



BREAKFAST/BRUNCH BUFFET

CONTINENTAL BISCUIT BASKET WITH ASSORTED BISCUITS, HONEY BUTTER
\$9.50 AND HOMEMADE JAMS

BOWL OF SEASONAL FRESH CUT FRUIT

HOT COFFEE

ADD A TARTINE FROM OUR CAFE MENU \$3/EACH

egg salad, smoked salmon, dill
organic peanut butter, banana, local honey
bombay avocado, green goddess, cucumber
housemade jam, toasted white cheddar

ADD A PASTRY TRAY \$2.50

includes assorted muffins, scones, and cookies *selections vary*

HOT BUFFET *hot options include biscuits, home fries, and coffee.*
\$18.00 *choose three additional options.*

BACON AND SAUSAGE

BAKED CHEESE GRITS

SCRAMBLED EGGS

SEASONAL FRESH-CUT FRUIT

CHOICE OF QUICHE:

cheddar and sausage
spinach, mushroom, feta
tomato, basil, parmesan



LUNCH BUFFET

OPTION A SANDWICH PLATTER WITH ASSORTED SANDWICHES
\$10.00 chicken and egg salad, curried avocado, turkey & cheddar,

SALT AND PEPPER CHIPS

OPTION B SANDWICH PLATTER WITH ASSORTED SANDWICHES
\$16.00 chicken and egg salad, curried avocado, turkey & cheddar

FRESH CUT SEASONAL FRUIT

SALT AND PEPPER CHIPS

ICED TEA

Seasonal blend tea or classic black (sweet or unsweet)

MOROCCAN GRILLED CHICKEN WITH EGGPLANT TAPENADE

OPTION C TURMERIC COUSCOUS WITH ALMONDS AND MINT
\$19.00

GREEN SALAD WITH TOMATOES, CUCUMBER AND FETA,
GREEN GODDESS DRESSING

SPICED FLATBREAD CRACKERS

ICED TEA

Seasonal blend tea or classic black (sweet or unsweet)

OPTION D ARUGULA QUINOA SALAD
\$17.00

BOWL OF CHICKEN SALAD

vegetarian and vegan substitutions include Bombay avocado, egg salad,
butter beans & basil, roasted vegetables

BISCUIT BASKET

assorted homemade biscuits served with honey butter and homemade jam

ICED TEA

Seasonal blend tea or classic black (sweet or unsweet)

ADD ONS DESSERT PLATTER \$3
SOUP \$4
COFFEE \$3