



Breakfast Buffet

29.99 Per Person

Eggs and Proteins

Scrambled Eggs

Hot and Fluffy Scrambled Farm Eggs

Eggs Benedict

Poached Farm Egg, Thinly Sliced
Canadian Bacon, Toasted
English Muffin, Hollandaise Sauce

Classics

Biscuits & Gravy

House Baked Buttermilk Biscuits,
Peppered Sausage, Milk Gravy

Waffles

Belgian Waffles, Powdered Sugar,
Pure Maple Syrup

Pancakes

Fluffy Buttermilk Pancakes, Butter,
Pure Maple Syrup

Oatmeal

Slow Cooked Irish Oats, Sea Salt

Sides

Smoked Bacon

Virginia Blended Sausage

Breakfast Potatoes

Greek Yogurt and Granola Parfait

Assorted Individual Cereals

Individual Greek Yogurt

Individual Overnight Oats

Sliced Fruit

Honeydew, Cantaloupe, Watermelon, Pineapple

Whole Seasonal Hand Fruit

Florida Citrus

Bananas

Assorted Pastries

Butter Croissant, Pan Au Chocolate, Freshly Baked
Muffins, Cheese Danish

Fresh Fruit Smoothies

Fresh Pressed Juices

Assorted Juices & Milks

*We pride ourselves in providing gluten friendly menu options. While we strive to ensure those meals are safe for your diet, please be aware that they are being prepared in an environment where gluten is present. Please consult your physician as to your personal health decisions. Prices exclusive of tax and gratuity. For parties of 6 or more, an 18% service charge will be added. We are happy to discuss with you and attempt to accommodate any dietary or special needs diets. All food items are cooked to the recommended FDA Food Code temperatures, unless otherwise requested. Consuming raw or undercooked meats, seafood, shellfish, or eggs may increase your risk of food borne illness.