

# Breakfast

## *Breakfast Entrees*

### **A CAPITAL BREAKFAST**

*Scrambled eggs, bacon, sausage, breakfast potatoes, and freshly baked large buttermilk biscuits.*

*Served with Tropicana orange juice and freshly brewed regular and decaffeinated coffees and herbal teas.*

**\$10.95**

### **CROISSANT FRENCH TOAST**

*Topped with blueberries and sliced almonds. Served with Tropicana orange juice, breakfast breads, and freshly brewed regular and decaffeinated coffees and herbal teas.*

**\$10.95**



**Breakfast Buffets**  
**Your Choice**

**DICKERSON**

*Assorted juices, medley of seasonal fruits, farm fresh scrambled eggs, bacon, sausage, breakfast potatoes, grits, bakery basket, butter and preserves, cereals and milk, freshly brewed regular and decaffeinated coffee and herbal teas.*

**\$12.95**

**GREENWOOD**

*Assorted juices, medley of seasonal fruits, Hunter's style scrambled eggs, ham steaks, Apple blinis, Lyonnaisse potatoes, cheese blintzes with fruit topping, bakery basket, butter and preserves, freshly brewed regular and decaffeinated coffee and herbal teas.*

**\$13.95**



## The Brunch

*Assorted juices, medley of seasonal fruits and berries with Creme Fraiche and honey, Eggs Baton Rouge (English muffin topped with filet of beef, poached eggs and horseradish hollandaise). Omelets prepared by a uniformed chef, Beef Bourguignonne, chicken dijon, cheese blintzes with fruit topping. Served with bakery basket, butter and preserves, freshly brewed regular and decaffeinated coffee and herbal teas.*

*\$20.95*

*Saute Chef - \$35.00?*

*25ppl Minimum is Required for Breakfast Buffets.  
(All prices subject to 20% service charge and 8% tax*