

Breakfast Service



Continental Breakfast Table - Citavo 100% Columbian Coffee, Tazo Tea Service, Fresh Baked Pastries and Muffins, Seasonal Fresh Fruit and Berries, Assorted Bagels and Cream Cheese Spreads

Autobahn Breakfast Table - Citavo 100% Columbian Coffee, Tazo Tea Service, Fresh Baked Muffins and Pastries, Seasonal Sliced Fresh Fruit, Assorted Bagels and Cream Cheese Spreads, Farm Fresh Scrambled Eggs, Ham and Cheese Filled Strata, Buttermilk Pancakes with Vermont Maple Syrup, Breakfast Potatoes, Applewood Smoked Bacon and Maple Sausage Links

Country Breakfast Table - Citavo 100% Columbian Coffee, Tazo Tea Service, Breakfast Breads and Coffee Cakes, Fresh Seasonal Sliced Melon, Buttermilk Biscuits with Country Sausage Gravy, Texas Style, Thick Cut Cinnamon French Toast, Farm Fresh Scrambled Eggs with Cheddar Cheese, Home Fries with Onions and Peppers, Applewood Smoked Bacon and Sliced Polish Sausage

Table Enhancements:

Scottish Smoked Salmon w/Traditional Accompaniments

Yogurt and Granola Parfaits w/Seasonal Fresh Berries

Irish Steel Cut Oatmeal with Vermont Maple Syrup, Brown Sugar, Raisins and Apples

Fresh Buttermilk Pancakes, Whipped Butter, Vermont Maple Syrup

Fresh Whole Fruit and Boxed Cereal Display

Breakfast Action Stations

Omelet Station

Honey Baked Ham, Assorted Cheeses, Sliced Mushrooms, Sweet Diced Bell Peppers, Vidalia Onions
Farm Fresh Eggs and Eggbeaters

(Requires 1 culinary professional for every 50 guests)

Belgian Waffle Station

Malted Waffles Cooked to Order— An assortment of toppings available including Seasonal Fresh Fruit and Berries along with Vermont Maple Syrup, Whipped Cream and Butter

(Requires 1 culinary professional for every 50 guests)

Breakfast Burrito Bar

Warm Tortillas Filled with Fresh Scrambled Eggs, Your Choice of Chorizo, Cabot Cheddar, Peppers, Onions, Sour Cream, Pico di Gallo and Sautéed Wild Mushrooms

Build Your Own Breakfast Table (Select 3 from each Section)

Fruit

Melon Wedges
Seasonal Fruit Medley
Fresh Strawberries
Grape Clusters
Yogurt and Granola Parfait
Blueberries
Raspberries
Whole Bananas,
Apples or Oranges

Breakfast Meats

Applewood Smoked Bacon
Pork Sausage Patties
Sliced Ham
Chorizo Sausage
Turkey Bacon
Sliced Polish Sausage
Corned Beef Hash

Egg Dishes

Scrambled Eggs
w/Cheese or Chives
Ham and Cheddar Strata
Quiche Lorraine
Spinach and
Goat Cheese Torta
Eggs Benedict
Eggs Florentine
Vegetarian Quiche

Carbohydrates

Potatoes w/Peppers
and Onions
Home Fries
Hash Browned Potatoes
White and Wheat Toast
Assorted Bagels
w/Cream Cheese Spreads
Buttermilk Pancakes
Belgian Waffles

Plated Breakfast Options:

*The Tastes
of
Autobahn*

Spinach and Goat Cheese Strata –

Served with Potato Pepper Mèlange and Maple Cured Sausage Links

Smoked Salmon Benedict –

Served with Yukon Gold Hash Browned Potatoes and Seasonal Fresh Fruit Kabob

Thick Sliced French Toast – Stuffed with Banana's Foster, Topped with Warm Pecan Syrup and Served with Applewood Smoked Bacon

Poached Eggs – Served with Crispy Pancetta and Arugula, on Toasted English Muffins with a Seasonal Berry Yogurt Parfait

Denver Omelet - Served with Vermont Cheddar, Applewood Smoked Bacon, Chorizo Hash and Seasonal Fresh Fruit Medley

Lunch Raceway Tables

All Lunch Tables include Fresh Baked Rolls & Butter Coffee, Tea and Soft Drinks

Amarillo BBQ - Hickory Smoked Pulled Pork, BBQ Chicken Breast, Chipotle Potato Salad, Bacon Baked Beans, Cumin Scented Cole Slaw, Ancho Caesar Salad, Fresh Baked Cookies & Turtle Brownies

Talladega Sizzler - USDA Choice Strip Steaks, Thyme Scented Roasted Red Potatoes, Wild Mushroom Ragout, Grilled Seasonal Vegetable Medley, Bleu Cheese and Bacon Iceberg Wedge, Assorted Cheesecake Squares with Raspberry Coulis

Monaco - Grilled Swordfish with Olive Tapenade and Tomato Salsa, Lemon Garlic Cous Cous, Herbed Goat Cheese Medallions with Arugula, Sautéed Spinach with Garlic, Citrus Berried Cheese Cake

Fiorano - Roast Pork Loin Stuffed w/Prosciutto, Sage and Fontina Cheese, Mascarpone Buttered Polenta, Sausage and Kale with Beans, Antipasto and Caprese Salads, Ricotta Lemon Cheesecake

Plated Lunches

Chicken Breast Milano – Flame Grilled Breast of Chicken Stuffed with Prosciutto and Fontinella Cheese, Wild Mushroom Sauté, Melted Leek Risotto and Artichoke Ragout

Wild Salmon – Pan Seared Skin On Fillet with Three Tomato Herb Coulis, Wild Rice Timbale and Oven Roasted Fresh Asparagus Spears

Ahi Tuna Sandwich – Blackened Tuna Fillet Served on a Toasted Brioche with Chipotle Mayo, Cajun Pommes Frites and Spicy Slaw

Mini Filet Sliders – Served on Herbed Focaccia with Balsamic Glazed Onions, Arugula Pesto and Roasted Garlic Rosemary Potatoes

Southwestern Salad – Served with Blackened Chicken, Mesclun Greens, Roasted Corn & Black Bean Salsa, Jalapeno Crème and Ancho Chili Onion Rings

Chicken Wellington – Stuffed with Mushroom Duxelle, Served with Potato Galette and Glazed Baby Carrots, Topped with Thyme Demi-Glace,

Dinner Tables



**All Dinner Tables include Fresh Baked Rolls & Butter
Coffee, Tea and Soft Drinks**

Mugello (Italian) - Chicken Piccata w/Artichokes and Citrus Beurre Blanc, Shrimp Vesuvio, Veal Parmesan, Pasta Primavera, Linguine Aglio Olio, Rosemary Roasted Potatoes, Thyme Scented Vegetables, Antipasto Salad, Tiramisu and Ricotta Cheesecake

Lemans (French) - Coq Au Vin with Wild Mushroom Mélange, Beef Bordelaise, Root Vegetable Gratin, Gold and Sweet Potato Galette, Tarragon Scented Asparagus, Salad Nicoise, French Country Salad, Chocolate Mousse w/Crème Anglaise, Crème Brûlée

Build Your Own Dinner Table (Select 3 From Each Section)

<i>Entrée</i>	<i>Sides/Starches</i>	<i>Vegetables/Salads</i>
Bourbon Glazed Pork Loin	Garlic Mashed Potatoes	Classic Caesar
Chicken Cacciatore	Wild Rice Pilaf	Bacon Bleu Cheese Wedge
Shrimp w/Basil Cream	Risotto Milanese	Mesclun w/Candied Pecans
Peppered Sirloin	Gorgonzola Au Gratin Potatoes	Antipasto
Vegetable Lasagna	Potatoes Lyonnais	Spinach w/Bacon Dressing
Seared Salmon Florentine	Double Baked Cheddar Potatoes	Vegetable Medley
Prosciutto Wrapped Chicken	Shrimp Fried Rice	Roasted Asparagus
Veal Milanese	Sautéed Soba Noodles	Green Beans Almondine
Prime Rib, Horseradish Cream	Sweet Potato Andouille Hash	Maple Glazed Baby Carrots
Crab Stuffed Long Fin Fillet	Herbed Scalloped Potatoes	Creamed Spinach
Chicken Marsala	Thyme Roasted New Potatoes	Confetti Corn

Plated Dinners

Airline Chicken Breast – Stuffed with Artichoke and Fontina Cheese, Topped with Lemon Beurre Blanc, Served with Oven Roasted Peppers and Braised Haricots Vert

Pork Tenderloin - Char Grilled with a Jack Daniels Glaze, Sweet Potato and Andouille Hash, Stir Fried Cabbage and Apples

Cowboy Bone in Rib Eye – A Massive 20 ounce Char Grilled Steak with a Coffee Cayenne Rub, Topped with Jalapeno Béarnaise, Served with Chipotle Mashed Potatoes and Tempura Green Beans

Rack of Lamb - Crusted with Dijon Mustard, Served with Potato Parsnip Puree and Red Wine Root Vegetable Reduction

Ahi Tuna – Pan Seared, Sesame Crusted Fillet with Wasabi Butter, Soy Soba Noodles and Asian Slaw

Mixed Grille - Duo of 12 oz Australian Lobster Tail and 12 oz Filet Mignon, Madeira Reduction, Chardonnay Brown Butter Sauce, Potatoes Anna and Sautéed Spinach

Swordfish Puttanesca – Sautéed with Peruvian Potatoes and Cauliflower Gratin

Fettuccine Primavera – Spinach Noodles with Asparagus, Crimini Mushrooms, Artichokes, Topped with Basil Cream and Aged Parmesan