

Breakfast

Continental Breakfast

(Minimum 12 Guests)

Healthy Start Continental

Assorted Low-Fat Yogurt Cups, Granola Bars, Fresh Seasonal Fruit,
Orange Juice & 2% Milk, Foundry Park Coffee & Hot Tea Service*
\$6.50 per person

Continental Deluxe

An Assortment of House Baked Seasonal Breakfast Breads & Muffins
Honey Butter, Assorted Jellies, Fresh Seasonal Fruit
Orange Juice & 2% Milk, Foundry Park Coffee & Hot Tea Service*
\$7.50 per person

*Replenished for Up To One Hour after Buffet is served.
Per Person or Per Gallon Charges Will Apply for Additional Service.

Bagels, Bagels, Bagels

Fresh Seasonal Fruit, Plain, Cinnamon Raisin & Sesame Bagels, Whipped Cream Cheese,
Strawberry Cream Cheese, Honey Butter, Assorted Jellies, Orange Juice & 2% Milk
Foundry Park Coffee & Hot Tea Service, Toaster Provided to Toast Bagels
\$9.50 per person
Add Smoked Salmon Cream Cheese Spread \$2.00 per person

Breakfast Buffet

(Minimum of 20 Guests)

Foundry Breakfast

Fresh Seasonal Fruit, Assorted Seasonal Breakfast Muffins
Sausage & Ham Biscuits, Plain Biscuits with Assorted Jellies
Choice of Toast or Bagel with Honey Butter & Whipped Cream Cheese
Orange Juice & 2% Milk, Foundry Park Coffee & Hot Tea Service
\$10 per person

Farmer's Favorites

Farm Fresh Scrambled Eggs
Home Fried Red Skinned Potatoes or Stone Ground Cheddar Grits
Hickory Smoked Bacon or Sausage Links
Pancakes or French Toast with Whipped Butter & Syrup
Buttermilk Biscuits & Pepper Gravy
Fresh Seasonal Fruit
Honey Butter & Assorted Jellies,
Orange Juice & 2% Milk, Foundry Park Coffee & Hot Tea Service
\$12.95 per person

Southern Morning

Buttermilk Biscuits with Sausage Gravy, Shrimp & Grits with Grated Cheddar,
Pecan Pancakes with Whipped Butter & Maple Syrup, Farm Fresh Scrambled Eggs, Home Style Potatoes
Grilled Honey Baked Ham, Fresh Seasonal Fruit and Berry,
Orange Juice & 2% Milk, Foundry Park Coffee & Hot Tea Service
\$12.95 per person

French Country Breakfast

Fresh Seasonal Fruit & Berry Salad, Hot Blintzes with Cottage Cheese and Berry, Vanilla French Toast,
Apple Wood Smoked Bacon, Country Fried Potatoes with Bell Peppers,
Egg & Cheese stuffed Croissants, Spinach & Cheese Quiche
Orange Juice & 2% Milk, Foundry Park Coffee & Hot Tea Service
\$13.95 per person

Assorted Cereals & Yogurts add \$2 per person
Waffle Iron Station adds \$3 per person -Served with assorted Waffle Toppings

Served Breakfast

Served with Freshly Baked Biscuits & Whipped Butter

Breakfast Burrito

Stuffed with Scrambled Eggs, Andouille Sausage, Scallions & Red Skinned Potatoes
Served with Fresh Salsa and Sour Cream
\$8 per person

Eggs Benedict

Two Poached Eggs on English Muffin with Canadian Bacon & Hollandaise Sauce
Served with Pan Hash Browns
\$9 per person

Southern Treat

Shrimp & Grits, Apple Wood Smoked Bacon & Cheese Omelet
Served with Braised Collard Greens with Ham & Black Eye Peas
\$10 per person

Breakfast Croissant

Freshly Baked Croissant filled with Scrambled Eggs, Grilled Ham & Melted Cheddar
Served with Hash Browns & Choice of Bacon or Sausage
\$8 per person

Foundry Healthy Breakfast

Egg White Omelet with Spinach & Tomatoes
Served with Fresh Fruit Salad & Side of Turkey Bacon
\$9 per person

Foundry Brunch Options

\$17 per person each

Delectable Sunday Brunch

Mixed Salad Greens with Carrots, Tomatoes, Cucumbers, Parmesan Cheese with Balsamic Vinaigrette and
Creamy Ranch
Duo of Quiches - Cheddar Bacon & Spinach Tomato
Monte Cristo with Maple Syrup and Whipped Butter
Choice of Breakfast Sausage or Apple Wood Smoked Bacon
Home style Breakfast Potato Hash with Sweet Onions and Bell Peppers
Seasonal Fruit Display of Whole & Sliced Fruit with Fresh Berries
Savory Chicken Salad & Pimento Cheese Spread with a selection of Breads
Shrimp & Grits with side of grated Cheddar and Tomatoes
Dessert Display of assorted Cheesecakes and Pies

Charming & Abundant Brunch Buffet

Mixed Salad Greens with Carrots, Tomatoes, Cucumbers, Parmesan Cheese with Apple Cider Vinaigrette and Creamy Ranch

Eggs Benedict - Poached Eggs on top of Canadian Bacon & English Muffin with Hollandaise Sauce

Carved Honey Baked Ham with Pineapple

Hash Brown Casserole with Peppers, Scallions & Cheddar Cheese

Seasonal Fruit Display of Whole & Sliced Fruit with Fresh Berries

Biscuit with Sausage Gravy

Chefs Choice Decadent Chocolate Display