



BUTLER PASSED MENU SELECTIONS - BRUNCH



Following are breakfast options for a brunch style menu
or the increasingly popular "Breakfast for Dinner"

Combine them with our buffet menu or select only from this menu – the choice is yours

Brunch menus do not come with a pasta selection to allow for your fruit display and pastries upgrade

Choose two (2) selections from menu A and one (1) selection from menu B

(V) – Vegetarian (G) – Gluten Free

BUTLER PASSED MENU A

FRENCH TOAST SHOOTER

A shooter glass filled with maple syrup
topped with a warm piece of powdered french toast

MINI QUICHE

Pastry shell filled with egg and cream in an assortment of
cheese, bacon/cheese and spinach/cheese

MINI CINNAMON ROLLS

Warm cinnamon rolls served petite size
topped with a sweet sugary glaze

POTATO CAKES

Mini pressed potato cakes served with
a dollop of applesauce and sour cream

BUTLER PASSED MENU B

CHICKEN & WAFFLES

Belgium waffle topped with fried chicken, country gravy
skewered and drizzled with maple syrup

MINI YOGURT PARFAITS

Mini shooter cup filled with layers of vanilla yogurt,
blueberries, strawberries and fresh granola

HAM & CHEESE BISCUITS

Mini biscuit bites with country style ham,
cheddar cheese and pomerey mustard

All brunch menus come with a fruit display to replace your salad choice

FRESH SEASONAL FRUIT DISPLAY

Served with french cream and orange marmalade sauces





BUFFET MENU SELECTIONS - BRUNCH



(V) – Vegetarian

(G) – Gluten Free

Select any one (1) entrée to replace your chicken/fish selection

ENTREES

TORTILLA ESPANOLA

A "Spanish Omelet" with eggs, potatoes and onions
adding red peppers and cheddar cheese

SCRAMBLED EGGS

Fluffy moist scrambled eggs served with cheddar cheese
and salsa on the side

QUICHE

Sliced quiche with fresh herbs served warm in the following assortments -
cheddar and swiss, spinach and swiss, bacon and cheddar

Select any one (1) pastries to replace your dinner rolls

PASTRIES

MINI SCONES & CROISSANTS

Assorted flavors of scones served soft with butter, honey butter and grape jelly

MINI BAGELS

Toasted white and everything mini-sized bagel halves served with
butter, whipped cream cheese and peanut butter

STICKY BUNS

Gooey mini-sized cinnamon rolls served warm
with a sweet sugary glaze topped with chopped pecans



JOHN MICHAEL



Select any one (1) chef station to replace your carved meat selection

CHEF CARVED MEATS / STATIONS

CHEF CARVED COUNTY HAM

Brown sugar, clove and cinnamon glazed ham carved by our chef and served with apple chutney, pomerey mustard and béarnaise sauces

BELGIUM WAFFLE STATION

Chef prepared on-site Belgian waffles served with the following toppings - maple syrup, butter, pecans, whipped cream, chocolate sauce, blueberries, strawberries, bananas and powdered sugar

Select up to any two (2) side dishes to replace your side dish selections

SIDE DISHES

APPLEWOOD SMOKED BACON (UPGRADE)

Served crispy and soft *(add \$3pp++)*

PORK SAUSAGE LINKS

All pork and fresh herb seared jumbo links

ROSTI POTATOES

Quartered red new potatoes with sautéed onions, peppers and garlic

GRITS

Creamy white grits served with cheddar cheese, honey and butter





ADDITIONAL INSPIRATIONS – BRUNCH *(ask for pricing)*



ENTREES

SAUSAGE BISCUITS & GRAVY

Homemade authentic sausage gravy
served with halved warm buttermilk biscuits

STATIONS

OMELET STATION

Chef prepared to order fresh egg omelets with the following topping choices -
shredded cheddar, sliced mushrooms, diced yellow onions, diced green peppers,
salsa, sour cream, diced ham, chopped sausage and fresh spinach

Optional topping inspirations *(ask for pricing)*: crabmeat, sliced filet, bacon,
diced tomatoes, cilantro, garlic, shredded swiss, feta, diced chicken, shrimp,
hollandaise sauce, broccoli florets, sun-dried tomatoes, pesto, asparagus, avocado
and whatever you may inspire!

BISCUIT BAR

Warm buttermilk biscuits with a fresh egg patty in the following assortments –
brown sugar ham and swiss with pomerey mustard,
sausage and double cheddar, fried chicken and rosemary tarragon cream sauce

PANCAKE BAR

Chef prepared on-site flour pancakes served with the following toppings -
maple syrup, butter, pecans, whipped cream, chocolate sauce,
blueberries, strawberries, bananas and powdered sugar

