

~ **PLATED BREAKFAST** ~

All Plated Breakfasts are accompanied with

Fresh Orange Juice, Assortment of Breakfast Breads

Freshly Brewed Coffee, Decaffeinated Coffee and a Selection of Hot Herbal Tea

ALL AMERICAN BREAKFAST

Two Scrambled Eggs with Fine Herbs

Choice of Link Sausage, Thick Smokehouse Bacon or Grilled Country Ham

Derby Hashbrowns Potatoes with Peppers and Onions

FRANCE MEETS VERMONT

Challah French Toast with Warm Maple Syrup

Baked Cinnamon Apples

Choice of Thick Smokehouse Bacon or Country Sausage Patties

COWBOY STEAK AND EGGS

Six Ounce Sirloin Steak, Two Large Fluffy Scrambled Eggs

Wiesenberger Cheese Grits

Freshly Baked Buttermilk Biscuits

~ **BREAKFAST BUFFETS** ~

Breakfast Buffets Require a Minimum of 50 Guests

THE KENTUCKY MORNING WAKEUP

Display of Seasonal Fruit and Berries with Honey Vanilla Sauce

Farm Fresh Cheddar Scrambled Eggs

Thick Smokehouse Bacon and Country Sausage Patties

Derby Hashbrown Potatoes with Peppers and Onions

Pastry Display of Muffins, Danishes, and Assortment of Fruit Bread

A Variety of Individual Cold Cereals

Skim, 2%, Whole Milk

Fresh Orange Juice, Apple Juice, and Cranberry Juice

THE TRACKSIDE BREAKFAST BUFFET

Display of Seasonal Fruit and Berries with Honey Vanilla Sauce

Assorted Fruit Flavored Yogurt

Farm Fresh Cheddar Scrambled Eggs

French Toast Topped with Cinnamon Apples, Warm Vermont Maple Syrup

Thick Smokehouse Bacon and Country Sausage Patties

Derby Hashbrown Potatoes with Peppers and Onions

Freshly Baked Croissants and Pecan Caramel Coffee Cake

A Variety of Individual Cold Cereal

Skim, 2%, Whole Milk

Fresh Orange Juice, Apple Juice, and Cranberry Juice

PREMIUM BUFFET ENHANCEMENTS

WAFFLE STATION

A Uniformed Chef will Prepare...

Waffles with Assorted Toppings

(Chef Required Per 100 Guests)

OMELET STATION

A Uniformed Chef Will Prepare...

Omelets Made to Order with Bacon, Diced Virginia Ham

Mushrooms, Bell Peppers, Diced Tomatoes, Onions

Cheddar and Swiss Cheeses

Egg Beaters and Egg Whites Available Upon Request

(Chef Required Per 100 Guests)

PREMIUM BUFFET ENHANCEMENTS A LA CARTE

Light, Fluffy Buttermilk Biscuits and Sausage Gravy

*Traditional Eggs Benedict made with
Country Ham and Hollandaise Sauce*

*The Seelbach's Own Smoked Salmon
Served with Chopped Egg Whites and Yolks, Onions, Capers
Whipped Cream Cheese and Bagels*

Frittata with Cheese, Diced Tomato, Onion and Roasted Red Peppers

Starbucks Signature Coffee Blend Upgrade

(Price is Based on One Hour of Service)