



# The SEASONS Lodge

## Banquet Breakfast Menu

**\*We can accommodate most dietary needs with advanced notice**

### **Served Breakfasts** (minimum 20 guests)

All selections served with Orange Juice and include choice of coffee, hot tea or milk.

#### **Daybreak \$12**

Scrambled Eggs, fried breakfast potatoes, Bacon, Fresh Fruit Cup, *Seasons famous fried biscuits and home baked apple butter*

#### **Quiche \$12**

Ham and Swiss or Vegetable Quiche, Fresh Fruit cup, *Seasons famous fried biscuits and home baked apple butter*

### **Buffet Breakfasts** (minimum 20 guests)

All buffets served with assorted juices and coffee, hot tea and milk

#### **Country Morning \$15 (20-30 people) \$14 (31-50 people) \$13 (51+ people)**

Scrambled Eggs, fried breakfast potatoes, Buttermilk biscuits and Sausage gravy, Bacon and Sausage, fresh fruit salad and muffins

#### **Warm Morning \$15 (20-30 people) \$14 (31-50 people) \$13 (51+ people)**

Hot Oatmeal w/toppings, Scrambled Eggs, French Toast with maple syrup, fresh fruit salad, *Seasons famous fried biscuits and home baked apple butter* and muffins

#### **Continental \$10 (10-30 people) \$9 (31-50 people) \$8 (51+ people)**

Fresh Fruit tray\* Assorted pastries\* Assorted Yogurts\* *Seasons famous fried biscuits and home baked apple butter*

### **Brunch Buffet** (minimum 20 guests) **\$17**

Includes: A fresh garden salad with toppings (cherry tomatoes, shredded cheese, croutons) and dressings, fresh fruit salad, Scrambled Eggs, Mashed Potatoes, Sausage gravy, Seasoned Green Beans, Bacon, Fried Chicken, Buttermilk Biscuits, *Seasons famous fried biscuits and home baked apple butter*. Served with assorted juices, coffee, hot tea and milk.

**18% gratuity and 8% tax will be applied to all totals**