



BREAKFAST MENUS

CONTINENTAL BREAKFAST SELECTIONS

(Minimum 20 People)

THE FRESH START

Assorted Freshly Baked Breakfast Pastries with Sweet Butter and Preserves
Fresh Seasonal Sliced Fruit and Berries
Freshly Squeezed Orange and Grapefruit Juices
Coffee, Decaffeinated Coffee and Specialty Teas
\$16.95 per person

THE MORNING EDITION

Assorted Freshly Baked Breakfast Pastries with Sweet Butter and Preserves
Fresh Seasonal Sliced Fruit and Berries
Fresh Bagels and Assorted Cream Cheese
Fruit Yogurts and Muesli
Peeled Hard Boiled Eggs
Freshly Squeezed Orange and Grapefruit Juices
Coffee, Decaffeinated Coffee and Specialty Teas
\$19.95 per person

CONTINENTAL BREAKFAST ENHANCEMENTS

Sausage Patty, Egg and Cheese Biscuits
Ham, Egg and Cheese Croissants
Canadian Bacon, Egg and Cheese English Muffins
\$56.00 per dozen

Oatmeal with Brown Sugar or Assorted Cold Cereals with Milk
\$2.95 per person

Biscuits and Gravy
\$5.95 per person

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Quotation can not be guaranteed until 90 days prior to the time that the particular function takes place.
Pricing does not include service charge or tax.



BREAKFAST MENUS CONTINUED...
PLATED BREAKFAST SELECTIONS

Hot Breakfast Includes:

Freshly Baked Breakfast Pastries, Sweet Butter and Preserves
American Fried Breakfast Potatoes
Your Choice of Crisp Bacon, Country Sausage Link or Smoked Ham
Freshly Squeezed Orange Juice
Coffee, Decaffeinated Coffee and Specialty Teas

CHICAGO STEAK and SCRAMBLE

Country Fresh Scrambled Eggs with Center Cut Filet Mignon
\$24.95 per person

ALL AMERICAN

Three Egg Omelets with Onion, Mushroom, Green Pepper and Midwestern Cheddar Cheese
\$18.95 per person

THE COUNTRY FARM

Three Farm Fresh Eggs Scrambled Plain or with Your Choice of Two of the Following Ingredients:
Onion, Green Pepper, Tomato, Mushroom or Cheddar Cheese
\$18.95 per person

STRAWBERRY and MASCARPONE STUFFED FRENCH TOAST

Thick Egg Bread Stuffed with Strawberry and Mascarpone Compote
Laced with Cinnamon and Served with Maple Syrup
\$19.95 per person

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BREAKFAST MENUS CONTINUED...

BREAKFAST BUFFET SELECTIONS

(Minimum 25 People)

ST. CHARLES BREAKFAST BUFFET

Assorted Freshly Baked Breakfast Pastries with Sweet Butter and Preserves
Fresh Seasonal Sliced Fruit and Berries
Fluffy Scrambled Eggs
Crisp Bacon and Country Sausage Links
American Fried Breakfast Potatoes
Freshly Squeezed Orange and Grapefruit Juices
Coffee, Decaffeinated Coffee and Specialty Teas
\$21.95 per person

PHEASANT RUN COUNTRY BREAKFAST BUFFET

Assorted Freshly Baked Breakfast Pastries with Sweet Butter and Preserves
Fresh Seasonal Sliced Fruit and Berries
Fruit Yogurts and Muesli
Fluffy Scrambled Eggs
Country Style Omelets
Cinnamon Raisin French Toast with Warm Maple Syrup
Country Sausage Patties and Crisp Bacon
American Fried Breakfast Potatoes
Freshly Squeezed Orange and Grapefruit Juices
Coffee, Decaffeinated Coffee and Specialty Teas
\$26.95 per person

There is a \$150.00 Surcharge for Any Event Less Than 25 Guests

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BREAKFAST MENUS CONTINUED...
BREAKFAST BUFFET ENHANCEMENTS
(Minimum 25 People)

OMELET STATION

Chef to Prepare to Order with Choice of:

Smoked Ham, Crisp Bacon Bits, Smoked Salmon, Onions, Mushrooms, Bell Peppers, Tomatoes, Spinach,
Jalapenos and Cheeses

\$7.95 per person

VIRGINA CURED BONE IN HAM

Serves 75 Guests

Chef to Carve at Buffet:

Complimented with Homestyle Biscuits
Served with Jalapeno Orange Marmalade and Sweet Honey Mustard

\$195.00 per each

BELGIAN WAFFLE STATION

Chef to Prepare to Order with Choice of:

Regular or Strawberry

Accompanied with Strawberry and Apple Compote
Whipped Chantilly Cream, Whipped Butter and Warm Maple Syrup

\$7.95 per person

Chef Services Based on One Chef per 75 Guests
Chef Fee \$75.00

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