



H A W O R T H

Inn & Conference
Center

Breakfast Menu

Classic Breakfast Buffet

For groups of 25 or more

A buffet of assorted pastries, fresh fruit, cereal, scrambled eggs, scallion hash browns, almond French toast, choice of breakfast meat, assorted juices and freshly brewed coffee

9.95

Traditional Plated Breakfast

A served breakfast with freshly baked muffins, fresh fruit, scrambled eggs, scallion hash browns, choice of breakfast meat, assorted juices and freshly brewed coffee

9.00

Quiche

Choose from either Quiche Lorraine or asparagus and mushroom quiche ♦ served with fresh fruit and freshly baked muffins. Includes assorted juices and freshly brewed coffee

8.75

Continental Breakfast

An abundance of baked goods served with assorted cereal, yogurt, selection of juice, seasonal sliced fruit, hard cooked eggs and freshly brewed coffee

5.75

add Dutch pigs-in-the-blanket or mini quiche

\$1.50 per person

Bagel Basket ♦

Assorted deli style bagels presented with a variety of plain and flavored cream cheese. Includes assorted juices and freshly brewed coffee

4.95

Please add 18% service charge and 6% state sales tax to all food and beverage items

Prices subject to change without notice. ♦=vegetarian



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Brunch Buffet

Requires a minimum guarantee of 50 people

Includes:

Fresh Fruit Salad
Hash Brown Potatoes
Almond French Toast
Bacon or Sausage Links
Seasonal Fresh Vegetable
Bakery Fresh Muffins and Pastries
Coffee, Decaf and Assorted Fruit Juices

Choice of one egg entrée:

Scrambled Eggs ♦
Quiche Lorraine
Scrambled Eggs with Ham & Cheese
Egg Casserole with Hash Brown Crust

Choice of one entrée:

Shaved Pork Loin and Wild Rice
Roast Beef with Au Jus and Garlic Mashed Potatoes
Roast Turkey with Dressing and Mashed Potatoes
Baked Virginia Ham with Golden Pineapple Glaze and Au Gratin Potatoes

15.95 per person

Add a Touch of Elegance with a Carving Station

Add a third entrée from the choices above

3.50 additional per person

Add a Dessert Table with Cheesecakes and Tortes

3.25 per person

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Grand Brunch Buffet

Requires a minimum guarantee of 50 people

Includes:

Hash Brown Potatoes
Almond French Toast
Bacon, Sausage, or Ham
Seasonal Fresh Vegetable
Choice of Two Chef's Specialty Salads
Bakery Fresh Muffins, Pastries and Rolls
Sparkling Non-Alcoholic Punch Bowl, Coffee, Decaf & Assorted Fruit Juices

Choice of one entrée:

Penne Vegetable Gratin
Beef Tenderloin Tips & Pasta
Shaved Pork Loin & Wild Rice
Stir Fry Chicken with Curried Rice
Chicken a la King with a Pastry Shell
Boneless Chicken Breast & Wild Rice

Choice of one egg entrée:

Scrambled Eggs ♦
Quiche Lorraine
Scrambled Eggs with Ham & Cheese
Egg Casserole with Hash Brown Crust

18.95 per person

Add a Touch of Elegance with a Carving Station

Add a third entrée from the choices above

3.50 additional per person

Add a Dessert Table with Cheesecakes and Tortes

3.25 per person

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