

Breakfast, Brunch & Breaks

BREAKFAST MENU

Served with an assortment of chilled fruit juices, freshly brewed coffee & herb teas.

THE CONTINENTAL

- Seasonal fresh fruit display with melons & berries
- Assorted breakfast breads, danish pastries & muffins
- Butter & preserves

THE CLUBHOUSE BUFFET (Minimum of 15 Guests)

- Scrambled eggs
- Breakfast potatoes
- Bacon & sausage
- Seasonal sliced fruits & berries
- Assorted breakfast breads, danish pastries & muffins
- Butter & preserves

BRUNCH MENU

THE HERMITAGE BRUNCH (Minimum of 30 Guests)

- Scrambled eggs
- Breakfast potatoes
- Bacon & sausage
- Spinach & artichoke chicken
- Seared salmon with caper beurre blanc
- Mixed green salad
- Seasonal vegetable medley
- Fresh fruit display with melons & berries
- Assorted breakfast breads, danish pastries & muffins
- Assorted selection of mini desserts

ADDITIONAL BRUNCH ITEMS:

(The items below must be purchased in addition to any breakfast buffet & are priced per guest).

- Eggs benedict
- Breakfast croissants
- Bagels & cream cheese
- French toast with maple syrup
- Sausage gravy with cheddar biscuits
- Southern-style grits with cheese
- Caramelized apples with cinnamon sugar
- Yogurt fruit parfait station with assorted toppings
- *Omelet station
- **Chef fees apply.*

Breakfast, Brunch & Breaks (continued)

REFRESHMENT MENU

Beverage Station

Freshly brewed regular & decaffeinated coffee

Bottled water and sodas

Chex Mix

Candy Bars

Freshly baked chocolate chip cookies

Fresh whole fruit

Tortilla chips with salsa

Mixed gourmet nuts

Peanut Butter Brownie

Chocolate brownie topped with whipped peanut butter & finished with chocolate ganache.