

BREAKFAST AND BRUNCH

All menus are a minimum of 25 people. An additional charge of \$4.00 per person will be added to groups fewer than 25. Number of attendees must be guaranteed 5 business days prior to the function.

CONTINENTAL

Selection of Fresh Juices
Assorted Bagels, Scones and Muffins with Cream Cheese, Butter and Preserves
Hard Boiled Eggs
Assortment of Cold Cereals and Yogurts with 2% and Skim Milk
Fresh Brewed Coffee, Decaffeinated Coffee and a Selection of Herbal Hot Teas
\$12.00 per person*

ENHANCED CONTINENTAL

Selection of Fresh Juices
Seasonal Fresh Cut Fruit to include Pineapples, Melons, Grapes, and Berries
Assorted Bagels, Scones and Muffins with Cream Cheese, Butter and Preserves
Assorted Cold Cereals, Granola and Assorted Yogurts with 2%, Skim and Chocolate Milk
The Gant's Banana bread
Hard Boiled Eggs
Choice of: Cinnamon Rolls; Ham and Cheese, Vegetarian or Fruit Filled Croissants
Fresh Brewed Coffee, Decaffeinated Coffee and a Selection of Herbal Hot Teas
\$14.00 per person*

BUFFET BREAKFAST

Selection of Fresh Juices
Seasonal Fresh Fruits to include Pineapples, Melons, Grapes and Berries
Assorted Bagels, Scones, Plain Croissants and Muffins with Cream Cheese, Butter and Preserves
Chefs Choice of Hot Pastry Item, Coffee Cake or Biscuits and Gravy
Hot Oatmeal, Grits or Polenta
Chef's Creation of Egg's (Special requests and Egg Beaters available upon request)
Bacon, Ham or Sausage
Hash Browns, Home Fries or Potato Pancakes
Fresh Brewed Coffee, Decaffeinated Coffee and a Selection of Hot Teas
\$18.00 per person*

ENHANCE YOUR BREAKFAST

*The following may be added to your Continental Breakfast at an additional fee.
* Chef Attendant Fee \$100 (if requested)*

Fresh Fruit all Natural Smoothies
(Multiple flavors available upon request. Add \$1.50 per person)
\$2.50 per person

Breakfast Parfait with Fresh Berries, House Made Granola, and Vanilla Yogurt
\$2.50 per person

Buttermilk Pancakes with Pure Maple Syrup, Seasonal Fruit Compote and Whipped Butter
\$3.25 per person

Cinnamon French toast with Pure Maple Syrup, Fresh Fruit Compote and Whipped Butter
\$3.50 per person

Smoked Salmon Platter
(Capers; Caper Berries; Red Onion; Chopped Hard Boiled Egg and Fresh Herbs)
\$7.00 per person

Traditional Style Eggs Benedict
(English Muffins; Canadian bacon, Hollandaise Sauce)
\$5.00 per person

Vegetarian Style Eggs Benedict
(Steamed Spinach; Artichoke Hearts; Slow Roasted Tomatoes and Hollandaise Sauce)
\$5.00 per person

Eggs Benedict Supreme
(Traditional Style with Avocado and Tomato added)
\$6.00 per person

Salmon Style Benedict
(Fresh Salmon and Potato Cake; Poached Eggs, Béarnaise Sauce)
\$7.00 per person

Breakfast Burritos (Meat and Vegetarian)
\$4.00 per person

Corned Beef Hash
\$4.00 per person

*Omelet Station (Egg White Omelets available upon request. Add \$1.00 per person)
\$6.00 per person

*Carving Station
Choice of Glazed Baked Ham or Succulent Oven Roasted Beef
(Both come with Garnishes and Dipping Sauces)
\$7.00 per person

GANT BRUNCH

Selection of Fresh Juices

Fresh Brewed Coffee, Decaffeinated Coffee and Selection of Hot Teas

Seasonal Fresh Fruits to Include Melons, Pineapple, Grapes and Berries

Chefs Choice of Eggs (Egg's Benedict available upon request. Add \$5.00 per person)

Chefs Choice Potatoes

Bacon or Sausage

Basket of Assorted Rolls and Whipped Butter

Choice of Two (2) Salads:

- ◇ Caesar Salad with Garlic Croutons and a Basil Cesar Dressing
- ◇ Seasonal Mixed Field Green Salad with Assorted Dressings
- ◇ Slow Roasted Beet, Frisse and Endive Salad with Nut Crusted Goat Cheese
- ◇ Spinach Salad with Dried Cranberries, Raspberry Vinaigrette and Toasted Pecans

Choice of One (1) Vegetable:

- ◇ Sautéed Seasonal Fresh Vegetables
- ◇ Green Bean salad with a Citrus Vinaigrette and Toasted Almonds
- ◇ Wilted Hearty Collard Greens with Pancetta and Onions
- ◇ Roasted Spaghetti Squash with Honey Glazed Carrots and Snow Peas

Choice of One (1) Pasta:

- ◇ Chefs Choice Vegetarian Pasta
- ◇ Warm Penne Pasta with Spicy Italian Sausage and Roasted Red Peppers
- ◇ Bowtie Pasta Salad with Dill, Feta, Charred Sweet Corn and Toasted Pine Nuts
- ◇ Orzo Pasta with Mixed Bell Peppers, Scallion, Currants, and Italian Dressing

Choice of One (1) Entrée:

- ◇ Baked Salmon Wellington; Leeks, Sun Dried Tomato Pesto and Tarragon Cream
- ◇ Market Fresh Fish with Marinated Tomatoes, Artichokes, and Sautéed Spinach
- ◇ Roasted Pork Loin with Garlic and Herbed Roasted Red Potatoes
- ◇ Italian Roasted Chicken Breast with Roma Tomato and Fresh Mozzarella

\$34.00 per person

Additional Platters:

- ◇ Smoked Salmon with Accompanying Sides and Garnishes
- ◇ Smoked Trout with Accompanying Sides and Garnishes
- ◇ Assorted Selection of Imported Cheeses with Nuts, Fresh Fruit and Crackers

\$30.00 per platter

*Optional Stations: (*Chef Attendant Fee of \$100.00)*

- ◇ *Omelet Egg Station with choice of Various Fillings - \$2.00 per person
- ◇ *Carving Station Glazed Baked Ham - \$5.00 per person
- ◇ *Carving Station Succulent Oven Roasted Beef \$7.00 per person

ENHANCE YOUR BRUNCH

**The following may be added to your Gant Brunch at an additional cost per person or piece.*

Mimosas	\$7.00 per drink
Bloody Mary's	\$7.00 per drink
Tequila Sunrises	\$7.00 per drink
Screw Drivers	\$7.00 per drink