

Breakfast, Brunch and Meeting Breaks

Breakfast, Brunch and Meeting Break Options

- Plated Breakfast
- Breakfast Buffet
- Brunch Buffet
- Meeting Breaks

Notes

- * Final menu selections are due to the Catering Office a minimum of 15 days prior to the event date.
- * The minimum guaranteed number of guests is required 72 hours prior to the function. The host will be charged for this number or the actual number in attendance, whichever is greater. *Note: For functions taking place on Sunday or Tuesday, the guaranteed number must be confirmed the Thursday prior to the function.*
- * All prices listed in this proposal are exclusive of local sales tax and gratuities.
- * **All prices listed in this proposal are subject to change; with notification when possible.**
- * Customized menus are available upon request. Please contact your account executive for further details.

All Breakfast and Brunch Menu Selections include:

Assorted Juices, Santa Lucia Estate Coffee and Decaffeinated Coffee, and Tea Selections. Milk and Fresh Brewed Iced Tea are available upon request.

Breakfast Buffet

Please Pre-Select One:

Continental Breakfast **12.50**

Assortment of Fresh Baked Morning Pastries (Butter, Preserves, Marmalades and Jams) and Medley of Seasonal Fresh Fruit

Add Fresh Sliced Bagels with Cream Cheese **3.00**

The Boagie (Minimum 20 Guests) **19.95**

Scrambled Farm Fresh Eggs

Belgian Waffles with Warm Maple Syrup and Whipped Sweet Cream

Crisp Bacon and Pork Sausage Links

Assortment of Petite Danish Pastries, Butter Croissants and Breakfast Bread

Medley of Seasonal Fruit and Berries

Choice of One: BHCC Signature Breakfast Potatoes or Cheddar Grits

Add A Smoked Salmon Display (Includes Cream Cheese, Capers, Lemon and Red Onion) **6.50**

The Fitness Eye Opener **18.00**

Egg Beater or Scrambled Egg Whites

Parfait of Low Fat Yogurt with Crunchy Granola Topping and Strawberries

Heart Smart Bircher Muesli with Apples, Pears, Almonds, Dried Fruit and Raisins

2% Milk or Skim Milk

Choice of: Decaffeinated Organic Green Tea Or Santa Lucia Estate Coffee Service

Complement your Buffet with an Omelette Bar **add 5.25**

Farm Fresh Eggs, Virginia Ham, Vidalia Onions, Kennett Square Button Mushrooms, Shredded Cheeses, Roasted Bell Pepper Confetti, Vine Ripened Tomatoes, Sliced Olives and Crisp Bacon Bits

One Chef recommended for every 35 Guests - attendant fee: 120.00

prices are per person and based on a maximum of two hours of buffet service

Plated Breakfast

Please Pre-Select One:

Morning Starters

<i>Fresh Fruit Salad with Market Berries and Yogurt</i>	5.00
<i>Fresh Half Grapefruit with Caramelized Brown Sugar</i>	4.00
<i>Yogurt Parfait layered with Fresh Berries and Granola</i>	5.00

Breakfast Entrées

<i>Traditional Eggs Benedict</i>	16.75
Two Farm Fresh Poached Eggs and Canadian Bacon nestled atop a Toasted Thomas® English Muffins drizzled with Classic Hollandaise Sauce and dusted with Fresh Parsley	
<i>Chesapeake Eggs Benedict</i>	18.95
Two Farm Fresh Poached Eggs and Maryland Jumbo Lump Crab Cake atop toasted Thomas® English Muffin drizzled with classic Hollandaise Sauce and dusted with Fresh Parsley	
<i>Deep Dish Quiche Selections (selection of one)</i>	16.75
Spinach and Cheese, Ham and Cheese or Crab and Seafood Quiche with Choice of: BHCC Signature Breakfast Potatoes or Bacon and Sausage	
<i>Monte Cristo Breakfast Egg Sandwich</i>	15.75
Thin-sliced Ham and Cheddar Cheese layered between thick cut Multigrain Wheat Bread Slices dipped in Whipped Egg Batter and cooked to Golden Brown with Choice of: BHCC Signature Breakfast Potatoes or Seasonal Fresh Fruit	
<i>Orchard Apple-Pecan Golden French Toast</i>	15.75
Three Slices of Golden Crusted French Toast topped with Warm Apple Compote and Caramelized Pecans	

prices are per person

Brunch Buffet

25 Guest Minimum

Brunch Buffet

29.50

International Cheese Board with Mixed Nuts and Grapes
Traditional Eggs Benedict with Classic Hollandaise Sauce
BHCC Signature Breakfast Potatoes
Bacon and Sausage Links
Medallions of Pesto Grilled Chicken on a Bed of Couscous
Smoked Salmon and Seafood Display - presented with Cream Cheese, Lemons,
Capers, Onions and Sliced Mini Bagels
Mini Quiche Lorraine
Medley of Market Fresh Vegetables
Fresh Baked and Sliced Breakfast Breads
Seasonal Market Fresh Fruit and Berries Platter

Chef's Pastry Table

An assortment of Fruit Pies, Cakes, New York Style Cheesecake, Bundt Cake,
Brownie Bites, and Home Baked Cookies with Fruit Sauces and Crème Fraîche

Complement your Buffet with an Omelette Bar

add 5.25 per person

Farm Fresh Eggs, Virginia Ham, Vidalia Onions, Kennett Square Button
Mushrooms, Shredded Cheeses, Roasted Bell Pepper Confetti, Vine Ripened
Tomatoes, Sliced Olives and Crisp Bacon Bits

Complement your Buffet with a Carving Station

Virginia Spiral Ham glazed with Brown Sugar
Roasted Leg of Lamb
Herb Roasted Beef Sirloin with Wild Mushroom Sauce and Mustard Dip

add 6.25 per person

add 9.95 per person

add 9.50 per person

One Chef recommended for every 35 Guests - attendant fee: 120.00

prices are per person and based on a maximum of two hours of buffet service

Meeting Breaks

Please Pre-Select One:

Fresh Baked Cakes and Seasonal Fresh Fruit **6.25**

Almond Bundt Cake and Lemon Poppysseed Yogurt Loaf with Seasonal Fresh Fruit Platter

Cheese and Fruit Break **8.50**

Imported and Domestic Cheeses with Seasonal Fresh Fruits and Berries, French Bread and Carr's® Water Biscuits garnished with Grape Bundles and Mixed Nuts

Afternoon "Sweet Tooth" Break **8.50**

Oatmeal Raisin Cookies, Chocolate Chip Cookies, Chocolate Brownies and Lemon Bars, Mini Pretzels and Mixed Nuts

Ice Cream Selections **6.25**

Attendant Scooped Ice Cream with Assorted Toppings
attendant fee applies

Afternoon Treats **8.95**

Soft Pretzels with Mustard
Garden Vegetable Crudite
Hummus Dip with Toasted Pita Chips
Bowl of Mixed Nuts and Pretzels

All Break menus include Santa Lucia Estate Coffee service, Hot Tea selections, Mineral Water, and Assorted Soft Drinks

prices are per person