendant fee



# French Broad Brunch Buffet

**43.00 per guest**

Herbed Scrambled Eggs with Goat Cheese **(V, GF)**

Crispy Breakfast Potatoes **(VE, GF)**

Maple Sausage Links

Hickory Smoked Bacon **(GF)**

Pecan Maple French Toast **(V)**

Yogurt & Granola with Dried Fruit & Nuts **(V)**

Fresh Cut Fruit with Berry Sauce **(VE, GF)**

Assorted Fresh Danish & Croissants  
with Whipped Butter & Jam **(V)**

Wild Smoked Salmon  
with Assorted Bagels & Cream Cheese

Assorted Cured Meats & Domestic Cheeses

Orange Juice, Coffee, Hot Teas & Iced Tea

Fresh Mozzarella, Sliced Tomatoes & Basil  
with Extra Virgin Olive Oil **(V, GF)**

Cucumber Bites stuffed with Zesty Crab Salad

Baked Macaroni & Cheese (Gruyere, Fontina, Sharp Cheddar)  
with Breadcrumb Topping **(V)**

Tossed Spinach Salad with Pears, Pecans,  
Crumbled Roquefort Cheese & Vinaigrette Dressing **(V, GF)**

Flourless Chocolate Cake & Cheese Cake **(V)**

*Additions to complement your Buffet—please add 125 fee for attendant:*

**Belgian Waffle Station** **5.00 per guest**  
with Whipped Butter, Maple Syrup & Fruit

**Spanish Omelet Station** **8.00 per guest**  
Smoked Ham & Turkey, Assorted Cheeses, Onions,  
Peppers, Spinach

**V-Vegetarian VE-Vegan GF-Gluten Free**

*Buffet price is per person and based on 60 minutes of continuous service.*

*A 22% service charge and current sales tax will be added to the menu prices. All pricing subject to change. 30 person minimum or \$250.00 minimum surcharge will apply.*