

## Corporate on Site Breakfast

\*all items priced per guest

### Main Dishes

- Spinach, goat cheese, and local egg frittata \$5.50
  
- Huevos Rancheros, refried beans, Tomato Salsa \$ 6.5
  
- Quiche du jour, market vegetables \$6.50
  
- Sugar dusted French toast with real maple syrup, and guest choice of macerated strawberries or brown sugar apples and fresh whipped cream \$6
  
- House smoked salmon, capers, red onion, tomatoes and cream cheese served with plain bagels \$8
  
- Buttermilk pancakes, butter, maple syrup, seasonal fruit compote \$4
  
- Country ham and egg biscuits with classic southern redevye gravy \$4.50
  
- Corned beef hash, red skin potatoes, caramelized peppers and onions \$5.50
  
- Yogurt, granola and seasonal fruit parfaits \$4.00
  
- Ham and provolone cheese baked in croissants, side of grain mustard \$5
  
- Apple turnovers with caramel sauce and vanilla whipped cream \$3.50
  
- Eggs Benedict (Canadian bacon or smoked salmon) \$7.5-\$10

### Side items

Bentons Bacon \$3.50

House made breakfast sausage \$3.00

Turkey "bacon" \$3  
Bentons Country ham \$3.00  
Scratch made buttermilk biscuits \$3  
Biscuits and gravy \$4  
Creamy stone ground grits \$3  
Toast, butter, preserves \$3  
Assorted bagels, cream cheese \$4  
Assorted seasonal house baked muffins \$3.50  
Scrambled local eggs \$2.50  
House made Granola and yogurt \$3.50  
Plain yogurt with fresh fruit \$3.50  
Fresh fruit salad \$3.50  
Hashbrowns with scallions \$3  
Honey baked cinnamon apples \$2.75  
Cottage Cheese \$2.50

### **Beverages**

Orange juice \$1.50  
Coffee \$2.50  
Assortment of juice (orange, pineapple, cranberry and grapefruit) \$2.50  
Hot tea, lemon, honey \$2