

# BREAKFAST

## Breakfast Buffet

### Morning Continental — \$18

Seasonal Fruit Display  
Warm Danish Pastries  
Breakfast Scones  
King and Prince Muffins  
Buttery Croissants  
Local Honey, Jams and Jellies,  
Whipped Butter  
Freshly Squeezed Orange Juice

### Prince Breakfast — \$22

Scrambled Eggs  
Applewood Smoked Bacon  
Sausage Links  
Stone Ground Grits  
Breakfast Potatoes  
Fresh Seasonal Fruit  
Home Made Buttermilk Biscuits  
Cinnamon Rolls  
Warm Danish Pastries  
King and Prince Muffins  
Local Honey, Jams and Jellies  
Whipped Butter  
Freshly Squeezed Orange Juice

### King Breakfast — \$26

Scrambled Eggs  
Applewood Smoked Bacon  
Sausage Links  
Sugar Cured Ham  
Breakfast Potatoes  
Stone Ground Grits  
Steel Cut Oatmeal with Brown Sugar  
Individual Yogurts  
Fresh Seasonal Fruit Display  
Waffles with Toppings:  
Whipped Cream, Berries, Maple Syrup  
Cinnamon Rolls  
Warm Danish Pastries  
Assorted King and Prince Muffins  
Croissants and Bagels  
Local Honey, Cream Cheese, Jams,  
Jellies, and Whipped Butter  
Freshly Squeezed Orange Juice

All menus are served with Freshly Brewed Coffee, Decaffeinated Coffee, and Assorted Hot Tea.

All Buffets are available for 1.5 hours and are priced per person.

\$6.00 surcharge per person for less than 25 people on all buffets excluding Morning Continental.

There will be a service charge of 21% and 6% sales tax applied to all menu pricing.

# BREAKFAST

## Breakfast Enhancements

### Omelet Station – \$10

Farm Fresh Eggs, Cooked to Order  
Egg Whites and Egg Beaters  
Diced Ham, Onions, Red and Green Peppers  
*Served With:* Tomato, Spinach, Mushrooms,  
Shredded Cheddar Cheese, Hot and Mild Salsa,  
Hot Sauce

### Waffle Station – \$10

Malted Waffles  
*Served With:* Whipped Cream, Sliced  
Bananas, Strawberries, Blueberries and  
Georgia Pecans, Whipped Butter, Maple Syrup

### Hash Brown Bar – \$10

Shredded Potatoes with Assorted Toppings  
*Served With:* Grilled Onions, Red and Green  
Peppers, Sliced Jalapeños, Shredded Cheddar  
Cheese, Bacon Bits, Sour Cream, Chives,  
Whipped Butter

### Eggs Benedict Display – \$10

Fresh Poached Eggs, Canadian Bacon,  
Toasted English Muffins, and Hollandaise  
Sauce

### Smoked Salmon Display – \$10

Atlantic Smoked Salmon  
Onions, Capers, and Cream Cheese

### “Grab and Go” – \$18

(Choice of One Individually Wrapped)

Ham, Egg, and Cheese Croissant  
Bacon, Sausage, Egg, and Cheese Burrito  
Sausage Biscuit

#### *Served With:*

Whole Fresh Seasonal Fruit  
Granola Bars  
Individual Yogurts

All Buffets enhancements are available for 1.5 hours and are priced per person.  
\$6.00 surcharge per person for less than 25 people on all buffets excluding Morning Continental.  
There will be a service charge of 21% and 6% sales tax applied to all menu pricing plus a \$100 Chef fee.

# BREAKFAST

## Breakfast Plated

### Traditional Breakfast — \$16

Farm Fresh Scrambled Eggs

*Served With:* Applewood Smoked Bacon or Sausage Link

Breakfast Potatoes or Stone Ground Grits

Fresh Seasonal Fruit Cup, and Baskets of Biscuits or King and Prince Muffins, Butter, Jams, and Jellies

### King and Prince Benedicts

Fresh Poached Eggs, Choice of Protein on Toasted English Muffin with Hollandaise Sauce

Canadian Bacon ..... \$16

Smoked Salmon ..... \$18

Crab Cake..... \$20

*Served With:* Seasonal Sliced Fruit and King and Prince Muffin

### French Toast — \$16

Texas Style French Toast

*Served With:* Warm Maple Syrup

Applewood Smoked Bacon, Fresh Seasonal Fruit Cup, Baskets of King and Prince Muffins, Butter, Jams, and Jellies

### East Beach Quiche — \$18

Vegetable Quiche

*Served With:* Spinach Salad, Artichokes, Heirloom Tomatoes with Tomato Vinaigrette

### Enhance Any Plated Option with the Following:

Stone Ground Grits \$3

Steal Cut Oatmeal \$3

Mini Pancakes \$3

Breakfast Potatoes \$3

Turkey Bacon \$4

All menus are served with Freshly Brewed Coffee, Decaffeinated Coffee, Assorted Hot Tea, and Orange Juice. There will be a service charge of 21% and 6% sales tax applied to all menu pricing.