

Post Wedding Breakfasts

All Post Wedding Breakfasts are planned to provide a frame work for your reception and breakfast service. Please feel free to use our supplemental breakfast menus to build and personalize the menus below. Receptions are 45 minutes and Breakfast Service is served buffet style and replenished for one hour. Buffets are served with regular and decaffeinated coffee and a selection of teas.

The Fare thee Well

Reception

Chilled Orange, Apple and Cranberry Juices

Sliced Seasonal Fruit and Berries

Multigrain Toast, Butter and Preserves

Assorted Muffins and Danishes

Breakfast Service

Scrambled Eggs with Cheddar Cheese and Chives

Applewood Smoked Bacon

Russet Breakfast Potatoes

Cinnamon French Toast and Maple Syrup

\$40 per guest

The Bon Voyage

Reception

Chilled Orange, Apple and Cranberry Juices

Carved Seasonal Melon Basket with Diced Fruit and Berries

Multigrain Toast, Butter and Preserves

Assorted Muffins and Danishes

House Made Granola with Dry Fruits and Nuts

Assortment of Greek and Fruit Yogurt

Breakfast Service

Scrambled Eggs or Egg Whites with or without
Cheddar Cheese and Chives

Grilled City Ham

Sausage Links

Cheddar Cheese Grits

Plain or Blueberry Pancakes and Maple Syrup

\$45 per guest

Buffet for less than 25 guests will incur a \$75 surcharge

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.