

# Plated Breakfast

# INCLUDES:

Two Entrée Selections

Freshly brewed Caffe D'arte® Coffee, assorted Steven Smith Teamaker Tea

Infused Water Service

**Assorted Juices** 



15 PERSON MINIMUM



# ALL AMERICAN BREAKFAST

\$40 PER PERSON scrambled eggs, bacon, crispy potatoes \* gluten free, nut free

# BREAKFAST BURRITO

\$40 PER PERSON

flour tortilla, scrambled eggs, onion, bell peppers, bacon, served with crispy potatoes

\*nut free

# CLASSIC EGGS BENEDICT

\$42 PER PERSON english muffin, italian ham, poached eggs, hollandaise, chives, herb roasted potatoes \*nut free

#### PORK BELLY HASH

\$45 PER PERSON

potatoes, braised pork belly, chives, red bell pepper, black beans, scrambled eggs \*gluten free, nut free

# SIGNATURE RUSTON CONTINENTAL

\$30 PER PERSON

fresh seasonal fruit, assorted muffins and pastries, yogurt, granola \*nut free, vegetarian

# Breakfast Accompaniments

MAXIMUM ONE SELECTION

ASSORTED CROSSIANTS
\$5 PER PERSON

ASSORTED DANISHES
\$4 PER PERSON
\*contains nuts

ASSORTED MINI MUFFINS
\$4 PER PERSON
butter & preserves
\*nut free

BREAKFAST SAUSAGE \$9 PER PERSON

CHICKEN APPLE SAUSAGE \$9 PER PERSON

CRISP BACON \$9 PER PERSON

FRESH BERRIES \$9 PER PERSON \*vegan



# Breakfast Buffet

# INCLUDES:

Freshly brewed Caffe D'arte® Coffee, assorted Steven Smith Teamaker Tea

Infused Water Service

**Assorted Juices** 



# Breakfast Buffet

# MAXIMUM TWO SELECTIONS

### **BAGELS & LOX**

\$35 PER PERSON

assorted bagels, smoked salmon, smoked trout, cucumber, dill cream cheese \*contains nuts

# BREAKFAST GRAZING TABLE

\$46 PER PERSON

scrambled eggs, bacon, sausage, biscuits and gravy, french toast \*nut free

## CLEAN START BREAKFAST

\$39 PER PERSON

steel cut oatmeal, spinach & white cheddar scrambled eggs, chicken sausage, breakfast potatoes

\* gluten free, nut free

#### FARM FRESH BREAKFAST

\$36 PER PERSON

herbed scrambled eggs, bacon, sausage, breakfast potatoes \*gluten free, nut free

# SIGNATURE RUSTON CONTINENTAL

\$30 PER PERSON

fresh seasonal fruit, assorted muffins and pastries, yogurt, granola \*nut free, vegetarian

#### WAFFLE BAR

\$15 PER PERSON

assorted berries, bananas foster, chocolate ganache, candied nuts,

whipped cream

\*vegetarian



# Waterfront Brunch

INCLUDES:

**Two Starters** 

Two Entrées

One Dessert

Chef's Selection of Artisan Breads

Freshly brewed Caffe D'arte® Coffee, assorted Steven Smith Teamaker Tea

Infused Water Service

\$80 PER PERSON | 20 PERSON MINIMUM





# CHOPPED SALAD

iceberg lettuce, salami, pickled peppers, garbanzo beans, cherry tomatoes, provolone

\*contains nuts

# FRESH FRUIT DISPLAY

minted yogurt

\* gluten free, nut free, vegetarian

# FRESH PASTRY BASKET

croissants, muffins, scones, whipped butters, seasonal jams \*contains nuts

## GRANOLA & YOGURT PARFAIT

seasonal fruit, greek honey yogurt \* gluten free, vegetarian

# HEIRLOOM QUINOA SALAD

marinated vegetables \*vegan

#### POINT RUSTON CAESAR SALAD

little gems, cherry tomato, parmigiano, croutons, caesar dressing \*nut free

# ROASTED ROOT VEGETABLES

chive crème

\* gluten free, nut free, vegetarian



# **BISCUITS & GRAVY**

house made biscuits, bacon gravy \*nut free

# CEREAL FRENCH TOAST

vanilla, cornflakes, berry sauce, market berries \*vegetarian

### CLASSIC EGGS BENEDICT

ham, poached egg, hollandaise, chives, herb roasted potatoes \*nut free

# LEMON RICOTTA PANCAKES

blueberry syrup
\*nut free, vegetarian

#### LOCAL LOX BENEDICT

caper and dill hollandaise, herb roasted potatoes \*nut free

#### POINT RUSTON BLTA

thick-cut bacon, romaine, tomato, avocado, pesto aioli \*nut free

#### PORK BELLY HASH

potatoes, braised pork belly, chives, red bell pepper, black beans, scrambled eggs \* gluten free, nut free

# Desserts SELECT ONE

# CARAMEL TIRAMISU

salted caramel, espresso, lady fingers \*nut free, vegetarian

# CHOCOLATE GANACHE TART

salted caramel, dark chocolate, whipped cream \*nut free, vegetarian

# FLOURLESS CHOCOLATE TORTE

vanilla whipped cream, chocolate sauce \* gluten free, nut free, vegetarian

# NEW YORK STYLE CHEESECAKE

strawberries, graham cracker crust, berry sauce \*nut free, vegetarian

### RASPBERRY LEMON CAKE

vanilla whipped cream, raspberry compote \*nut free, vegetarian

# SEASONAL FRUIT CRÈME BRULÉE

decadent vanilla custard, caramelized sugar crust, fresh fruit \*gluten free, nut free, vegetarian

# SEASONAL SORBET

accompanied with fresh fruit \* gluten free, nut free, vegan

# VANILLA BEAN PANNA COTTA

seasonal fruit, whipped cream \*gluten free, nut free, vegetarian