

# Brunch Buffet

Priced per guest.

All brunches include Freshly Brewed Dark Roast Coffee and Gourmet Tea.

## The Westhampton

Seasonal Fruit, Berries, Cream  
Scrambled Eggs  
Creamy Grits, Sausage Gravy  
Buttermilk Biscuits, Jellies and Jams  
Cinnamon Rolls  
18  
Minimum 15 Guests

## The Tuckahoe

Vegetable Quiche and Quiche Lorraine  
Chicken, Surry Sausage, Potato Casserole  
Broiled Roma Tomatoes, Herbs and Panko  
Fried Granny Smith Apples with Cinnamon Sugar  
Assorted Miniature Pastries  
Buttermilk Biscuits, Jellies and Jams  
20  
Minimum 15 Guests

## The Windsor

Seasonal Fruit, Berries, Cream  
Brioche French Toast Casserole, Brown Sugar Streusel, Maple Syrup  
Salmon Gravalax and Bagels with Cream Cheese  
Grilled Asparagus with Sauce Choron  
Roasted Potatoes and Onions  
Assorted Mini Muffins  
Cinnamon Rolls

Choice of Eggs:  
Scrambled Eggs  
Eggs Benedict with Hollandaise  
Spinach and Tomato Frittata

Choice of Chicken Entrée:  
Pan-Roasted Free-Range Chicken, Tarragon Cream  
Southern Fried Chicken, Red-Eye Gravy  
Country Club Chicken, Supreme Sauce

29  
Minimum 25 Guests

# Plated Brunch

Priced per guest, 15-guest minimum

All plated breakfasts are accompanied by fruit on the plate and muffins for the table

Two Soft Scrambled Eggs, Fresh Herbs 12  
Brioche French Toast, Seasonal Fruit Compote, Candied Pecans, Maple Syrup 16  
Virginia Sausage and Crispy Potato Hash, Peppers and Onion, Thyme 17  
Vegetable Frittata, Spinach, Mushroom, Roasted Tomato, Goat Cheese 16  
Everything Bagel, Herbed Cream Cheese, Shaved Smoked Salmon 18  
Southern Benedict, Toasted English Muffin, Virginia Country Ham, Poached Egg, Hollandaise,  
Chive, Steamed Asparagus 20

# Build Your Own Brunch Buffet

Priced per guest, \$15 per guest minimum, 15-guest minimum

## Egg Dishes

- Scrambled Eggs 3
- Skillet Garden Frittata with Spinach,  
Roasted Vegetables, Cheddar Cheese 6
- Deep-Dish Quiche Lorraine 6
- Edward's Country Sausage and Egg Casserole 8
- Traditional Eggs Benedict, Hollandaise Sauce\* 8
- Virginia Crab Benedict with Bay Hollandaise Sauce  
and Asparagus Tips\* Market Price

## Specialty Items

- Granola-Crusted French Toast, Berries,  
Warm Maple Syrup 4
- Smoked Salmon, Bagels and Whipped Cream  
Cheese 8
- Country Club Chicken, Herb Cream Cheese,  
Country Ham, and Supreme Sauce 7
- Shrimp and Grits 9
- Corned Beef Hash, Poached Eggs,  
Béchamel Sauce 9
- Surry County Sausage, Chicken and Potato  
Casserole 8
- Traditional Chicken Salad with Turnover Rolls 5

## Side Dishes

- Yukon Hash Brown Potatoes 2
- Grilled Asparagus with Hollandaise 3
- Sautéed Potatoes with Mushrooms and Onions 2
- Creamy Virginia Cheddar Grits 2
- Cinnamon Oatmeal and Caramelized Virginia  
Apples 2
- Broiled Roma Tomatoes Florentine 2
- Smoked Sausage Links or Bacon 4
- Spoon Bread 2

## Breakfast Breads

- Butter Biscuits with Artisanal Preserves 2
- Cinnamon Rolls 2
- Almond and Chocolate Croissants 3
- Croissants with Jams and Jellies 3
- Variety of Scones 4
- Turnover Rolls 2
- Bagels with Cream Cheese 3
- Muffins 2

## Fruit

- Seasonal Berries and Cream 4
- Sliced Seasonal Fruit Display 4
- Melon Wedges, Wildflower Honey Yogurt 4

## Sweets

- Gourmet Cookies 3
- Brownies 3
- Blondies 3
- Lemon Bars 3
- Mini Key Lime Tarts 3
- Chocolate-Dipped Strawberries 4
- Praline Brownies 2
- Mini Pecan Bourbon Tarts 3

## Beverages

- Assorted Juices 2
- Standard Coffee and Tea Station 2
- International Coffee and Tea Station