

Add-On Breakfast Action Stations

Minimum of 25 guests | Chef required at \$100 per station

Eggs Any Style and Omelet Station

Made with Choice of Cage Free Fresh Eggs or Egg Whites

Fillings to Include: Spinach, Sliced Baby Bella Mushrooms, Red Onion, Pico de Gallo, Feather Shredded Cheddar Shredded Monterey Jack Cheese, Smoked Gouda, Ham, Shrimp, Smoked Salmon Hash and Applewood Smoked Bacon

Choose One Signature Topping: Marinated Tofu, Baby Power Greens Mix, Pesto Tomato Relish, Herbed Feta or Mixed Pepper Sofrito

\$20 per guest

Made to Order Pain Perdu

Made to Order with Classic Vanilla Batter and Choice of One Signature Batter Option:

Grand Napoleon Orange Suzette, Bailey's Irish Cream with Caramel or Cinnamon Butterscotch

Choose One Bread: Texas Toast, Challah Bread or Brioche Bread

Maple Syrup, Toasted Pecans and Whipped Butter

\$18 per guest

Waffle Station

Classic Belgian Waffle Batter

Syrup Selections: Butterscotch Caramel, Shenandoah Mountain Berry, Southern Comfort Stewed Peaches

Seasonal Fruit Toppings: Blueberries, Strawberries, Raspberries

Choose One Signature Topping: Bananas Foster, Spiced Walnut and Pear Compote or Tahitian Vanilla Gelato with Strawberry Syrup

Maple Syrup, Toasted Pecans and Whipped Butter

\$19 per guest

Griddle Station

Tahitian Vanilla Batter or Honey Whole Wheat Batter

Choose Two Fillings: Blueberries, Strawberries, Raspberries, Pecans, Walnuts, Chocolate Chips or Mini Marshmallows

Choose Two Syrups: Maple and Brown Sugar, Butterscotch Caramel, Shenandoah Mountain Berry, Southern Comfort Stewed Peaches

Choose One Featured Topping: Cinnamon Crème Anglaise, Shattered Praline Bourbon Brown Sugar Cherries or "Black and White" (Chocolate Syrup, Crème Anglaise White Chocolate Shavings, Dark Chocolate Shavings)

Maple Syrup, Toasted Pecans and Whipped Butter

\$19 per guest

Breakfast Carving Stations

Each carved item serves 25 guests | Chef required at \$100 per station

Served with buttermilk biscuits

Slow Smoked Bone-in City Ham with Maple Mostarda
\$250

Slow Roasted Certified Angus Beef Tri-Tip Basted
with Jack Daniels with Jefferson Steak Sauce
\$250

Hot Smoked Pastrami Style Salmon
with Whipped Dill Cream Cheese
\$285

Hickory and Brown Sugar Glazed Virginia Slab Bacon
and Honey Mustard Glaze
\$250

Southern Spiced Corned Beef Brisket
with Whole Grain Mustard
\$250

Virginia Style "Canadian Bacon"
Hickory Syrup Brined Duroc Pork Loin
\$300

These items can be prepared raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have a medical condition.

All prices subject to 13.5% combined taxes and 20% service charge.

Rev 1/23