

BREAKFAST

CONTINENTAL BREAKFAST

The Skirvin Continental

Seasonal Fresh Fruit and Berries, House Baked Danish, Muffins and Croissants, Butters and Preserves, Assorted Cereals and Granola, Fresh Squeezed Orange Juice and Grapefruit Juice, Regular and Decaffeinated Coffee, Assorted Herbal Teas

Healthy Start

Fresh Fruit and Berries, Assorted Yogurts, Fresh Baked Muffins, Superfood Smoothies, Spiced Granola, Orange and Grapefruit Juices, Regular and Decaffeinated Coffee, Assorted Herbal Teas

BREAKFAST BUFFETS

Morning in the Valley

Farm Fresh Scrambled Eggs, Applewood Smoked Bacon, Seared Local Sausage Links, Breakfast Potatoes, Assorted Cold Cereals & House Made Granola

Southern Charm

Scrambled Eggs, Skillet Potatoes, Biscuits and Sausage Gravy, Vanilla Infused Hot Cakes with Maple Syrup, Applewood Smoked Bacon Strips, Seared Local Sausage Links, Home-Style Cheese Grits, Assorted Cold Cereals and House Made Granola

Executive Breakfast

Classic Eggs Benedict with Canadian Bacon, Soft Poached Eggs and Hollandaise Sauce, Butter Croissants, Potato Alexander Cassoulet, Country Sausage and Peppers and Assorted Bagels with Cream Cheese

Buffet Breakfasts Include:

Breakfast Bakeries, Fresh Fruit and Berries, Chilled Juices, Regular and Decaffeinated Coffee and Assorted Herbal Teas



All food and beverages are subject to a taxable service charge, currently at 25%, and sales tax, currently at 8.625%. Prices are subject to change until confirmed on a banquet event order.

Buffet service is offered for groups of 30 or above.



BREAKFAST ENHANCEMENTS & STATIONS

Butter Croissants

Hand Rolled with Choice of Ham or Bacon and Cheddar Cheese or Dark Chocolate with Spiced Honey

Yogurt Parfaits

Greek Yogurt, Spiced Granola, Fresh Berries

Superfood Smoothies

Greek Yogurt, Protein Powder, Chia, Hemp and Flax Seed, Berries, Banana, Walnut

Breakfast Sandwiches

- Toasted English Muffin, Egg, Sausage Patty, Roma Tomato, Cheddar
- Texas Toast with Egg, Bacon, Cheddar, Honey Butter
- Breakfast Quesadilla with Sausage, Egg, Cheddar, Bacon, Shredded Potato, Pico de Gallo
- Breakfast Burrito with Sausage, Bacon, Cheddar, Picante Sauce
- Butter Croissant with Egg, Ham, Swiss, Orange Marmalade

Pancake and French Toast Station

Buttermilk Pancakes, French Toast, Maple Syrup, Fruit Compote, Creamery Butter, Whipped Cream

Oatmeal Creation Station

Roasted Apples, Bananas, Cinnamon, Brown Sugar, Spiced Granola, Toasted Almonds, Dried Berries, Butter

Omelet Station

Eggs, Egg Whites, Ham, Bacon, Sausage, Red Onion, Bell Peppers, Cheddar, Swiss, Roasted Mushrooms, Spinach, Salsa Roja

PLATED BREAKFAST

Classic

Two Scrambled Eggs, Applewood Bacon, Pork Sausage Link, Breakfast Potatoes, Griddled Tomato

Park Avenue Steak and Eggs

Grilled Flat Iron, Two Scrambled Eggs, Breakfast Potatoes, Roasted Mushrooms, Griddled Tomato, House Steak Sauce

Breakfast Flatbread

Crisp Flatbread Topped with Eggs, Potatoes, Cream Gravy and Aged Cheddar Cheese

French Toast or Belgian Waffles

Artisan Bread Vanilla Bean French Toast or a Fluffy Belgian Waffle with Warm Virginia Maple Syrup, Whipped Butter, Whipped Cream and Berries

Plated Breakfasts Include:

Breakfast Bakeries, Chilled Juices, Coffee and Decaffeinated Coffee, Assorted Herbal Teas

All food and beverages are subject to a taxable service charge, currently at 25%, and sales tax, currently at 8.625%. Prices are subject to change until confirmed on a banquet event order.

A \$150.00 Attendant Fee will apply for each station requiring an attendant.