

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 - \$20.00 / 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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