

BREAKFAST

CONTINENTAL BREAKFAST

The Skirvin Continental

\$23 Per Person

Seasonal Fresh Fruit and Berries / House Baked Danish, Muffins and Croissants / Butters and Preserves / Assorted Cereals and Granola / Fresh Squeezed Orange Juice and Grapefruit Juice / Regular, Decaffeinated Coffee and Iced Coffee / Assorted Herbal Teas

Healthy Start

\$24 Per Person

Fresh Fruit and Berries / Assorted Yogurts / Fresh Baked Muffins / Superfood Smoothies / Spiced Granola / Orange and Grapefruit Juices / Regular, Decaffeinated and Iced Coffee / Assorted Herbal Teas

BREAKFAST BUFFETS

Morning in the Valley

\$25 Per Person

Farm Fresh Scrambled Eggs / Applewood Smoked Bacon / Seared Local Sausage Links / Breakfast Potatoes / Assorted Cold Cereals & House Made Granola

Southern Charm

\$30 Per Person

Scrambled Eggs / Skillet Potatoes / Biscuits and Sausage Gravy / Vanilla Infused Hot Cakes, Maple Syrup / Applewood Smoked Bacon Strips / Seared Local Sausage / Home Style Cheese Grits / Assorted Cold Cereals and House Made Granola

Executive Breakfast

\$29 Per Person

Sausage, Mushroom, and Cheddar Scramble / Cold-Smoked Salmon Display / Assorted Bagels and Cream Cheese / Cold Cereals and Spiced Granola / Butter Croissants

Buffet Breakfasts Include:

Breakfast Bakeries / Fresh Fruit and Berries / Regular, Decaffeinated, Iced Coffee and Herbal Teas / Chilled Juices

All food and beverages are subject to a taxable service charge, currently at 24%, and sales tax, currently at 8.625%.

Prices are subject to change until confirmed on a banquet event order.

Buffet service offered for groups of 30 or above.

BREAKFAST ENHANCEMENTS & STATIONS

Butter Croissants *\$5 Each*

Stuffed with Cured Ham and Choice of Swiss or Cheddar Cheese

Yogurt Parfaits *\$5 Each*

Greek Yogurt / Spiced Granola / Fresh Berries

Superfood Smoothies *\$6 Each*

Greek yogurt / Protein Powder / Chia, Hemp and Flax Seed / Berries / Banana / Walnut

Breakfast Sandwiches *\$5 Each*

- Griddled English Muffin / Egg / Turkey Sausage Patty / Roma Tomato / White Cheddar
- Fried Egg / Bacon or Shaved Ham / Cheddar / Texas Toast
- Loaded Breakfast Quesadilla / Hash Browns / Scrambled Egg / Cheddar / Bacon / Pico de Gallo
- Breakfast Burrito / Scrambled Egg / Sausage / Potato / Queso Fresco / Salsa Roja

Pancake and French Toast Station *\$14 Per Person*

Buttermilk Pancakes / French Toast / Maple Syrup / Fruit Compote / Creamery Butter / Whipped Cream

Oatmeal Creation Station *\$8 Per Person*

Roasted Apples / Banana / Cinnamon / Brown Sugar / Spiced Granola / Toasted Almonds / Dried Berries / Butter

Omelet Station *\$16 Per Person*

Eggs / Whites / Pit Ham / Bacon / Red Onion / Bell Peppers / Cheddar / Swiss / Roasted Mushrooms / Spinach / Sausage / Salsa Roja

PLATED BREAKFAST

Classic *\$22 Per Person*

Two Scrambled Eggs / Applewood Bacon / Pork Sausage Link / Breakfast Potatoes / Griddled Tomato

Park Avenue Steak and Eggs *\$25 Per Person*

Grilled Flat Iron / Two Scrambled Eggs / Breakfast Potatoes / Roasted Mushrooms / Griddled Tomato / House Steak Sauce

Skirvin Corned Beef Hash *\$24 Per Person*

House Corned Beef / Poached Egg / Kennebec Potato / Toasted Rye / Cracked Mustard Hollandaise

French Toast *\$24 Per Person*

Rustic Bread / Spiced Granola / Fresh Berries / Vermont Maple Syrup / Whipped Butter

Plated Breakfasts Include:

Breakfast Bakeries / Brewed Coffee / Iced Coffee / Chilled Juices

All food and beverages are subject to a taxable service charge, currently at 24%, and sales tax, currently at 8.625%.
A \$125.00 Attendant Fee will apply for each station. Prices are subject to change until confirmed on a banquet event order.