

BOATHOUSE

\$25 BUFFET

PICK 4

Pennsylvania Farm Fresh Scrambled Eggs

Hatfield Bacon

Logan's Breakfast Pork Sausage Links

House Made Hash Browns
diced potatoes, onions, and peppers

Creamy Stone Ground Grits

Assorted Bagel Basket

Fat Free Greek Yogurt & Granola

Assorted Fresh Cut Fruit Bowl

Fresh Baked Muffin Basket

\$35 BUFFET

PICK 5

INCLUDES ANY SELECTION FROM THE PICK 4 PACKAGE

House Smoked Thin Sliced Ham

Thick Cut Applewood Smoked Bacon

Pimento Cheese Stone Ground Grits

Assorted Breakfast Danishes

Breakfast Frittata

Spinach and Broccoli Florentine

Smokey and Cheesy

bacon, sausage, ham, and cheddar jack

Espagnole Style

potatoes and cheese

Smothered & Covered Hash

diced potato hash with peppers and onions smothered in sausage gravy topped with melted white cheddar

House Smoked Salmon Display

traditional accompaniments served with bagels and cream cheese

French Toast Streusel

Apple Cinnamon

Cinnamon Bun & Cream Cheese Icing

Bananas Foster

Breakfast Burrito Ranchero

topped with pepper jack and sour cream and served with pico de gallo and guacamole

Fresh Berries & Whipped Vanilla Cream

Breakfast Flatbreads

Buttermilk Biscuits & Savory

Maple Sausage Gravy

\$45 BUFFET

PICK 6

INCLUDES ANY SELECTIONS FROM THE PICK 4 AND PICK 5 PACKAGES

Lump Crab Cake Eggs Chesapeake

English muffin topped with a mini crab cake, poached eggs, and Old Bay hollandaise

Jumbo Garlic Herb Grilled Shrimp over Pimento Cheese Stone Ground Grits

Roasted N.Y. Strip Steak

garlic rosemary sea salt crust served with au jus and horseradish cream

French Toast Dippers

with sauces and maple syrup

Brie & Bacon Tots

Bruleed Grapefruit Wheels

with mixed berries and strawberry melba

STATIONS

Belgium Waffle Baking Station with fillings and toppings **add \$5**

Omelet Cooking Action Station traditional ingredients **add \$6** or premium **add \$8**

Raw Bar selection of local oysters with accompaniments **add \$5**

BREAKFAST PACKAGES