

Brunch

There is a required minimum of \$15.00 per person for food. Prices subject to change.

Fruit

Priced per person

Fresh Berries and Cream.....	\$3.50
Seasonal Fruit Medley	\$2.95
Sliced Seasonal Fruit Display	\$3.25

Egg Dishes

Priced per person

Fluffy Scrambled Eggs.....	\$2.95
Country Sausage and Egg Casserole.....	\$4.50
Quiche Lorraine	\$5.95
Eggs Benedict*.....	\$7.50

Specialty Items

Priced per person

Old-fashioned Turkey Hash served with Corn Cakes.....	\$6.50
Pound Cake French Toast with Berries and Warm Maple Syrup	\$5.95
Omelette Station.....	\$8.95
Smoked Salmon served with Bagels and Whipped Cream Cheese	\$5.95
CCV Chicken Breast.....	\$7.95
Shrimp and Grits.....	\$8.95
**Beef Tenderloin Tips served in Madeira-Shiitake Sauce.....	\$11.50

Side Dishes

Priced per person

Sweet Potato Hash	\$1.95
Hash Brown Potatoes	\$1.95
Sautéed Potatoes with Mushrooms and Onions	\$2.50
Creamy Cheddar Grits	\$1.50
Saffron Rice Pilaf.....	\$1.95
Broiled Roma Tomatoes	\$1.50
Fried Apple Wedges tossed in Cinnamon Sugar.....	\$2.25
Sausage Links or Bacon	\$2.50

Breakfast Breads

Priced per piece

Butter Biscuits with Jams and Jellies	\$.50
Cinnamon Rolls	\$.75
Strawberry or Chocolate Croissants.....	\$1.25
Assorted Mini Danishes	\$.95
Brioche and Croissants.....	\$.95
Variety of Scones	\$1.25
CCV Turnover Rolls	\$.50

Sweets

Priced per piece

Selection of Gourmet Cookies, Brownies, and Lemon Bars.....	\$.95
Mini Key Lime Tarts.....	\$1.95
Chocolate-dipped Strawberries.....	\$1.95
Turtle Brownies.....	\$1.50
Mini Pecan Bourbon Tarts	\$1.95

*The consumption of raw or undercooked foods may cause food borne illness, especially for those with certain medical conditions.

**Certified Angus beef