

Brunch Buffet

Priced per guest, 25-guest minimum

Includes: *Freshly Brewed Coffee and Tea*

The Westhampton

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

20

The Tuckahoe

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

25

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

36

Add on to your Brunch Buffet

Priced per guest

Egg Dishes

Scrambled Eggs **4**
Skillet Garden Frittata with Spinach, Roasted
Vegetables, and Cheddar Cheese **6**
Deep-Dish Quiche Lorraine **6**
Traditional Eggs Benedict, Hollandaise Sauce **10**

Specialty Items

Brioche French Toast, Berries, Maple Syrup **4**
Smoked Salmon, Bagels, and Whipped Cream
Cheese **10**
Country Club Chicken, Herb Cream Cheese,
Country Ham, and Supreme Sauce **9**
Shrimp and Grits **10**
Traditional Chicken Salad with Turnover Rolls **7**

Side Dishes

Yukon Hash Brown Potatoes **4**
Breakfast Potatoes **4**
Creamy Virginia Cheddar Grits **4**
Cinnamon Oatmeal and Caramelized Apples **4**
Smoked Sausage Links or Bacon **6**
Spoon Bread **4**
Sliced Seasonal Fruit Display **4**

Breakfast Breads

Butter Biscuits with Artisanal Preserves **3**
Cinnamon Rolls **3**
Croissants with Jams and Jellies **4**
Variety of Scones **4**
Muffins **3**

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

Prices are subject to change. 2/23

Plated Brunch

Priced per guest, 15-guest minimum
Includes: Side of Fresh Fruit and Muffins for Table
Add: Bacon, Sausage, Spoonbread 5

- Two Soft Scrambled Eggs, Choice of Bacon or Sausage, Roasted Tomatoes, Fresh Herbs **16**
Brioche French Toast, Seasonal Fruit Compote, Candied Pecans, Maple Syrup **16**
Crustless Quiche Lorraine, Mixed Greens Salad 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**

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