



Brunch & Breakfast

Eggs

Chef Cooked Scrambled Eggs Station

Scrambled Eggs Cooked On Site By Professional Chefs

Cheese Breakfast Stratta

Fluffy Egg Casserole Filled With Cheddar & Jack Cheeses Sprinkled Throughout With A Perfect Blend Of Fresh Herbs

Spring Vegetable Stratta

Fluffy Egg Casserole With Delightful Spring Vegetables Sprinkled Throughout With A Perfect Blend Of Fresh Herbs

Miniature Quiche Selection

Quiche Lorraine With Sautéed Spinach, Crispy Bacon & Shredded Gruyere
Herb Quiche With Oven Roasted Tomatoes & Goat Cheese
Shrimp Quiche With Sprig Of Fresh Dill

Breakfast Croissant Sandwich Station

Chef Prepared Scrambled Eggs With Honey Glazed Ham & Sharp Cheddar Cheese On A Flaky French Croissant

Oven Roasted Tomato with Goat Cheese & Basil Frittata

Fluffy Baked Whole Eggs Prepared Classic Frittata Style With Oven Roasted Tomato Slices, Fresh Goat Cheese & Basil Leaves

Herbed Zucchini & Fresh Mozzarella Cheese Frittata

Fluffy Baked Whole Eggs Prepared Classic Frittata Style With Zucchini Slices, Chopped Fresh Herbs & Fresh Mozzarella Cheese

Chef Prepared Omelet Station

Chef Custom Prepares Individual Omelets To Which Guests Add Choice Of: Cubed Ham, Crisp Bacon, Chopped Bell Peppers, Onions & Mushrooms, Fresh Spinach, Chopped Tomato, Shredded Cheddar & Swiss Cheeses

Chef Prepared Eggs Benedict Station

Guests Start With A Toasted English Muffin And Perfectly Poached Eggs Then Can Add: Wilted Spinach, Roasted Heirloom Tomatoes, Roasted Wild Mushrooms, Caramelized Onions.

Sauces: Traditional Hollandaise, Tarragon Scented Béarnaise, Chipotle Hollandaise, & Basil Scented Hollandaise



Brunch

Meats & Seafood

Crisp Bacon Strips

Schriener's Breakfast Sausage Links or Patties

Spiral Baked Honey Ham

Brown Sugar & Arizona Citrus Honey Glazed Spiral Cut Ham
Served With An Assortment Of Specialty Mustards

Carved Breast of Turkey

Chef Carved Fully Roasted Juicy Turkey Breast
Served With Cranberry Mustard

Carved Garlic Rubbed Rib Eye Roast

Chef Carved Garlic Rubbed Prime Rib Roasted To Medium Rare, Served With
Horseradish Cream

Smoked Fish Platter

Peppercorn crusted smoked trout filets
Nova Scotia Smoked Salmon
Classic Smoked Whitefish with Extra Virgin Olive Oil Drizzle
Served with sliced beefsteak tomatoes, capers, olive oil marinated black olives,
shaved red onion, & thinly sliced Armenian cucumbers

Smoked Salmon Platter

Served with capers, shaved red onion, sliced tomato,
black olives & sliced cucumbers

Provençal Chilled Seafood Station

Gigantic U-12 Tiger shrimp, raw Blue Point & Kumamoto oysters on the half shell,
Alaskan king crab legs & Snow Crab Cocktail claws
Served with spicy tomato, garlic lemon aioli, mignonette dipping sauces
Crusty bread, lemon wedges & caper berries



Breakfast Breads in Savory & Sweet

Petite Muffins

Banana Nut, Blueberry Sourcream, Lemon, Almond Poppyseed, or Raspberry
Served With Farmhouse Butter & Assorted Jams

Chef Prepared Waffle Station

Classic Buttermilk Waffles Prepared By Our Chef's
Served With The Guests Choice Of: Freshly Whipped Cream, Sliced Sweet Strawberries, Fresh Raspberries, Blackberries, & Blueberries, Candied Pecans, Syrups: Classic Organic Maple Syrup, Blueberry Syrup, & Warm Pecan Syrup

Freshly Baked Bagels & Cream Cheeses

Plain, Poppy Seed, Sesame Seed, Onion & Everything Bagels
Served With Whipped Butter, Plain, & Chive Cream Cheeses

Coffee Cake Selection

Classic Cinnamon Streusel
Fresh Pear & Caramelized Pecan
Sour Cream & Spice
Fresh Apple & Toasted Almond

Classic Yogurt & Granola Parfait Station

Guests Begin With Vanilla Scented Yogurt Then Can Add Traditional Granola, Cinnamon Granola, Or Seeded Granola, Then Can Add From A Selection Of Assorted Berries To Complete Their Perfect Parfait

Fruit

Orchard Fresh Fruit Platter

Hand-picked vibrant selection of seasonal melons & ripe pineapple
Artistically arranged with strawberries, grapes & assorted seasonal berries
Served with honey yogurt mint sauce for dipping

Fresh Fruit Kabobs

Seasonal melons and berries on a bamboo skewer



Beverages

European Roast Regular & Decaffeinated Coffee Service with Cream & Sugars

Hot Tea with Honey & Sliced Lemons - 1.50

Revolution Iced Tea - 1.50

Flavorful iced tea served with lemon wedges and sugars

Fresh Squeezed Orange Juice - 2.00

Fresh Squeezed Lemonade 2.00

Fresh squeezed lemons sweetened with sugar to perfection

Juice Bar

Orange, Apple, Cranberry, and Grapefruit Juices

Bloody Mary Bar

Major Peter's Bloody Mary Mix, Celery Sticks, Asparagus Spears, Large Green Olives, Lemon & Lime Wedges, Tabasco, Sriracha, and Cholula Hot Sauces, Worcestershire, and Celery Salt

Espresso Italia Station

Classic espresso & cappuccinos, Regular & Decaffeinated Coffee

Served with guests choice of vanilla or hazelnut syrups available in sugar free Caramel, Mocha, and White chocolate sauces

raw sugar, splenda, and sugar cubes, half & half, 2% milk, & Skim milk