

# Brunch in the Gardens Package Menu

Assorted chilled juices  
Mimosa & Bloody Mary Bar  
Starbucks Coffee  
Sliced tropical fruit, melons and berries  
Assortment of muffins, danishes and flaky croissants  
Sweet butter and preserves  
Scrambled eggs with cheddar cheese and chives  
Crisp hickory smoked bacon and spicy sausage  
Falls Mill® stone ground grits and cheddar cheese  
Seasonal mixed greens, assorted salad dressing  
Cheese tortellini and sun dried tomato salad  
Old fashioned tomato salad  
Assorted rolls and sweet butter

Choose four of the following accompaniments:

Blueberry pancakes  
Eggs Benedict  
Cheese blitzes with strawberry sauce  
Breast of chicken with Georgian sauce  
Southern fried chicken  
Spinach and mushroom quiche  
Cornmeal crusted rainbow trout  
Beef stroganoff  
Atlantic salmon in pineapple barbeque sauce

## *Optional Brunch Buffet Enhancements*

### SMOKED SALMON DISPLAY

Array of pastrami and tellicherry spiced wood smoked salmon with traditional condiments to include:  
Capers, red onions, chopped egg, mini bagels and cream cheese  
\$12 per person

### OMELETE EGG STATION

Omelets and eggs made to order with fresh eggs or egg whites  
Ham, onions, mushrooms, tomatoes, bell pepper, Swiss and cheddar cheese, salsa and sour cream  
\$9 per person  
Chef attendant fee \$85.00 per 50 guests

### WAFFLE STATION- PREPARED TO ORDER

Mixed berries, toasted pecans, coconut, whipped cream and maple syrup  
\$9 per person  
Chef attendant fee \$85.00 per 50 guests

BARNESLEY GARDENS RESORT

*Inspired by one man's eternal love  
A perfect setting to celebrate yours*