

Plated Brunch

15 Guest Minimum

Menu is priced per guest and must extend to the entire guest count

Two Soft Scrambled Eggs, Choice of Bacon or Sausage, Roasted Tomatoes, Fresh Herbs **16**

Vegetable Frittata, Spinach, Mushroom Roasted Tomato, Goat Cheese **16**

Brioche French Toast, Seasonal Fruit Compote Candied Pecans, Maple Syrup **16**

Everything Bagel, Herbed Cream Cheese Shaved Smoked Salmon **18**

Crustless Quiche Lorraine Mixed Greens Salad **17**

Southern Benedict, Toasted English Muffin Virginia Country Ham, Poached Egg, Hollandaise Chive, Steamed Asparagus **20**

Includes: Side of Fresh Fruit and Muffins for Table

Add: Bacon, Sausage, or Spoonbread **5**

Brunch Buffet

25 Guest Minimum

Menu is priced per guest and must extend to the entire guest count

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

Brunch Buffet Add-Ons

Menu is priced per guest and must extend to the entire guest count

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