

BREAKFAST

CONTINENTAL BREAKFAST

The Skirvin Continental

\$27 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 and Decaffeinated Coffee, Assorted Herbal Teas

Healthy Start

\$28 Per Person

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

BREAKFAST BUFFETS

Morning in the Valley

\$29 Per Person

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

Southern Charm

\$32 Per Person

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

Executive Breakfast

\$33 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, Chilled Juices, Regular and Decaffeinated Coffee and Assorted Herbal Teas

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 *\$7 Each*

Stuffed with Cured Ham and Choice of Swiss or Cheddar Cheese or Stuffed with Chocolate

Yogurt Parfaits *\$8 Each*

Greek Yogurt, Spiced Granola, Fresh Berries

Superfood Smoothies *\$8 Each*

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

Breakfast Sandwiches *\$8 Each*

- Griddled English Muffin, Egg, Turkey Sausage Patty, Roma Tomato, White Cheddar
- Fried Egg, Bacon, 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 *\$9 Per Person*

Roasted Apples, Bananas, Cinnamon, Brown Sugar, Spiced Granola, Toasted Almonds, Dried Berries, Butter

Omelet Station *\$17 Per Person*

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

PLATED BREAKFAST

Classic *\$26 Per Person*

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

Park Avenue Steak and Eggs *\$29 Per Person*

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

Skirvin Corned Beef Hash *\$27 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, Chilled Juices, Coffee and Decaffeinated Coffee, Assorted Herbal Teas

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.