

menu



BREAKFAST

CONTINENTALS

FROM THE BAKERY

Freshly Baked Muffins, Croissants, Danish, Whipped Honey Orange Butter, Seasonal Preserves

Fresh Squeezed Orange Juice, Coffee, Decaffeinated Coffee, and Hot Tea

SUNRISE CONTINENTAL

Freshly Baked Muffins, Croissants, Danish, Whipped Honey Orange Butter, Seasonal Preserves

Seasonal Fruit and Fresh Berries

Fresh Squeezed Orange Juice, Coffee, Decaffeinated Coffee, and Hot Tea

ENHANCED SUNRISE CONTINENTAL

Freshly Baked Muffins, Croissants, Danish, Whipped Honey Orange Butter, Seasonal Preserves

Seasonal Fruit and Fresh Berries

Pure Bliss Organic Granola and Yogurt Parfait

Farm Fresh Scrambled Eggs

Fresh Squeezed Orange Juice, Coffee, Decaffeinated Coffee, and Hot Tea

LET'S BUILD IT BUFFET

Freshly Baked Muffins, Croissants, Danish, Whipped Honey Orange Butter, Seasonal Preserves

Seasonal Fruit and Fresh Berries

Farm Fresh Scrambled Eggs

Fresh Squeezed Orange Juice, Coffee, Decaffeinated Coffee and Hot Tea

(Select Two)

Apple Wood Smoked Bacon

Pork Sausage Links

Homemade Biscuits with Southern Style Sausage Gravy

Smoked Cheddar Red Mule Grits

Chicken Sausage Links

Home Fries with Caramelized Onions

Old-Fashioned Oatmeal

SUNRISE BREAKFAST STATIONS

Buffet enhancements or stand-alone action stations

FRENCH TOAST BAR Cinnamon Brioche- Maple Syrup, Fresh Berries, Whipped Cream, and Caramel Sauce

OATMEAL BAR Hot Oatmeal- Local Honey, Granola, Fresh Berries, Banana Chips, and Golden Raisins

BISCUIT BAR Buttermilk Biscuit- Fried Chicken, Smoked Bacon, Scrambled Eggs, Whipped Butter, Preserves, and Sausage Gravy

BREAKFAST TACO BAR Scrambled Eggs, Chopped Chorizo Sausage, Diced Bacon, Sautéed Peppers, Assorted Salsas, and Smoked Cheddar

ON THE PLATE

All plated breakfast menus are served with freshly baked muffins, croissants, danish, whipped honey orange butter, seasonal preserves, juice, coffee and hot tea. Fresh fruit or granola parfait can be added to any plated meal.

CLASSIC Farm Fresh Scrambled Eggs, Smoked Bacon, Sausage, Breakfast Potatoes, and Tomato Confit

GEORGIA FRIED CHICKEN & WAFFLES Buttermilk Fried Chicken, Belgian Waffle, Scrambled Eggs, Maple Syrup, and Strawberry Jam

SOUTHWEST STEAK AND EGGS Seared Flat Iron Steak, Charred Tomato Salsa, Scrambled Eggs, Yukon Potato and Chorizo Hash

FRENCH TOAST Cinnamon Brioche- Candied Pecans, Maple Syrup, Smoked Bacon, Blackberries, and Scrambled Eggs

All menus are prepared at a required minimum of 30 people and include 1.5 hours of service.

Please see the Food & Beverage Policies page for further details on service times, guarantees, and attendant requirements.

Please see our Farm Fresh page for details on the local farmers and craftsmen who provide many of the items sourced in this menu.