

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, Surrly 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