



Breakfast and Lunch Menus

Breakfast Continental

"Good-Ole-Southern" Breakfast

- Signature Fresh Baked Assorted Pastries 11 Market Style Whole Fruit
- Includes: Water, Orange Juice, Coffee & an Assortment of Hot Teas
- Half and Half, 2%, and Almond Milks
- Sugar and Sugar Alternatives, Lemon Slices and Honey Packets

Lunch Chefs Table

Monday, October 21: Southern Hospitality Chefs Table

- Entrees:
 - Slow-Smoked Brisket (AG) - Molasses BBQ
 - BBQ Spiced Grilled Chicken (AG) - Bourbon Coca-Cola Glaze
- Sides:
 - Cornbread and Honey Butter
 - Garden Salad (AG, VG)- Local Lettuces with Cucumber, Grape Tomato, Red Onion & Carrot with House-made Ranch & Balsamic Vinaigrette Dressings
 - Cole Slaw (AG, VG) - Shredded Cabbage and Carrots with Traditional Coleslaw Dressing
 - Creamy 3 Cheese Mac (V) - Cavatappi Noodles Smothered in a Rich, Creamy Three Cheese Sauce
 - Southern Style Garlic Herb Green Beans (AG, VG) - Sauteed with Onions
- Desserts:
 - Peach Cobble with Fresh Whipped Cream (V)
 - Double Chocolate Bread Pudding (V)

Tuesday, October 22: Italian Bistro Chef's Table

- Entrees:
 - Garlic Herb Grilled Chicken Breast (AG) - Lemon Rosemary Jus
 - Italian Sausage (AG) - Bell Peppers & Onions Served with Marinara Sauce
- Sides:
 - Rustic Bread and Butter



- Caesar Salad- Romaine, Parmesan, Garlic Croutons with Lemon Caesar Dressing
- Caprese Salad (AG, V) - Ciliegene Mozzarella, Grape Tomato, Pesto & Arugula
- Pennette Putanesca (VG) - Penne Pasta in a Light Herb Tomato Broth with Artichokes, Capers, Olives, Roasted Tomatoes
- Herb-Roasted Bistro Vegetables (AG, VG) - Marinated with Herbs and Gari
- Desserts:
 - Tiramisu (V)
 - Chocolate Chip Cannolis (V)
- Beverages:
 - Includes Iced Tea, Water & Lemonade

Wednesday, October 23: Tex Mex Chef's Table

- Entrees:
 - Firecracker Chicken (AG) - Ancho Adobo Marinated Chicken Thighs with Grilled Peppers and Onions
 - Firecracker Steak (AG)- Ancho Adobo Marinated Skirt Steak with Grilled Peppers and Onions
- Sides:
 - Warm Flour Tortillas, Tortilla Chips, Salsa, Sour Cream & Guacamole
 - Southwestern Salad (AG, VJ) - Corn, Black Beans, Pico de Gallo, Tortilla Strips and a Chipotle Honey Dressing
 - Charro Beans (AG, VG)- Pinto Beans with Sauteed Peppers and Onions, Tomato, Oregano
 - Fire Roasted Tomato Rice (AG, VG) - Sauteed Onion, Fire Roasted Tomatoes, Cilantro
 - Chili Fiesta Corn & Bell Peppers (AG, VG) - Sauteed Onions, Peppers, Cilantro, and Green Onion
- Desserts:
 - Cinnamon Sugar Churros- served with Chocolate Dip (V)
 - Tequila Lime Cheesecake - (V)
- Beverages:
 - Includes Iced Tea, Water & Lemonade