

## BREAKFAST OPTIONS

Whittaker Breakfast Breads (Choose 2 Options)

*Mini Pain au Chocolate | Mini Croissant | Lemon Loaf | Banana Nut Bread*

Scrambled Eggs

French Toast

*~Mixed Berry Compote, Powdered Sugar, and Maplewood Farms Indiana Maple Syrup*

Pancakes

*~Powdered Sugar and Maplewood Farms Indiana Maple Syrup*

Greek Yogurt Parfait

*~Plain Greek Yogurt, Almond Granola, Mixed Berries, and Honey*

Breakfast Meats (Choose Up to 2 Options)

*Texas Smoked Thick Cut Bacon | Sausage | Turkey Sausage*

## SALADS

Colorful Kale Super Salad

Arugula Salad with Toasted Pecans, Cranberries, and Gorgonzola in Balsamic Vinaigrette

Mandarin Orange Salad with Parmesan and Poppyseed Dressing

Tossed Salad with Assorted Dressings

Classic Caesar Salad with Homemade Dressing

Greek Village Salad with Peppers, Tomato, Cucumber, Olives, and Feta Cheese

Apple Cranberry Spinach Salad with Goat Cheese

BLT Salad with Creamy Dijon Dressing

## SANDWICHES

Curried Chicken Salad on a Croissant

Warm Roast Beef and Horseradish Mayonnaise Sliders

Grilled Cheese and Tomato with Basil on Whole Grain

Turkey, Brie, and Roasted Red Pepper with Basil Pesto on Ciabatta

Hot Ham and Swiss on Hawaiian

Mediterranean Cucumber with Feta and Lemon on Whole Wheat

## MINI QUICHES

*2 Mini Quiche Served Per Guest*

Ham and Cheese with Hot Pepper Jelly

Mushroom Asparagus

Classic Quiche Lorraine

Broccoli and Cheese

*Pick-5: \$22.00pp; Pick-4: \$18.00pp; Pick-3: \$14.00pp*

*Any raw or undercooked items can result in Food-Borne illness*

*\*Prices subject to change. Prices are subject to 7% sales tax and 23% service charge.*

## PREMIUM OPTIONS

Vegetable Croissant Sandwiches +\$2.00 premium

*~ Individually Wrapped, Whole Eggs, Spinach, Mushroom, Roasted Red Pepper, Goat Cheese*

Cheesy Bacon and Egg Breakfast Sliders +\$1.00 premium

*~Marble Jack Cheese, Whole Eggs, Thick Cut Texas Smoked Bacon*

Gourmet Scrambled Eggs +\$1.00 premium

*~Whole Eggs, Gruyere Cheese, Scallions*

Crispy Chicken with Pickled Vegetables and Cilantro Mayo on a Bao Bun +\$1.00 premium

Four Cheese Lobster Grilled Cheese +\$4.00 premium

Pulled Beef Brisket Sandwich +\$1.00 premium

Waldorf Salad +\$1.00 premium

Crab Quiche (with Fresh Lump Crab) +\$2.00 premium

## INDIVIDUAL DESSERTS

*\$3.95 per person, per flavor*

Mini Trifles

*Seasonal Fruit | Chocolate | Lemon | Pumpkin*

Cream Pots

*Vanilla Bean Cream | Lemon Cream*

Mini Cheesecakes

*Toffee Bit | Chocolate | Lemon | Vanilla Glazed*

Shooters

*Chocolate Mousse | Lemon Curd*

## CREATE YOUR OWN DESSERT BAR

*1 Dozen Minimum Purchase Required; No Mix and Match Within the Dozen Minimum*

Truffles - \$30.00 / dozen

*Oreo | Chocolate | Chocolate Nut | Truffle of the Month*

Cream Pots - \$47.50 / dozen

*Vanilla Bean Cream | Lemon Cream*

Mini Cheesecakes - \$47.50 / dozen

*Toffee Bit | Chocolate | Lemon | Vanilla Glazed*

Cookie Platter - \$11.00 / dozen

*Chocolate Chip | Peanut Butter Oatmeal | Shortbread | Lemon Gem | Assorted Flavors*

Dessert Fondue - \$5.00 / person

*Seasonal Fruit and Pound Cake with Chocolate Ganache for Dipping*

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## BEVERAGES

*Water, Lemonade, and Iced Tea are included for The Shower Brunch Menu*

Coffee and Hot Tea - \$2.00 / person

Soft Drinks - \$2.00 / person

Seasonal Punch - \$16.00 / gallon

## BUBBLY AND BEYOND

*pricing based upon consumption*

Mimosa - \$5.00 each

Bloody Mary - \$5.00 each

Champagne - \$6.00 each

White Peach Bellini - \$8.00 each

Sparkling Apple Cider - \$3.00 each

*No Outside Alcohol is Allowed at The Whittaker Inn*

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