

BREAKFAST

Continental Breakfast

Chilled Fruit Juices
Selection of Freshly Baked Breakfast Breads and Pastries
Assortment of Preserves and Creamy Butter
Seasonal Sliced Fresh Fruit with Yogurt
Fresh Roasted Coffee, Decaffeinated Coffee and Tea

\$8.25++ per person

Country Breakfast Buffet

(Minimum of 40 guests)

Chilled Fruit Juices
Seasonal Fresh Fruit and Berries served with Yogurt
Farm Fresh Scrambled Eggs
Buttermilk Dipped French Toast with Maple Syrup
Crispy Bacon or Breakfast Sausage
Home Fried Potatoes
Selection of Freshly Baked Breakfast Breads and Pastries, Preserves and Creamy Butter
Fresh Roasted Coffee, Decaffeinated Coffee and Tea

\$13.25++ per person

Simple Sunday Brunch

(Minimum of 40 guests)

Chilled Fruit Juices
Seasonal Fresh Fruit Display with Yogurt
Breakfast Sausage or Crispy Bacon and Home Fried Potatoes
Pasta Salad in Vinaigrette Dressing and Traditional Caesar Salad

Choice of Three:

Breast of Chicken, Provencale
Beef Tips Burgundy served with Fettuccine
Salmon with Dill Lemon Butter
Filet of Flounder Stuffed with Spinach and Boursin Cheese
* Eggs and Omelet Station with Chef's Selection of Fillings
Belgium Waffles with Vermont Maple Syrup and Fruit Puree or Batter Dipped French Toast
Sliced Top Round of Beef, Sherry Mushroom Sauce
Breast of Chicken, Smoked Virginia Ham, Vin Blanc Sauce

Dessert Display to include Assorted Cakes and Pies & Fresh Roasted Coffee, Decaffeinated Coffee and Tea

\$19.95++ per person

All menu items subject to 18 % service charge and 6 % Maryland state tax.

* These items require an attendant of \$65.00