



A La Carte Breakfast

Fresh Seasonal Fruit Display

Fresh Seasonal Fruit Salad

**Assorted Bagels, Muffins, Fruit and Cheese Danish,
Croissants and Cinnamon Rolls**
served with butter and preserves

Yogurt Parfait Bar

Cereal Station
with homemade granola,
Kashi-Go-Lean, and Special K
dried Fruits, berries, nuts, and seeds

Oatmeal Bar
served with toppings

Hard Boiled Organic Eggs

Smoked Salmon Display
smoked Alaskan salmon, lemon wedges,
cream cheese, shaved onions, capers, assorted bagels

Southwest Burrito Bar
served with scrambled egg, onions, pepper jack cheese,
flour tortilla, pico de gallo, and sour cream

Croissant Sandwich Bar
Canadian bacon, apple wood bacon or sausage patties
with scrambled eggs and gruyere cheese on a flaky butter croissant

Bagel Sandwich Bar
assorted bagels, egg whites, low fat mozzarella, turkey sausage, organic tomatoes



Scrambled Eggs

Apple Smoked Bacon

Country Sausage Patties or Links

Country Potatoes
tossed with peppers and onions

Creamy Grits
plain or with choice of cheese or tasso

Torta Rustica
layers of scrambled eggs, sautéed spinach, mushroom,
roasted pepper & assorted cheeses surrounded by a puff pastry

Grillades and Grits
baby veal smothered in a rich creole sauce served with southern grits

Shrimp & Grits ~
Louisiana gulf shrimp slow cooked in a New Orleans barbeque butter sauce
served on a bed of homestyle grits

Traditional French Toast or Pancakes
served with strawberry, blueberry or maple syrup

Homemade Biscuits or Croissants
served with butter & preserves

-Beverages-

Freshly Brewed Regular or Decaf Coffee
served with sweeteners & creamers

Orange Juice

Grapefruit Juice