



Corporate and Social Breakfast Menus

There is a 15-person minimum for any breakfast order.

Yogurt Granola Station

Build your own parfait with vanilla yogurt, fruit and granola crunch.

Fresh Fruit Kabobs (by the dozen)

Skewers with seasonal fresh fruit like watermelon, cantaloupe, pineapple and strawberry.

Fresh Fruit Cup

Chunks of seasonal fresh fruits including melon, seedless grapes and berries.

Breakfast Yogurt Parfait

Layers of Vanilla Yogurt, Fruit and Granola.

Hot Oatmeal Bar

Piping hot oatmeal served with brown sugar, raisins and butter.

Southern Belle Breakfast

Sausage breakfast casserole, hash brown casserole and seasonal fresh cut fruit

Sunrise Breakfast

Country ham or sausage biscuits, breakfast potatoes and seasonal fresh cut fruit

North Carolina Break-Feast

A buffet of scrambled eggs, bacon, sausage, buttermilk biscuits, country gravy and breakfast potatoes or grits served with butter, honey and jelly.

Baked French Toast

Baked with a hint of cinnamon and sweet breakfast syrup.

Sausage Breakfast Casserole

Sausage, Fluffy Eggs and Cheddar Cheese Baked to a golden brown.

Vegetable Frittata

Farm Fresh Vegetables including broccoli, red bell pepper and Cheddar with Eggs.
Vegetarian and Gluten Free.

Biscuit Sandwiches

Buttermilk Biscuits stuffed with scrambled eggs and cheddar cheese with bacon, sausage or country ham.

Breakfast Tacos

Include eggs, cheese and sausage in a flour tortilla with salsa on the side.

Breakfast Potatoes

Seasoned diced potatoes with green peppers and a hint of onion.

Breakfast Bacon or Sausage 2 pieces per serving.

Pancake or Waffle Buffet

Buttermilk Pancakes or Waffles with butter, syrup, berries and whipped cream.

Coffee Service Hot Tea Service Sweet and Unsweet Tea Assorted Juices Bottled Water

Breakfast Punch – A delicious combination of orange, pineapple and apple.