

# Colonial Country Club

## Plated Breakfast Menu

### **Classic Breakfast**

Strawberries Romanoff  
Scrambled Eggs with Chives  
Applewood Smoked Bacon & Sausage Link  
Crispy Hash Browns  
Warm Slice of Banana Bread  
\$18.50 per person

### **Spanish Frittata**

Greek Yogurt, Berry and Granola Parfait  
Spanish Frittata with Fire Roasted Peppers, Wilted  
Spinach & Manchego Cheese  
Patatas Bravas with Smoked Paprika Aioli  
\$19.50 per person

### **Egg White Fit and Well Breakfast**

Fresh Fruit  
Three Scrambled Egg Whites, Avocado,  
Sliced Tomatoes, Whole Grain Toast  
Crispy Baked Turkey Bacon  
\$19.50 per person

### **Quiche Florentine**

Egg Soufflé with Spinach and Swiss cheese  
Baked in a Buttery Crust  
Oven Dried Campari Tomatoes  
Roasted Red Bliss Potatoes  
\$19.50 per person

### **Eggs Benedict**

Fresh Fruit  
Two Poached Eggs on Griddled English Muffins,  
Canadian Bacon & Hollandaise Sauce  
Served with Home Fries  
\$19.50 per person

### **Farmhand Plate**

Buttermilk Biscuit Halved & Topped with Country  
Gravy, Scrambled Eggs & Hash Browns  
Served with Applewood Smoked Bacon or Sausage  
\$18.50 per person

### **American Scramble**

Applewood Smoked Bacon, Scrambled Eggs,  
Cheddar, Mozzarella, Scallions, Breakfast Potatoes,  
Calabrese Sauce and Crème Fraiche  
Served with a Buttermilk Biscuit, Butter & Jam  
\$18.50 per person

### **Huevos Rancheros**

Grilled Skirt Steak & Two Eggs Scrambled,  
Crisp Tortilla, Breakfast Beans  
Monterey Jack Cheese & Homemade Salsa  
\$22.50 per person

*All Plated Breakfasts & Breakfast Buffets  
include Orange Juice and Freshly Brewed Lavazza Coffee*

*Prices do not include 22% service charge or 8.25% Sales Tax  
\$18++ per person food & beverage minimum for events taking place 7-11am*

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## Breakfast Buffet Menu

### **Express Continental**

Fresh Sliced Fruits and Berries  
Chef's Choice of assorted Fresh Breakfast Pastries with Preserves & Whipped Butter  
\$18 per person (*minimum of 14 guests*)

### **Colonial Continental**

Sliced Melon, Pineapple and Berry Platter  
Vanilla Greek Yogurt Bar  
House-made Granola, Coconut Flakes, Toasted Almonds,  
Assorted Dried Fruits & Maple Syrup  
Breakfast Pastries  
Blueberry Muffins, Sour Cream Coffee Cake, Assorted Mini Croissants with Preserves & Whipped Butter  
\$20.00 per person (*Minimum of 14 guests*)

### **Country Breakfast Buffet**

Sliced Melon, Berries and Pineapple Platter  
Strawberries Layered with Vanilla Greek Yogurt  
Banana Nut Bread and Lemon Zucchini Muffins  
Scrambled Eggs with Cheddar Cheese & Colonial Salsa  
Applewood Smoked Bacon & Sausage Links  
Breakfast Potatoes  
Buttermilk Biscuits with Sausage Gravy  
\$25.00 per person (*Minimum of 25 guests*)

### **Deluxe Breakfast Buffet**

Sliced Melon, Pineapple and Berry Platter  
Vanilla Greek Yogurt Bar  
House-made Granola, Coconut Flakes, Toasted Almonds,  
Assorted Dried Fruits & Maple Syrup  
Breakfast Pastries  
Cinnamon Rolls, Sour Cream Coffee Cake,  
Banana Nut Bread and Assorted Mini Croissants  
Preserves & Whipped Butter  
Pecan and Chocolate Chip Bread Pudding  
Spinach, Mushroom and Feta Frittata  
Scrambled Eggs with Chives  
Applewood Bacon and Sausage Links  
Fried Breakfast Potatoes  
\$30.00 per person (*Minimum of 30 guests*)

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## A La Carte Breakfast

|                                                                           |                                             |
|---------------------------------------------------------------------------|---------------------------------------------|
| Fruit Cup- Sliced Melon & Pineapple<br>garnished with Strawberries \$3.50 | Buttermilk Biscuit and Gravy \$3.50         |
| Vanilla Greek Yogurt Parfait \$4.00                                       | Cheese Grits \$3.50                         |
| Fried Breakfast Potatoes \$2.50                                           | Warm slice of Banana Bread \$2.50           |
| Patatas Bravas with Smoked Paprika Aioli \$3.00                           | Fresh Fruit and Berries (in Season) \$5.00  |
| Pork Sausage Link (2) or Crisp Bacon (3) \$5.50                           | Seasonal Berries with Romanoff Sauce \$6.00 |

### Breakfast Sandwiches & Burritos

#### Ham & Egg Croissant

Smoked carved Ham, Swiss Cheese, Egg Soufflé, Béchamel sauce on a sliced Croissant

#### Carne Asada Breakfast Burrito

Carne Asada, Scrambled Eggs, Shredded Potatoes, Onions, Bell Peppers, Guacamole  
& Monterey Jack Cheese in a Flour Tortilla  
Served with Colonial Salsa

#### Brioche Breakfast Sandwich

Soft brioche bun filled with Egg Soufflé, sliced Bacon, Cheddar Cheese, fresh spinach and a Basil Pesto spread

#### Bacon, Sausage, Egg and Cheddar Burrito

Pork Sausage crumbles and/or crumbled Applewood Smoked Bacon with  
Monterey Jack Cheese and Scrambled Eggs wrapped in a Flour Tortilla  
Served with Colonial Salsa

\$9.00 each

### Breakfast Pastries

Banana Nut Bread, Sour Cream Coffee Cake,  
Cinnamon Pecan Rolls, Raspberry Danish. Double Chocolate Chip Scone  
\$38 per dozen

### Muffins

Banana Nut Bread, Blueberry, Lemon Zucchini, Bran, Carrot, Chocolate Chip Walnut  
Regular \$32 per dozen    Mini \$24 per dozen

### Individual Bottles of Juice

Orange and Grapefruit  
\$2.50 each

### Freshly Brewed Lavazza Coffee

Regular and Decaf  
\$36 per gallon

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## Brunch Buffet Menu

### Breakfast Pastries

Banana Nut Bread, Sour Cream Coffee Cake,  
Blueberry Muffins, Cinnamon Rolls, Assorted Mini Croissants  
Preserves and Whipped Butter

### Cold Items

Sliced Melon, Pineapple and Berry Platter  
Vanilla Greek Yogurt Bar  
House-made Granola, Coconut Flakes, Toasted Almonds,  
Assorted Dried Fruits & Maple Syrup  
Caprese Salad with EVOO and Balsamic Reduction  
Tossed Caesar Salad with Garlic Croutons  
Pimento Cheese on Mini Biscuits  
Smoked Salmon with Cream Cheese, Capers and Lavash

### Hot Items

Chicken Piccata with Sautéed Mushrooms, Tomatoes and Capers on Cappelini Pasta  
Applewood Smoked Bacon  
Patatas Bravas with Smoked Paprika Aioli  
Roasted Red Pepper, Wilted Spinach and Manchego Frittata  
Pecan and Chocolate Chip Bread Pudding

### Sweets

Mini Chocolate Chip Cookies, Assorted Petite Fours, and Fresh Fruit Tartlets

### Beverages

Infused Water, Iced Tea & Lavazza Coffee

**\$40 per person**

*(Minimum of 30 Guests)*

***ADD a Bottomless Mimosa Bar for an additional \$14 per person***

*Bar is available for up to 2 hours and includes House Sparkling Cava with Orange Juice, Cranberry Juice & Peach Nectar. Garnish with Strawberries, Raspberries & Orange Slices.*

# Colonial Country Club

## Proper Tea Menu

### Savory

Miniature Quiche Lorraine  
Vegetable Crudit  with Buttermilk Dip  
Vegetable Crudit  with Chipotle Hummus  
Mini Cucumber and Watercress on Rye  
Smoked Salmon and Boursin Cheese on Pumpernickel  
Shrimp Salad and Avocado with Sunflower Sprouts on Brioche Roll  
Chicken Salad and Watercress on Potato Bread  
Tuna Salad and Watercress on Potato Bread  
Curried Egg Salad with Chives on Brioche Roll  
Marinated Tomato with Olives and Feta Cheese Turnover  
Homemade Pimento Cheese on a Miniature Biscuit  
Smoked Turkey Breast with Onion Marmalade on Multigrain  
Chicken, Pecan and Apple Salad in Profiteroles  
Cream Cheese Balls Stuffed with Seedless Grapes and Rolled in Roasted Pecans  
Ham and Gruyere Stuffed French Baguette  
Turkey and Swiss on Potato Roll

### Sweet

Assorted Mini Croissants  
Cream Puffs  
Chocolate Truffle Tart  
Mini Carrot Cupcakes  
Strawberry and Honey Mascarpone on Raisin Bread  
Peanut Butter and Raspberry Preserves on White Bread  
Assorted Scones – Devonshire Cream, Lemon Curd, & Preserves  
Chocolate Dipped Madeline’s  
Grand Marnier Cr me Profiterole  
Millionaires Shortbread  
Lemon Squares  
Chocolate Dipped Strawberries  
Served with Freshly Brewed Hot Tea Service (Selection of 2)  
Iced Tea & Water

**Choice of 6 Selections for \$25**

**Each Additional Selection is \$3 per piece.**

**Prices do not include the rental of Tiered Stands, those are approximately \$50 per table.**