# Plated Brunch

#### 15 Guest Minimum

Menu is priced per guest and must extend to the entire guest count

**Includes:** Side of Fresh Fruit and Muffins for Table **Add:** Bacon, Sausage, or Spoonbread **5** 

Two Soft Scrambled Eggs, Choice of Bacon or Sausage, Roasted Tomatoes, Fresh Herbs **16** 

Vegetable Frittata, Spinach, Mushroom Roasted Tomato, Goat Cheese **16** 

Brioche French Toast, Seasonal Fruit Compote Candied Pecans, Maple Syrup 16 Everything Bagel, Herbed Cream Cheese Shaved Smoked Salmon 18

Crustless Quiche Lorraine Mixed Greens Salad 17

Southern Benedict, Toasted English Muffin Virginia Country Ham, Poached Egg, Hollandaise Chive, Steamed Asparagus **20** 

# **Brunch Buffet**

#### 25 Guest Minimum

Menu is priced per guest and must extend to the entire guest count

Includes: Freshly Brewed Coffee and Tea

### The Westhampton

Seasonal Fruit, Berries, Lemon Poppy Yogurt,
Scrambled Eggs,
Creamy Grits, Sausage Gravy
Buttermilk Biscuits, Jellies, and Jams,
Cinnamon Rolls

#### The Tuckahoe

Vegetable Quiche, Quiche Lorraine,
Breakfast Casserole,
Broiled Roma Tomatoes, Herbs, and Panko
Fried Granny Smith Apples with Cinnamon Sugar
Assorted Miniature Pastries,
Buttermilk Biscuits, Jellies, and Jams

25

### The Windsor

Seasonal Fruit, Berries, Cream, Brioche French Toast Casserole, Brown Sugar Streusel, Maple Syrup Salmon Gravalax, 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 with Tarragon Cream Southern Fried Chicken, Red-Eye Gravy Country Club Chicken, Supreme Sauce

36

<sup>\*</sup>The consumption of raw or undercooked foods may cause food-borne illness, especially for those with certain medical conditions.

# **Brunch Buffet Add-Ons**

Menu is priced per guest and must extend to the entire guest count

## **Egg Dishes**

Scrambled Eggs 4
Skillet Garden Frittata, Spinach, Roasted Vegetables, and Cheddar Cheese 6
Deep-Dish Quiche Lorraine 6
Traditional Eggs Benedict, Hollandaise Sauce 10

## **Specialty Items**

Brioche French Toast, Berries, Maple Syrup 4
Smoked Salmon, Bagels, and Whipped Cream Cheese 10
Country Club Chicken, Herb Cream Cheese,
Country Ham, Supreme Sauce 9
Shrimp and Grits 10
Traditional Chicken Salad with Turnover Rolls 7

#### **Side Dishes**

Yukon Hash Brown Potatoes 4
Breakfast Potatoes 4
Creamy Virginia Cheddar Grits 4
Cinnamon Oatmeal and Caramelized Apples 4
Smoked Sausage Links or Bacon 6
Spoon Bread 4
Sliced Seasonal Fruit Display 4

## **Breakfast Breads**

Butter Biscuits with Artisanal Preserves 3
Cinnamon Rolls 3
Croissants with Jams and Jellies 4
Variety of Scones 4
Muffins 3

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