

Brunch Buffet

Priced per guest, 25-guest minimum

Includes: *Freshly Brewed Coffee and Tea*

The Westhampton

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

19

The Tuckahoe

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

22

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, Tarragon Cream
Southern Fried Chicken, Red-Eye Gravy
Country Club Chicken, Supreme Sauce

31

Plated Brunch

Priced per guest, 15-guest minimum

Includes: Side of Fresh Fruit and Muffins for Table

Add: Bacon, Sausage, or Hoe Cakes **3**

Two Soft Scrambled Eggs, Choice of Bacon or Sausage, Roasted Tomatoes, Fresh Herbs **15**

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**

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

Prices are subject to change. 09/22

Build Your Own Brunch Buffet

Priced per guest, \$25 per guest minimum, 25-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
- County Sausage, Chicken and Potato Casserole 8
- Traditional Chicken Salad with Turnover Rolls 5

Side Dishes

- Yukon Hash Brown Potatoes 3
- Grilled Asparagus with Hollandaise 4
- Sautéed Potatoes with Mushrooms and Onions 3
- Creamy Virginia Cheddar Grits 3
- Cinnamon Oatmeal and Caramelized Virginia Apples 3
- Broiled Roma Tomatoes Florentine 3
- Smoked Sausage Links or Bacon 5
- Spoon Bread 3

Breakfast Breads

- Butter Biscuits with Artisanal Preserves 2
- Cinnamon Rolls 2
- Almond and Chocolate Croissants 4
- Croissants with Jams and Jellies 4
- Variety of Scones 4
- Turnover Rolls 2
- Bagels with Cream Cheese 4
- 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 4
- Mini Key Lime Tarts 4
- Chocolate-Dipped Strawberries 4
- Praline Brownies 3
- Mini Pecan Bourbon Tarts 4

Beverages

- Assorted Juices 3
- Standard Coffee and Tea Station 3

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