



Creative Beginnings

Executive Chef and Culinary Curator Nick Wallace has carefully sourced and selected the finest ingredients for your event. Starting with Breakfast, arguably the most important meal of the day – We start the day off right, so you can too!

Continental Breakfasts

Continental Breakfast \$13

Fresh Baked Anytime Pastries and Muffins, Fresh Seasonal Cut Fruit Display, Chilled Orange, Apple, or Cranberry Juice. Freshly Brewed Coffee, Decaffeinated Coffee, and Hot Teas

MMA Continental Breakfast \$15

Fresh Baked Banana Bread, Cinnamon Coffee Cake, Assorted Muffins, Assorted Bagels, Fresh Seasonal Cut Fruit Display, Chilled Orange, Apple, or Cranberry Juice. Freshly Brewed Coffee, Decaffeinated Coffee, and Hot Teas

Continental Enhancements

Granola Bars \$22/doz.

Applewood Smoked Bacon \$4

Hard Boiled Eggs \$11/doz.

Pressed Egg & Cheese Croissants \$24/doz.

Grilled Turkey Sausage \$4

MMA Breakfast Buffets

Full MMA Breakfast \$16

Fresh Soft Scrambled Eggs, Crispy Bacon or Country Sausage, Crispy Breakfast Potatoes or Creamy Delta Grits, Fresh Baked Anytime Breakfast Breads, Fresh Seasonal Cut Fruit Display, Chilled Orange, Apple, or Cranberry Juice. Freshly Brewed Coffee, Decaffeinated Coffee, and Hot Teas

Mexico Artful Breakfast \$20

Fresh Seasonal Cut Fruit Display, Fresh Soft Scrambled Eggs, Chorizo Sausage, Pico de Gallo, Cheddar Cheese, Guacamole, Homemade Frijoles & Warm Tortillas or Crispy Breakfast Potatoes, Chilled Orange, Apple, or Cranberry Juice. Freshly Brewed Coffee, Decaffeinated Coffee, and Hot Teas

Plated Breakfast Selections

Artfully Southern Breakfast \$15

Fresh Scrambled Eggs, Crispy Bacon or Pork Link Sausage, Crispy Breakfast Potatoes or Creamy Delta Grits. Fresh Baked Biscuits, Chilled Orange, Apple, or Cranberry Juice. Freshly Brewed Coffee, Decaffeinated Coffee, and Hot Teas

State Capitol Breakfast \$17

Cinnamon Toast Bread Pudding, Crispy Bacon or Country Sausage, Fresh Seasonal Cut Fruit, Chilled Orange, Apple, or Cranberry Juice. Freshly Brewed Coffee, Decaffeinated Coffee, and Hot Teas

Grilled Petite Hangar Steak \$20

Soft Scrambled Eggs, Crispy Breakfast Potatoes, Assorted Breakfast Breads, Chilled Orange and Grapefruit Juices. Freshly Brewed Coffee, Decaffeinated Coffee, and Hot Teas

Classic Eggs Benedict \$18

Traditional Eggs Benedict, featuring Poached Eggs on a Toasted English Muffin, Canadian Bacon, and topped with a Creamy Hollandaise Sauce, Crispy Breakfast Potatoes, and Assorted Breakfast Breads. Freshly Brewed Coffee, Decaffeinated Coffee, and Hot Teas

MMA High Energy Break \$13

MMA Mixed Nuts with Pine Nuts, Sugary Mini Pretzels, Assorted Granola Bars, Gatorade, Red Bull Energy Drinks. Freshly Brewed Coffee, Decaffeinated Coffee, and Hot Teas

Beverages

Assorted Sodas and Bottled Water

\$2 each on consumption

Hot Tea Station \$3

Farmers Custom Blend | White Earl Grey | Green Lake | Organic Jasmine | Silver Needle | Chelsea All American Breakfast | Chelsea Autumn Chai | Tranquility | Chamomile & Lavender

Freshly Brewed Coffee/Decaf \$30/Gallon

Freshly Brewed Iced Tea \$30/Gallon

Champagne/Sparkling Wine Toast (upon request)

Glass \$3.50 per person - Bottle \$26

Specialty Drinks by the Glass \$9 each

Pimm's Cup Pimm's No 1 | Curacao | Lime Juice | Ginger Beer | Cucumbers | Mint

Mimosa Orange Juice | Prosecco

Bellini Pureed Peaches | Prosecco | Peach Cordial | Dehydrated Fruit

Bloody Mary In-House infused Pepper Vodka | In-House Bloody Mary Blend