

BREAKFAST & BRUNCH MENU

CAPITAL CITY CLUB



PLATED MENU GUIDELINES

All food and beverage prices are subject to a 23% service charge and 8.9% sales tax.
Chef reserves the right to make seasonal changes to the menu.

SPECIAL DIETARY NEEDS

Please inform our Catering Office of any dietary restrictions.
Vegetarian options are available upon request.

ADDITIONAL FEES

Audio and visual equipment are available for a nominal fee upon request.
If an event begins prior to 10:00am an early opening fee of \$500 will apply.

PLATED BREAKFAST ENTREE SELECTIONS

Please select one plate for your group

All plated breakfasts are served with a basket of freshly baked croissants and muffins, freshly brewed coffee, and assorted gourmet teas.

**gf Blue Berry Muffins can be available*

Includes Two Sides

Roasted Tomato | DF
Cheese Grits | gf
Hash Browns | DF, gf
Crispy Bacon | DF, gf
Sausage Patty | DG
Chicken Sausage | DF
Potatoes O'Brien | DF, gf
Fruit Cup | DF, gf

Chocolate Croissant Bread Pudding
Vanilla Anglaise \$25

Farm Fresh Scrambled Eggs | gf \$25

Farm Fresh Scrambled Eggs | gf
Smoked Salmon \$32

Spinach, Mushrooms & Swiss Quiche \$25

Three-Egg Vegetable Omelet | DF, gf
*Roasted Zucchini, Yellow Squash,
Red Onions* \$27

Poached Egg Benedict
English Muffin, Ham, Hollandaise Sauce \$27

Fried Chicken and Waffles
Maple Syrup \$28

Three-Egg Crabmeat Omelet | DG, gf
Asparagus, Fresh Mozzarella \$32

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BREAKFAST BUFFETS

(minimum of 20 guests)

The City Club Continental Buffet

*Assorted House-made Muffins
Sweet Creamery Butter, Jams and Preserves
Assorted Yogurts, Sliced Fresh Fruit
and Seasonal Berries, Granola
Freshly Brewed Coffee
Assorted Gourmet Teas*
\$25

The Centennial Buffet

*Warm Croissants, Assorted House-made
Muffins, and Coffee Cake
Sweet Creamery Butter, Jams and Preserves
Sliced Fresh Fruit and Seasonal Berries
House-Made Egg & Cheese and
Sausage on Biscuits
Egg & Cheese on Warm Croissants Freshly
Brewed Coffee
Assorted Gourmet Teas*
\$30

The Peachtree Breakfast Buffet

*Warm Croissants, Assorted House-made
Muffins and Danishes
Sweet Creamery Butter, Jams and Preserves
Sliced Fresh Fruit and Seasonal Berries Fresh
Scrambled Eggs, Grits with Cheese
Applewood Smoked Bacon
Smoked Sausage Links
Warm House-made Pecan Sticky Buns Freshly
Brewed Coffee
Assorted Gourmet Teas*
\$35

BREAKFAST BUFFET ENHANCEMENTS

Add to your Buffet Package
or Create Your Own with
Four of the Options Below

*Orange and Apple Juices
Individual Bottles \$3.50*

*Assorted Toasted Bagels
Cream Cheese, Smoked Salmon
Assorted Jams \$14*

*Jumbo House-made Biscuit
Sandwiches: Egg & Cheese
Sausage & Egg \$8*

*Assorted Greek Yogurt | gf
House-Made Granola \$9*

*Mini Croissant
Scrambled Eggs & Chives \$8*

*Blintz with Red Berries
Compote \$12*

*Brioche French Toast
Maple Syrup \$10*

*Oatmeal, Brown Sugar | DF gf
Cinnamon, Raisins \$9*

Please remember to add 23% service charge and 8.9% sales tax

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BRUNCH BUFFET

(minimum of 20 guests)

The Dogwood Brunch Buffet

Sliced Fresh Fruit and Seasonal Berries

Greek Honey Yogurt | gf

Mini Chicken Salad Croissant Sandwich | DF

Mini Bagels, House-Smoked Salmon and Cream Cheese

Savannah Style Shrimp 'n' Grits

Jumbo Shrimp, Andouille Sausage, and Cheddar Cheese

Herb Joyce Farms Roasted Chicken | DF, gf

Seasonal Vegetables

Scrambled Eggs with Chives | DF, gf

Cinnamon Apple Bread Pudding with Vanilla Anglaise

Hash Brown Potatoes | DF, gf

Georgia Hickory Smoked Bacon | DF, gf

Smoked Sausage Links | DF

Assorted House-made Muffins and Viennoiserie

Freshly Brewed Coffee

Assorted Gourmet Teas

\$50

***Omelette Station+\$8.00**

+attendant fee \$150

***Beef Tenderloin +\$15.00**

+attendant fee \$150

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