

Healthy Choice | \$21/guest

Seasonal Melons and Berries
Steel-Cut Irish Oatmeal with Honey, Almonds, Walnuts and Dried Fruits
Cottage Cheese with Sliced Tomatoes, Avocado and Hard-Boiled Eggs
Yogurt with Granola, Dried Fruits and Almonds
Orange and Grapefruit Juices

Barista Station | \$10/guest

Club Blend Coffee, Sugar Swizzle Stick, Cinnamon, White Chocolate, Candied Orange Peel, Dark Chocolate, Whipped Cream

Breakfast To Go | \$15/guest

Fresh Bagels and Cream Cheese
Assorted Granola Bars
Individual Fruit Yogurt
Seasonal Fresh Fruit
Naked Juices
Coffee To Go

Cereal Bar | \$9/guest

Assorted Cereals

Almonds, Bananas, Coconut Flakes, Blueberries, Dried Cherries Honey, MandM's, Mini Marshmallows, Frosted Pecans, Raisins, Walnuts Whole Milk, Soy Milk and Almond Milk

Yogurt Station | \$8/guest

Assorted Cereals

Traditional Fruit Yogurt and Plain Greek Yogurt Seasonal Berries, Granola, Coconut Flakes, Dried Fruits and Nuts

For your convenience, the Club will add a 20% service charge and local sales tax to all food and beverage purchases. All prices are subject to change.

BREAKFAST 1

BUILD YOUR OWN

\$23/guest Breakfast Buffet | \$19/guest Plated Breakfast

Starch (Choice of One on Buffet)

Roasted Macadamia Pancakes - Butter and Warm Nutella
Oatmeal Raspberry Brulee
Hash Brown Potatoes
Southern-Style Stone Ground Grits
Roasted Yukon Gold Potatoes with Caramelized Onions
Quinoa Cereal with Sliced Bananas and Fruit

Fruits (Choice of One on Buffet)

Seasonal Sliced Melons
Strawberries and Cream
Fruit Display
Berry Bowl

Proteins: (Choice of Two on Buffet)

Crispy Center-Cut Bacon Country Pork Sausage Patties or Links Turkey Bacon Chicken Apple Sausage

Entrées

Hot Items (Choice of Two on Buffet)

Texican Burrito Chorizo - Avocado, Queso Fresco, Eggs, Salsa, Roja
English Muffin with Eggs, Italian Sausage and Smoked Provolone Cheese
Texas Toast with Scrambled Eggs, Chopped Brisket, Jalapeño and Cheese
Cheese Blintz with Berry Compote
Scrambled Eggs, Cream Cheese and Chives
New Orleans Eggs - Andouille Sausage, Peppers, Onions, Tobacco Aioli
Chicken and Churros - Scrambled Eggs and Candied Bacon

Cold Items (Choice of One on Buffet)

Smoked Salmon Bagel - Tomato, Avocado, Arugula, Cream Cheese Basket of Whole Fruit Deviled Eggs - Traditional, Smoked Salmon, Roasted Jalapeño

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GLENEAGLES BREAKFAST TABLE

2 Entrées: \$22/guest | 3 Entrées: \$24/guest

Buffets less than 50 guests will incur a \$75 setup fee and require a minimum of 25 guests unless otherwise specified.

Entrées: (Choice of Two or Three)

Vegetarian Chilaquiles, Scrambled Eggs, Cheese Blintzes, Migas or Spinach, Mushroom and Swiss Quiche

Proteins: (Choice of Two)
Crispy Center-Cut Bacon
Country Pork Sausage Patties or Links
Turkey Bacon
Chicken Apple Sausage

Sides: (Choice of One)

Hash Brown Potatoes, Southern Grits with White Cheddar Cheese, Cottage Fried Potatoes, Potatoes O' Brien, Belgian Waffles, Buttermilk Pancakes, French Toast

Included on Buffet:

Seasonal Sliced Fruit. Coffee and Iced Tea

SUNDAY BRUNCH

Served Sundays 11:00 a.m. - 2:00 p.m. | \$35/guest

Maximum 40 guests. Guests go through buffet in the Member dining room
and would return to private room to dine.

Chef's Soup of the Day
Assorted Salads
Seafood Display
Starch and Fresh Vegetables
Beef, Fish, Poultry
Omelet Station and Cheese Blintzes
Belgian Waffles with Syrups and Toppings
Hickory Smoked Bacon and Country Sausage
Hash Brown Potatoes
Assorted Desserts

BREAKFAST STATIONS

All stations available with a minimum of 30 guests. A \$100 station attendant fee is required for each station.

Omelets Made to Order | \$17/guest

Fresh Eggs, Egg Whites and Egg Beaters Ham, Bacon, Tomato, Sausage, Bell Peppers, Jalapeño, Onion, Spinach, Mushroom, Cheddar and Jack Cheeses

Belgian Waffles and Pancakes to Order | \$15/guest

Syrup, Powdered Sugar, Whipped Butter, Chocolate Chips and Whipped Cream

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PLATED BREAKFAST

Menu choices include coffee. Enhance any option with a fresh fruit cup at \$4/guest or with assorted fruit juice at \$4/guest.

Freshly Scrambled Eggs | \$16/guest

Bacon, Hash Brown Potatoes, Fresh Fruit Muffin

New Orleans | \$18/guest

Eggs, Peppers, Onions, Andouille Sausage, Tabasco Aioli

Spinach, Mushroom and Swiss Quiche | \$17/guest

Parmesan Baked Roma Tomatoes

Texicana Burrito | \$17/guest

Chorizo, Avocado, Queso Fresco, Eggs, Salsa Roja, Black Beans

Roasted Macadamia Nut Pancakes | \$17/guest

Butter, Warm Nutella, Turkey Bacon and Scrambled Eggs

Chicken and Churros | \$18/guest

Candied Bacon, Scrambled Eggs

CONTINENTAL BREAKFAST DISPLAYS

Queen's Continental Breakfast Display | \$15/guest

Fresh Baked Croissants Assorted Breakfast Pastries Seasonal Sliced Fruit Coffee

King's Continental Breakfast Display | \$20/guest

Assorted Danish, Breakfast Muffins Seasonal Sliced Fruit, Coffee

Choice of One Hot Item:

(Sausage Biscuits, Breakfast Tacos or Mini Breakfast Croissants)

Enhancements to Continental Breakfast

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