



## ***Catering Menus***

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*Breakfast and Brunch Selections*

## ***PLATED BREAKFAST ENTREE'S***

### ***Brasstown French Toast***

*We start with our own Texas Toast, hand dip and sautéed Golden Brown,  
Garnished with Shredded Coconut and Toasted Sliced Almonds*

*Crisp Applewood Smoked Bacon*

*Golden Maple Syrup*

*Chilled Orange Juice*

*Freshly Brewed Coffees*

***\$15***

### ***Mountain Morning***

*Farm Fresh Scrambled Eggs with Tomato,  
Spring Onion and Cheddar Cheese*

*Crisp Applewood Smoked Bacon*

*Country Fried Potatoes*

*Southern Style Buttermilk Biscuits*

*Chilled Orange Juice*

*Freshly Brewed Coffees*

***\$14***

### ***Steak & Eggs***

*Thin Cut New York Strip Steak*

*Farm Fresh Scrambled Eggs*

*Country Hash Browns*

*Southern Style Buttermilk Biscuits*

*Chilled Orange Juice*

*Freshly Brewed Coffees*

***\$18***

## ***BREAKFAST BUFFETS***

### ***Blackbear Creek***

*Assorted Breakfast Bakeries*  
*Fluffy Scrambled Eggs*  
*Crisp Applewood Smoked Bacon*  
*Grilled Link Sausage*  
*Country Fried Potatoes*  
*Southern-Style Buttery Grits*  
*Buttermilk Biscuits with Country Gravy*  
*Sliced Seasonal Fresh Fruit Display*  
*Fruit Preserves and Butter*  
*Selection of Chilled Fruit Juices*  
*Freshly Brewed Coffees and Teas*  
**\$18**

***Add a “Made to order” Omelet Station for \$4 per person***  
*(Chef’s fee of \$75 required)*

### ***Hiawasse Trail***

*Assorted Breakfast Bakeries*  
*Sliced Seasonal Fresh Fruit Display*  
*Scrambled Eggs with Grated Cheddar Cheese*  
*Texas French Toast with Warm Maple Syrup*  
*Crisp Applewood Smoked Bacon*  
*Grilled Link Sausage*  
*Cheesy Grits*  
*Buttermilk Biscuits with Country Gravy*  
*“Made to order” Omelet Station*  
*Fruit Preserves and Butter*  
*Selection of Chilled Fruit Juices*  
*Freshly Brewed Coffees and Teas*  
**\$22**

***Add a Belgian Waffle Station for \$5 per person***  
*(Chef’s fee of \$75 required)*

*\$100 surcharge for groups under 25 persons*

## **The Brasstown Brunch**

*Sliced Seasonal Fruits and Strawberries  
Danish Pastries, Muffins and Croissants  
Vine Ripened Tomatoes and Fresh Buffalo Mozzarella  
Scottish Smoked Salmon with Classical Condiments  
Imported and Domestic Cheese Display, Gourmet Crackers and French Bread  
Scrambled Eggs with Roma Tomatoes and Fresh Basil  
Applewood Smoked Bacon and Country Sausage Links  
Assorted European Pastries, Chocolates and Fresh Fruit Tarts  
Selection of Chilled Fruit Juices  
Freshly Brewed Coffees and Teas*

### ***Omelet Station***

*Omelets prepared to order with a variety of fresh fillings: Baby Spinach, Sautéed Mushrooms,  
Tomato, Imported Cheeses, Smoked Ham, Onion, Sweet Peppers and Scallions  
(Chef's fee of \$75 required)*

**\$35**

*\$250 surcharge for groups under 50 persons*