

Create Your Own Breakfast

\$35 | Guest
(25 guest minimum)

Served with Fresh Cranberry Juice, Orange Juice, Freshly Brewed Coffees, Assorted Hot Herbal Teas

- Seasonal Fresh Fruit Salad
- Freshly Baked Assorted Muffins, Butter
- Yogurt & Granola Breakfast Parfaits
- Roasted Breakfast Potatoes

Choice of One

- Fluffy Scrambled Eggs & Chives
- Grilled Vegetable Strata
- Quiche (*Select One*)
 - Ham and Cheddar
 - Spinach and Feta
 - Grilled Vegetable

Choice of Two

- Applewood Smoked Bacon
- Country Sausage Links
- Sage and Chicken Sausage
- Turkey Sausage

Choice of One

- Fluffy pancakes served with warm maple syrup
- Brioche Cinnamon French Toast
- Biscuits and Sausage Gravy

The Paint Creek Brunch

\$45.00 | Guest
(25 guest minimum)

Served with Fresh Cranberry Juice, Orange Juice, Freshly Brewed Regular Coffees, Assorted Hot Herbal Teas

- Freshly Baked Assorted Muffins, Butter
- Seasonal Fresh Fruit Salad
- Fluffy Scrambled Eggs, Chopped Chives*
- Crisp Applewood Smoked Bacon **OR** Country Sausage Links (*select one*)
- Calabrese Roasted Yukon potatoes
- Tossed Organic Greens Salad with House Dressing Options

Herb Roasted Beef Tenderloin (*select one sauce*)

Roasted Shallot Bordelaise Sauce | Wild Mushroom Demi-Glace | Roasted Tomato Confit with Garlic & Herbs

Grilled Chicken Breast (*select one sauce*)

Lemon Thyme Beurre Blanc | Roasted Pineapple Salsa | Summer Romesco Sauce

Roasted Vegetable Cacciatore Pasta

Assorted Mini Crème Brûlée and Whipped Mascarpone, Fruit & Citrus Basil Syrup Parfait

Enhancements

May only be added to the breakfast and brunch options – not ordered alone

Omelet Station

Cheddar and Swiss Cheese, Salsa, Peppers, Tomatoes, Baby Spinach, Onions, Scallions, Mushrooms, Bacon, Smoked Ham, Chorizo

\$10 | Guest
20 guest minimum
\$125 Chef Fee Required

Make Your Own Bagel

Today's Bagel Selections, Herbed, Sweet and Plain Cream Cheese, Peanut Butter, Nutella, Preserves, Fresh Butter

\$8 | Guest
10 guest minimum

New York Bagels

All from "Make Your Own Bagel"
Plus: Smoked Atlantic Salmon, Smoked Whitefish Spread, Capers, Chopped Eggs, Sliced Tomatoes, Red Onions, Dill Mustard Sauce

\$21 | Guest
20 guest minimum

Savory Danish Selections

Sliced Tomato Basil
Potato Leek
Spinach & Artichoke

\$48 | Dozen
one dozen minimum | flavor

Breakfast Burrito

Sausage, Egg, Salsa, Flour Tortilla

\$48 | Dozen
One dozen minimum

TGA Sandwich

Turkey, Gouda, Arugula, English Muffin

\$55 | Dozen
One dozen minimum

Creamy Irish Oatmeal

Dried Cherries, Brown Sugar, Pure Maple Syrup

\$7 | Guest
10 guest minimum

Parfaits

Greek Yogurt, Granola, Fresh Fruit

\$8 | Guest
10 guest minimum

French Toast

Fresh Baked Cinnamon French Toast

\$6 | Guest
10 guest minimum

Assorted Mini Scones

Butter, Preserves

\$38 | Dozen
One dozen minimum

Donut Board

Select Favorites

\$64 | Two Dozen
Two dozen minimum

Summer Fruit Crepes

with Madagascar vanilla cream

\$42 | Dozen
One dozen minimum

Shortcake

Served with Chantilly Cream & Fresh Berries
Select One: Sweet Biscuits or Pound Cake
Select One: Strawberry Sauce or Mixed Berry
\$10 | Guest
25 guest minimum



All prices are subject to a 24% taxable service fee and 6% sales tax. All menu items and prices are subject to availability and market price adjustment.
Consuming raw or undercooked eggs, meat, shellfish and seafood may increase your risk of food borne illnesses.