



**CONTINENTAL BREAKFASTS**  
(10 guest minimum)

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Assorted Pastries, Muffins and Croissants  
Served with Sweet Butter,  
Marmalade and Preserves  
Chilled Fresh Orange Grapefruit  
and Cranberry Juices  
Freshly Brewed Coffees  
and an Assortment of Tea  
\$20.00 per person

**SPA BREAKFAST**

Fresh Sliced Fruit and Berries  
Individual Low Fat Yogurts  
House made Granola  
Assorted Pastries, Muffins and Croissants  
Served with Sweet Butter,  
Marmalade and Preserves  
Chilled Fresh Orange and Grapefruit Juices  
Freshly Brewed Coffees and an Assortment of  
Tea  
\$25.00 per person

**BREAKFAST BUFFET**  
(10 guest minimum)

**CLASSIC**

Fluffy Scrambled Eggs  
Breakfast Potatoes  
Crisp Bacon and Sausage  
Fresh Sliced Fruit and Berries  
Assorted Pastries, Muffins and Croissants  
Served with Sweet Butter, Marmalade and  
Preserves  
Chilled Fresh Orange Grapefruit  
and Cranberry Juices  
Freshly Brewed Coffees and an Assortment of  
Tea  
\$29.00 per person

**GRANDE BUFFET**

Fresh Seasonal Fruits and Berries  
Granola with Yogurt  
Farm Fresh Scrambled Eggs with Chives  
French Toast with Warm Maple Syrup  
Applewood Smoked Bacon  
Breakfast Potatoes  
European Breakfast Pastries and Bagels  
Sweet Butter, Fruit Preserves and Flavored  
Cream Cheese  
Chilled Fresh Orange and Grapefruit Juices  
Freshly Brewed Coffee, Decaffeinated Coffee  
and  
Flavored Tea  
\$33.00 per person

**SOUTHWESTERN BREAKFAST**

Breakfast Burrito Station  
With Scrambled Eggs, Chorizo, Avocado,  
Assorted Salsas, Sour Cream, Pepper Jack and Cheddar Cheeses  
Made to order  
Pan Seared Country Ham  
Home-style Breakfast Potatoes with onions and red peppers  
House-Made Corn Muffins with Whipped Maple Butter  
Chilled Fresh Orange and Grapefruit Juices  
Freshly Brewed Coffee, Decaffeinated Coffee and  
Flavored Tea  
\$32.00 per person

***Requires chefs attendant at \$100.00***

***All Food and Beverage Subject to 20% taxable gratuity and 9% tax.***

### **ENHANCEMENTS**

Fluffy Pancakes  
Vermont Maple Syrup & Sweet Butter  
\$6.00 per person

Crunchy French Toast  
Vermont Maple Syrup & Sweet Butter  
\$6.00 per person

Assorted Bagels and Cream Cheese  
\$3.00 each

Assorted Cereals  
\$2.50 each

Individual Low Fat Yogurts  
\$2.50 each

Oatmeal with brown sugar and raisins  
\$2.50 per person

Scottish Smoked Salmon with  
Tomatoes, Red Onions and Capers  
\$8.00 per person

Fresh Sliced Fruit and Berries  
\$5.00 per person

Scrambled Eggs with Cheddar Cheese  
and Virginia Ham on a Croissant  
\$8.00 per person

Eggs Benedict with Virginia Ham and  
Classic Hollandaise  
\$7.50 per person

### **PLATED BREAKFAST**

Breakfast Entrees are accompanied by a glass of Chilled Juice, European Breakfast Pastries, Sweet Butter and Fruit Preserves, Freshly Brewed Coffee, Decaffeinated Coffee and Flavored Tea

#### **Starters**

Chilled Half Grapefruit \$5.00 per person  
Mixed Seasonal Fresh Fruit \$6.00 per person  
Fresh Seasonal Berries with Yogurt \$7.00 per person+

#### **Entrees**

Farm Fresh Scrambled Eggs  
Hickory Smoked Bacon, Link Sausage or Smoked Virginia Ham, Breakfast Potatoes  
\$21.00 per person

Cinnamon French Toast with Warm Maple Syrup  
Hickory Smoked Bacon, Link Sausage or Smoked Virginia Ham  
\$21.50 per person

Scrambled Eggs with Spinach, Tomatoes and Mushrooms  
Hickory Smoked Bacon, Link Sausage or Smoked Virginia Ham, Breakfast Potatoes  
\$22.00 per person

Classic Eggs Benedict Country Ham with Hollandaise Sauce, Breakfast Potatoes  
\$23.00 per person

Smoked Salmon with Sliced Tomatoes, Onions, Capers, Chopped Egg and Bagels  
\$25.00 per person

Petit New York Strip Steak  
Fluffy Scrambled Eggs  
\$27.00 per person

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**JACKSON 20 BRUNCH**

*(minimum of 30 Guests)*

Assorted Chilled Fruit Juices  
Fresh Seasonal Fruits and Berries  
French Toast with Warm Maple Syrup  
Hickory Smoked Bacon and Link Sausage  
Breakfast Potatoes

**Omelet Station**

(Create your own)

Diced Smoked Ham, Cheddar & Swiss Cheese, Garden Chives, Sliced Mushrooms,  
Bay Shrimp, Sausage, Bell Peppers, Onions, Smoked Salmon  
Egg Whites Available

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Smoked Salmon on Mini Bagels with Capers and Onions

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European Breakfast Pastries and Bagels  
Sweet Butter, Fruit Preserves and Flavored Cream Cheese

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Desserts Prepared Fresh by our Pastry Chef  
Freshly Brewed Coffee, Decaffeinated Coffee and Tea  
\$40.00 per person

*Additional Brunch Beverages*

Mimosa, Bellini or "Build Your Own" Bloody Mary Bar  
\$14.00 per person for two hours

**MONACO BRUNCH**

*(minimum of 30 Guests)*

Assorted Chilled Fruit Juices  
Fresh Seasonal Fruits and Berries  
French Toast with Warm Maple Syrup  
Hickory Smoked Bacon and Link Sausage  
Breakfast Potatoes

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Eggs Benedict

\* \* \*

European Breakfast Pastries and Bagels  
Sweet Butter, Fruit Preserves and Flavored Cream Cheese

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Desserts Prepared Fresh by our Pastry Chef  
Freshly Brewed Coffee, Decaffeinated Coffee and Tea  
\$35.00 per person

**\$95.00 Chef's Fee will be applied for each Chef**

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**BUFFET LUNCH MENUS**

**THE ALEXANDRIAN**

*(Select One)*

HEARTY CHICKEN NOODLE SOUP  
Pasta, Roast Chicken, Seasonal  
Vegetables

CAESAR SALAD  
Sourdough Croutons and Grated  
Parmesan Cheese

MIXED GREEN SALAD  
Toasted Pecans, Buttermilk Chive  
Dressing, Vine Ripe Tomato

SPINACH SALAD  
Cherry Tomatoes, Black Berry  
Vinaigrette, Goat Cheese

BUTTERNUT SQUASH SOUP  
Roasted Squash

CREAMY MUSHROOM SOUP

SHRIMP AND CRAYFISH CHOWDER

**ENTRÉES**

*(Select Two)*

ROASTED HERB CHICKEN  
Fresh Rosemary and Garlic Jus

ROASTED PORK LOIN  
Roasted Granny Smith Apples

GRILLED FLANK STEAK  
Sautéed Wild Mushrooms and Wine  
Reduction

J20 JAMBALAYA  
Shrimp, Chicken, Sausage Jambalaya  
served over Rice

GRILLED SALMON  
Caper Brown Butter

SHRIMP SCAMPI  
Sautéed Shrimp, White Wine, Garlic  
Butter Sauce on Linguine

**SIDES**

*(Select Two)*

Herb Roasted Potatoes - Sautéed Seasonal Vegetables – Garlic Smashed Potatoes -  
Mac and Cheese – Sautéed Greens – Polenta – Wild Rice - Potato Gratin

**DESSERTS**

*(Select one)*

Chefs Seasonal Bread Pudding

Turtle Cheese Cake

House Made Brownies and Cookies

Seasonal Fruit Cobbler

Pecan Pie

\$38.00 per person

***Add \$5.00 for each additional Salad, \$9.00 for additional entrée.***

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### **WRAP IT UP**

Mixed Greens with Assorted Dressings  
Country Style Potato Salad  
Assorted Wraps:  
Smoked Turkey Wrap  
Roast Beef Wrap  
Grilled Vegetarian Wrap  
Selection of Potato Chips  
Chef's Selection of Desserts  
Freshly Brewed Coffees and an Assortment of Tea  
\$30.00 per person

### **DELI BUFFET**

Mixed Seasonal Greens with House Vinaigrette  
Assorted Sliced Meats to include:  
Turkey, Roast Beef & Ham  
Assorted Sliced Cheeses  
Sliced Ripe Tomato, Onions, Lettuce and Pickles  
Selection of Potato Chips  
Freshly Baked Breads  
Chef's Selection of Desserts  
Freshly Brewed Coffees and an Assortment of Tea  
\$30.00 per person

### **FARMERS MARKET**

Roasted Tomato with Fresh Basil Soup

Freshly Baked Rolls with Sweet Butter  
Build Your Own Cobb Salad:  
Iceberg, Romaine & Mixed Greens  
Chicken, Avocado, Plum Tomatoes, Red Onion, Hard Cooked Egg, Bacon Bits, Black  
Olives & Crumbled Blue Cheese  
Butter Milk Chive, Balsamic and Blue Cheese Dressings, Oil and Vinegar  
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Classic Caesar Salad with Grilled Beef Medallions, Herbed Croutons and  
Shaved Parmesan  
\* \* \*

Grilled Farmers Market Vegetable Pasta Salad  
\* \* \*

Seasonal Fruits and Berries with Fresh Whipped Cream  
Freshly Brewed Coffee, Decaffeinated Coffee and Flavored Tea  
\$36.00 per person

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### **PLATED LUNCHESES**

*Select One From Each Course. All lunches served with fresh baked rolls and butter, soup or salad and dessert selection, Freshly brewed coffee, tea and decaffeinated coffee*

MIXED GREEN SALAD  
Toasted Pecans, Buttermilk Chive  
dressing

CAESAR SALAD  
Sourdough Croutons and Grated  
Parmesan Cheese

BEEF AND VEGETABLE STEW

SPINACH SALAD  
Cherry Tomatoes, Black Berry  
Vinaigrette, Goat Cheese

BUTTERNUT SQUASH SOUP  
Roasted Squash

### **ENTRÉES**

ROASTED PORK LOIN  
Braised Collard Greens, Garlic  
Smashed Potatoes Caramelized  
Onions, Thyme Scented Jus

WILD CAUGHT ROCKFISH  
Creamed Corn, Stewed Tomatoes and  
Basil Butter, Haricot Vert

GRILLED SALMON  
Caper Brown Butter, with Polenta and  
Sautéed Greens

GRILLED FLANK STEAK  
Red Wine Reduction, Roast Potatoes  
and Grilled Asparagus

HERB ROAST CHICKEN  
Brandy Mushroom Sauce, Brown Butter Mashed Potatoes, Sautéed Greens

J20 THREE CHEESE PENNE  
Sun Dried Tomatoes, English Peas and Panko Bread Crumbs

### **DESSERTS**

Chefs Seasonal Bread Pudding

Turtle Cheese Cake

House Made Brownies and Cookies

Fruit Tart with Vanilla Custard

Pecan Pie

Freshly Brewed Coffee, Tea and Decaffeinated Coffee  
\$36.00 per person

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**BOARD ROOM BREAKS**  
*(10 guest minimum)*

**MOVIES**

Popcorn  
Apple Slices, Caramel Fondue  
Soft pretzels, Mustard  
Assorted Nuts  
Soft Drinks  
Freshly Brewed Coffees and  
an Assortment of Tea  
\$15.00 per person

**SOMETHING SWEET**

Homemade Cookies and Brownies  
Chocolate Dipped Strawberries  
Hot Chocolate and Milk  
Freshly Brewed Coffees and an  
Assortment of Tea  
\$15.00 per person

**SOUTHERN**

Mini Lemon Tarts  
Jam and Sugar Cookies  
Fresh Sliced Fruit  
Southern Style Sweet Tea  
Freshly Brewed Coffees and an  
Assortment of Tea  
\$15.00 per person

**HEALTHY**

Fresh Vegetable Crudités with  
Assorted Dips  
Assorted Roasted Nuts  
Fresh Sliced Fruit and Berries  
Chilled Fresh Orange Grapefruit and  
Cranberry Juices  
Freshly Brewed Coffees and an  
Assortment of Tea  
\$14.00 per person

Whole Fruit	\$2.00 per piece
Homemade Cookies and Brownies	\$2.50 each
Bowls of Fresh Popped Popcorn	\$2.00 per person
Mixed Asian Rice Snacks	\$3.00 per person
Assorted Roasted Nuts	\$3.00 per person
Assorted Granola and Power Bars	\$3.00 each
Fresh Banana, Strawberry, & Mango	Small - 5 oz – 3.50
Yogurt Smoothies	8 oz glass - \$5.00 each

**REFRESHMENTS**

Fresh Brewed Coffee (Regular and Decaffeinated)	\$45.00 per gallon
Apple Juice or Apple Cider (seasonal)	\$35.00 per gallon
Iced Tea or Lemonade	\$30.00 per gallon
Assorted Soft Drinks	\$4.00 each
Bottled Still or Sparkling Water	\$8.00 lg \$4.00 sm
Fresh Squeezed Orange, Grapefruit or Cranberry Juice	\$35.00 per gallon

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