

# 2009 Catering Menus



## Breakfast Selections

### Breakfast Buffets

A minimum of 20 people

#### **Early Greeting**

Chilled Orange, Apple, and Cranberry Juices, Assorted Bagels and Bakery Items with Butter, Jellies, and Cream Cheese, Fresh Sliced Seasonal Fruit, Scrambled Eggs, Seasoned Red Bliss Potatoes with Onions and Peppers, Crisp Bacon or Sausage Links, Buttery Grits, Granola and Assorted Cereals  
With Chilled Milk and Berries

Freshly Brewed Coffee, Decaffeinated Coffee, and Herbal Teas

**\$12.95 per Person**

#### **A Grand Morning Buffet**

Chilled Orange, Apple, and Cranberry Juices, Assorted Bagels and Jumbo Muffins with Butter, Jellies and Cream Cheese. Warm Cinnamon Rolls, Fresh Sliced Seasonal Fruits, Scrambled Eggs with Vermont White Cheddar Cheese, Peppered Bacon or Maple Cured Sausage Links, Buttery Grits, Buttermilk Biscuits and Country Gravy,

Granola and Assorted Cereals with Chilled Milk and Fresh Berries

Freshly Brewed French Vanilla, Regular, and Decaffeinated Coffees, and Herbal Teas

**\$15.95 per Person**

### Breakfast Buffet Additions

#### **Omelet Station**

Omelets and Farm Fresh Eggs Made to Order with an Assortment of Ingredients From Which to Choose

Egg Beaters Also Available  
(Maximum of 40 People)

**\$4.25 per Person**

#### **Belgian Waffle Station**

Crisp, Fresh Belgian Waffles With Warm Syrup, Whipped Cream, Fresh Butter, and Fruit Toppings

**\$3.25 per Person**

## **Plated Breakfasts**

2 choices for 20 people or less

3 choices for 50 to 20

1 choice for 50+

### **The Piedmont**

Scrambled Farm Fresh Eggs, Crisp Bacon, Sausage or Ham, Seasoned Red Potatoes, with Grilled Onions and Peppers Served with a Side of Cinnamon Fried Apples

**\$10.95 per Person**

### **Eggs a La Normandy**

Scrambled Eggs with Smoked Chicken and Chives in a Pastry Shell, Topped With a Light Supreme Sauce

Served With Baked Apple Slices, Raisins, and Walnuts

**\$12.95 per Person**

### **French Toast**

Sliced Croissants dipped in Cinnamon, Vanilla, and Grand Marnier Egg Batter, Grilled Golden and Served With Maple Cured Sausage Links and Warm Spiced Fruit Compote

**\$10.95 per Person**

### **New York Strip and Eggs**

An 8 ounce New York Strip Steak served Medium and served with Two Eggs Over Medium with a side of Breakfast Potatoes and Baskets of Biscuits

**\$18.95 per Person**

### **Homemade Quiche**

Baby Spinach with Gruyere Cheese served with a side of Breakfast Potatoes and Peppered Bacon

**\$14.95 per Person**

### **Eggs Benedict**

Two Poached Eggs served atop a split English Muffin with Canadian Bacon and then topped with Chive Hollandaise and served with Breakfast Potatoes

**\$13.95 per Person**

## A la Carte Breakfast Options

Assorted Bakery Goods... Danish, Muffins, and Bagels  
\$14.00 per Dozen

Chocolate or Fruit Filled Croissants  
\$16.00 per Dozen

Assorted Jumbo Muffins  
\$18.00 per Dozen

Sausage or Ham Biscuits  
\$18.00 per Dozen

Scrambled Egg, Ham, and Cheese Croissant  
\$20.00 per Dozen

Assorted Whole Fruits  
\$12.00 per Dozen

Sliced Seasonal Fruits and Berries  
\$2.25 per Person

Assorted Fruit Yogurts  
\$1.95 Each

Bottled Lite Smoothies  
\$1.95 Each

Destination Pointe Trail Mix  
Cashews, Almonds, M&M's, Peanuts, Dried Cranberries and Dried Peaches  
\$10.00 per Bowl