## BRUNCH BUFFET

Served 10am-2:30pm

Served with A Variety of Breakfast Pastries, Chef's Selection of Desserts Freshly Brewed Regular and Decaffeinated Coffee, Iced and Hot Tea and Fruit Juice.

## Breakfast Selection

## Eggs

(Select one)
Eggs Benedict
Southwest Scramble
Bacon and Cheddar Casserole
Scrambled Eggs

Starch
(Select one)
Breakfast Potatoes
Cheese Grits
Biscuits and Gravy
French Toast
Buttermilk Pancakes

## Lunch Selection

## Salads

(Select one)
Garden Salad Bar
Fresh Fruit Salad
Traditional Caesar Salad Italian Pasta Salad
Cucumber and Sweet Onion Salad Red Skin Potato Salad
$\frac{\text { Entrées }}{\text { (Select two) }}$
Southern Fried Chicken
Beef Bourguignon with Caramelized Onions
Baked Atlantic Cod with Dill Butter Sauce
Pasta Primavera with Julienne Vegetables
Traditional Meat Lasagna with Basil Marinara
Roasted Boneless Pork Loin with Bacon Onion Chutney
Grilled Salmon with Cucumber Mint Relish
Chicken Pot Pie in a Flakey Puff Pastry

## (Select two)

| Buttered Corn | Green Beans | Garlic Mashed Potatoes | Collard Greens |
| :---: | :---: | :---: | :---: |
| Rice Pilaf | Oven Roasted Potatoes | Stewed Lima Beans | Ratatouille |
| Macaroni and Cheese | Honey Glazed Baby Carrots | Roasted Seasonal Vegetables |  |

## \$24.95 per person

Brunch Buffet service is one hour in duration.
$\$ 100$ Set up fee if less than 50 guaranteed for the buffet
Buffets require a minimum of 25 people
All prices are subject to a $20 \%$ service charge as well as state and local taxes.
All prices and menu selections are subject to change.

