

The Hawthorne

Inn & Conference Center

BREAKFAST

PLATED OPTIONS

"The All American Plate"

Fluffy Scrambled Eggs
 Breakfast Potatoes or Southern Style Grits
 Crispy Bacon or Country Sausage
 Homemade Biscuits
 Butter, Jellies & Preserves
 Orange Juice
 Freshly Brewed Coffee
 \$10.50

"Twin City Casserole"

Deluxe Breakfast Casserole with Eggs and
 Your Choice of 3 Ingredients: *Bacon, Ham
 Sausage, Cheddar Cheese, Swiss Cheese
 Green Peppers, or Onions*
 Home Fries
 Homemade Biscuit with Butter and Jelly
 Orange Juice
 Freshly Brewed Coffee
 \$11.50

Plated Breakfast Enhancements

French Toast with Hot Maple Syrup	\$2.95
Home Style Sausage Gravy for Biscuits	\$1.95
Fruit Yogurt	\$2.50
Tomato V8 Juice or Grape Juice	\$1.95
Milk.....	\$1.95

BUFFET OPTIONS

"The Traditional Breakfast Buffet"

Fresh Sliced Seasonal Fruit
 Fluffy Scrambled Eggs
 Crispy Bacon
 Country Sausage Patties
 Breakfast Potatoes
 Southern Style Grits
 Assorted Danish Style Pastries
 Fruit Muffins
 Homemade Biscuits
 Butter, Jellies & Preserves
 Orange, Apple and Cranberry Juice
 Freshly Brewed Coffee
 \$14.95

"Southern Buffet"

Fresh Sliced Seasonal Fruit
 Fluffy Scrambled Eggs
 Home Style Biscuits with Sausage Gravy
 French Toast with Hot Maple Syrup
 Southern Style Grits and Shredded Cheese
 Crispy Bacon
 Assorted Breakfast Breads
 Butter, Jellies & Preserves
 Orange, Apple and Cranberry Juice
 Freshly Brewed Coffee
 \$14.50

**Breakfast Buffets Require a Minimum of
25 Guests.**

Breakfast Buffet Enhancements

Omelet Station (\$35 per hour attendant fee applies)	\$4.00
Warm Cinnamon Rolls	\$1.75
Fruit Yogurt	\$2.50
Tomato V8 Juice or Grape Juice	\$1.50
Milk.....	\$1.95

A customary 20% taxable service charge and current sales tax will be added to all prices.
 All prices subject to change.

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BRUNCH BUFFET

"Create Your Own Brunch"

Choice of One:

Smoked Salmon Display
Domestic Cheese Display

Choice of Two:

Marinated Vegetable Salad
Tomato, Onion and Cucumber Salad
Fruit Salad
Cole Slaw
Pasta Salad
Greek Salad
Macaroni Salad

Choice of Two:

Bacon
Sausage Patties
Baked Ham
Country Ham

Choice of One:

Sautéed Vegetable Medley
Green Beans Almandine
Broccoli with Lemon Butter
Cinnamon Glazed Carrots

Choice of Two:

Chicken Marsala
Chicken Parmesan
Grilled Chicken with
Roasted Red Pepper Cream Sauce
Grilled Chicken Teriyaki
Grilled Salmon with Dill Sauce
Blackened Tuna
Sliced Roast Sirloin with Mushroom Sauce
Sliced Pork Loin with Apple Chutney

Choice of Two:

Fluffy Scrambled Eggs
Belgium Waffles served with Maple Syrup
French Toast served with Maple Syrup
Pancakes served with Maple Syrup
Cheese Blintzes served with Fruit Topping
Breakfast Casserole

Choice of One:

Breakfast Potatoes
Oven Roasted Potatoes
Southern Cheese Grits
Rice Pilaf
Citrus Rice
Fried Rice

Served with Orange, Apple and Cranberry Juice
Freshly Brewed Coffee
Assorted Pastry, Muffin and Croissant Display with Butter and Jellies
Assorted Dessert Display
\$31.95

Add an Omelet Station to this menu for \$5.00 per person,
plus \$35 Attendant Fee, per hour.

Requires a minimum of 40 guests. Brunch is served from 10:00am–2:00pm.

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