



CONTINENTAL BREAKFAST

QUICK BITES

A SELECTION OF PROOF'S FRESH BAKED BREAKFAST BAKERIES:

DANISH PASTRIES, FRUIT & CHOCOLATE FILLED CROISSANTS, BEAR CLAWS,
MUFFINS AND ASSORTED BAGELS SERVED WITH WHIPPED
BUTTER, FLAVORED CREAM CHEESES AND ASSORTED JAMS

ORANGE AND CRANBERRY JUICE

**FRESH BREWED COFFEE, DECAFFEINATED
COFFEE AND SPECIALTY TEAS**

14.95 per person

FAST, EASY, FRESH

**INDIVIDUAL COLD CEREAL WITH 2% MILK OR WHOLE MILK
(SKIM MILK UPON REQUEST)**

SELECTION OF INDIVIDUAL FRUIT YOGURTS

HOT OATMEAL

SEASONAL FRESH FRUIT

ASSORTED GRANOLA BARS

MUFFINS AND BREAKFAST BAKERIES

ORANGE AND CRANBERRY JUICE

**FRESH BREWED COFFEE, DECAFFEINATED
COFFEE AND SPECIALTY TEAS**

15.95 per person

DELUXE CONTINENTAL

CHOICE OF (2):

CHICKEN OR SAUSAGE BISCUITS · HAM & CHEESE CROISSANT · EGG & CHEESE CROISSANT

SELECTION OF INDIVIDUAL FRUIT YOGURTS

**ASSORTED BAGELS SERVED WITH WHIPPED BUTTER,
FLAVORED CREAM CHEESES AND ASSORTED JAMS**

ORANGE AND CRANBERRY JUICE

FRESH BREWED COFFEE, DECAFFEINATED COFFEE AND SPECIALTY TEAS

18.95 per person

proof of the pudding

BREAKFAST BUFFET SELECTIONS

BREAKFAST BUFFET

FRESH SEASONAL DICED FRUIT

FARM FRESH SCRAMBLED EGGS, BISCUITS AND COUNTRY-STYLE GRAVY

CHOICE OF (2): SAUSAGE PATTY, CHICKEN SAUSAGE LINKS OR
PECAN-SMOKED BACON

CHOICE OF (1): BUTTERY, STONE-GROUND GRITS, SWEET POTATO
HASH BROWNS OR HOME FRIES

DANISH PASTRIES, CROISSANTS AND MUFFINS

23.95 per person

BRUNCH BUFFET

CHOICE OF (1): LIGHTLY SCRAMBLED EGGS, BELL PEPPERS, ONIONS AND
VINE-RIPE TOMATOES; EGG FRITTATA WITH ROASTED VEGETABLES AND SPINACH

CHOICE OF (2): BUTTERY GRITS, SWEET POTATO HASH BROWNS, BISCUITS
AND COUNTRY-STYLE GRAVY, ROASTED SPICY YUKON GOLD POTATOES,
MACARONI & CHEESE, ROASTED RED POTATOES WITH ROSEMARY AND GARLIC

CHOICE OF (2): PECAN-SMOKED BACON, SMOKED CHICKEN LINKS OR SAUSAGE PATTY

CHOICE OF (1): LEMON-THYME ROASTED CHICKEN, FRIED CHICKEN,
HERB-CRUSTED STRIP LOIN WITH HORSE RADISH CREAM OR SESAME PORK LOIN

CHOICE OF (2): MEDITERRANEAN VEGETABLE MEDLEY,
SAUTÉED SOUTHERN-STYLE COLLARD GREENS, ORANGE-INFUSED CARROTS,
SAUTÉED SEASONAL VEGETABLES WITH OREGANO AND OLIVE OIL

DANISH PASTRIES, CROISSANTS AND MUFFINS

CHEF'S SELECTION OF DESSERTS

29.95 per person

All breakfast buffets are served with orange and cranberry juice,
freshly brewed coffee, decaffeinated coffee and specialty teas.

proof of the pudding

BREAKFAST BUFFET SELECTIONS

TRUE COMFORT FOOD

CRANBERRY ORANGE FRENCH TOAST OR BELGIAN WAFFLES

ASSORTED TOPPINGS: WARM MAPLE SYRUP, WHIPPED BUTTER, FRESH BERRIES, WHIPPED CREAM, TOASTED PECANS, POWDERED SUGAR AND CINNAMON

PECAN-SMOKED BACON AND SAUSAGE PATTIES

HERB-ROASTED POTATOES

FARM FRESH SCRAMBLED EGGS

19.95 per person

GEORGIA BREAKFAST BUFFET

FRESH CUT FRUIT WITH HONEY-LIME YOGURT

ASSORTED MUFFINS: BERRY BLAST, GEORGIA PEACH SOUR CREAM AND CARROT BRAN

OATMEAL BAR: STEEL-CUT OATMEAL WITH FRESH BERRIES, HOUSE-MADE GRANOLA, BROWN SUGAR, LOCAL HONEY AND TOASTED MIXED NUTS

EGG WHITE FRITTATA WITH ROASTED VEGETABLES AND SPINACH

SMOKED CHICKEN SAUSAGE WITH GEORGIA GOUDA FRITTATA

SCRAMBLED EGGS AND CHEESE CROISSANT

PECAN-SMOKED BACON AND CHEESE CROISSANT

19.95 per person

All breakfast buffets are served with orange and cranberry juice, freshly brewed coffee, decaffeinated coffee and specialty teas.

proof of the pudding

ADDITIONAL BUFFET SELECTIONS WITH CHEF ATTENDANT

EGGS & OMELETS

OMELETS OR EGGS (TO ORDER)

ASSORTED GARNISHES: BACON, MUSHROOMS,
GREEN PEPPERS, ONIONS, VINE-RIPE TOMATOES,
MONTEREY JACK AND CHEDDAR CHEESES

6.95 per person

Please add a Culinary Fee of 100.00 per station

OATMEAL BAR

**STEEL-CUT OATMEAL WITH FRESH BERRIES,
HOUSE-MADE GRANOLA, BROWN SUGAR,
LOCAL HONEY AND TOASTED MIXED NUTS**

6.95 per person

Please add a Culinary Fee of 100.00 per station

Stations only available as an addition to a Breakfast or Brunch Buffet