



breakfast MENU

ENTREES

All breakfast buffets served with coffee, tea, juice, and milk

Basic Continental **\$12/person**

assorted Danishes, pastries, and muffins with fresh fruit

Deluxe Continental **\$14/person**

assorted Danishes, pastries, or scones, assorted bagels with cream cheese, a variety of muffins, and fresh fruit

Fresh Off the Grill **\$18/person**

fluffy farm fresh scrambled eggs, old bay hash browns, maple breakfast sausage and Applewood smoked bacon, southern-style buttermilk biscuits with country gravy

Southern Homestyle **\$16/person**

southern-style buttermilk biscuits with country gravy, old bay hash browns, a variety of muffins, and fresh fruit

Build your own Waffle Bar **\$18/person**

fresh Belgian waffles with your choice of toppings:

honey, maple syrup, fresh fruits and berries, Nutella, caramel and chocolate sauces, whipped cream, homemade fruit compotes (apple, blueberry, strawberry)

ADD-ONS

Each option is an additional \$4/person

Grits:

Add: cheese (cheddar, parmesan), whipped butter, bacon bits, peppers, and onions.

\$6 add on: sautéed shrimp

Oatmeal:

Plain

Maple Brown Sugar

Add: sliced apples, fresh blueberries, strawberries, and raspberries. Caramel Sauce

Please note that all food, beverage, and related items for non-gameday catering events are subject to applicable sales tax and an 18% service charge (10% is retained by Professional Sports Catering and 8% is distributed to service staff). Additional payments for tips or gratuity for service, if any, is voluntary and at your discretion.



Updated: March 1, 2024

