



BREAKFAST MENU

November 1st thru October 31, 2019

Our Private Events Menu is created using the best quality,
locally sourced products whenever possible.

These dishes reflect the long lasting traditions of The Minikahda Club
and are influenced by the best of international flavors.

Ferris Shiffer
Executive Chef

Breakfast and Brunch Menu

BREAKFAST & BRUNCH

PLATED BREAKFAST

Price Includes: Coffee or Hot Tea

Two Eggs (Your Way), Bacon or Sausage, and Hash browns 14

Eggs Benedict, Fresh Fruit or Green Salad 16

Quiche Lorraine or Quiche Florentine with Mushrooms, Fruit Cup or Mixed Green Salad 14

BREAKFAST BUFFETS

Coffee & Rolls: Assorted House Made Muffins and Minikahda Caramel Rolls and Butter, Fresh Brewed Gourmet Coffee and Assorted Teas 6

Continental Breakfast: Chilled Orange and Grapefruit Juice, Assorted House Made Muffins and Minikahda Caramel Rolls and Butter, Beignets (French Doughnuts), Seasonal Fresh Fruit, and Fresh Brewed Gourmet Coffee and Assorted Teas 10

Minikahda Breakfast: Selection of Chilled Juices, Seasonal Fresh Fruits and Berries, Assorted House Made Muffins and Minikahda Caramel Rolls and Butter, Scrambled Eggs, Golden Hash Browns, Maple Cured Bacon and Breakfast Sausage, Fresh Brewed Gourmet Coffee and Assorted Teas 19

Build your own light breakfast: Pick 3 items (includes juice and coffee or hot tea) 14

Build your own breakfast: **Pick 5 items** (includes juice and coffee or hot tea) 22

Scrambled eggs, Quiche Florentine or quiche Lorraine, Egg & ham muffin cups (GF)

Breakfast burrito, eggs benedict

Sausage links, sausage patties, bacon

Hash browns, cottage potatoes

Fresh fruit tray

Plain or vanilla Yogurt with granola and/or berries

Assorted pastries-caramel rolls, muffins, beignets, mini chocolate croissants

Oatmeal (Steel cut oats with raisins, brown sugar and milk on side)

French toast with maple syrup (add \$1.00 for homemade whipped cream or fruit compote)

Silver Dollar mini pancakes with maple syrup

Please add 8.025% Sales Tax and 25% Service Charge. Prices are Subject to Change.
Service Charges are not a Gratuity.

Breakfast and Brunch Menu

BREAKFAST SIDES

Beverages 2.5

Fresh Brewed Gourmet Coffee and Assorted Teas

Assorted Juices (select three: Apple, Tomato, Grapefruit, Orange, Cranberry, Grape)

Milk (skim, 2% and whole)

Breads 3.5

2 pieces per person Bagels with Cream Cheese and Preserves

2 per person Caramel Rolls

2 per person Assorted Muffins with Butter

2 per person Beignets (French Donuts)

2 per person Croissants

2 per person scones-Orange zest and currants, Raspberry, apple & oat, cheddar & chive

Potatoes 4

Cottage Potatoes with Caramelized Onions

Crispy Hash Browns

Potatoes O'Brien

Hot Breakfast Items

Scrambled Eggs with Cheddar Cheese 4

Traditional Eggs Benedict (1) 5

Oatmeal with Brown Sugar & Raisins 5

Sausage Links or Patties 3

Hickory-Smoked Bacon 3

2 pieces per person Cinnamon Raisin French Toast with Maple Syrup 4

2 per person Pancakes with Butter and Maple Syrup 4

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