

EAT. *Breakfast Buffets*

BREAKFAST PLATTER

Fresh House-made Breakfast Pastries, including Danishes, Muffins, Croissants, Sweet Breads Preserves and Butter

\$7 per person

CONTINENTAL BREAKFAST BUFFET

Sliced Fresh Fruit and Berries*

Fresh House-made Breakfast Pastries, including Danishes, Muffins, Croissants, Sweet Breads Preserves and Butter

Selection of Cold Cereals and Milk

Chilled Fruit Juice including Orange, Cranberry and Grapefruit

European Roasted Coffee, Decaffeinated Coffee and Hot Tea

\$14 per person

Minimum of 5 Guests

EXECUTIVE CONTINENTAL BREAKFAST BUFFET

Sliced Fresh Fruit and Berries*

Fresh House-made Breakfast Pastries, including Danishes, Muffins, Croissants, Sweet Breads Preserves and Butter

Selection of Cold Cereals and Milk

Crunchy Granola and Yogurt Parfait, Fresh Macerated Berries and Mango*

Steel Cut Oatmeal with Pecans, Vermont Maple Syrup, Fresh Berries*

Chilled Fruit Juice including Orange, Cranberry and Grapefruit

European Roasted Coffee, Decaffeinated Coffee and Hot Tea

\$20 per person

Minimum of 5 Guests

SPA BREAKFAST BUFFET

Sliced Fresh Fruit and Berries*

Crunchy Granola and Yogurt Parfait, Fresh Macerated Berries and Mango*

Fruit Smoothie Shooters with Chia Seeds: Tropical, Blueberry Orange, Strawberry Banana*

Egg White Frittata with Spinach, Goat Cheese, Tomato, Parmesan Cheese, Fresh Herbs*

Wayne Farms Apple Maple Chicken Sausage

Chilled Fruit Juice including Orange, Cranberry and Grapefruit

European Roasted Coffee, Decaffeinated Coffee and Hot Tea

\$24 per person

Minimum of 25 Guests

SUNRISE ON SEVENTH BUFFET

Sliced Fresh Fruit and Berries*

Fresh House-made Breakfast Pastries, including Danishes, Muffins, Croissants, Sweet Breads Preserves and Butter

Warm Croissant Sandwiches with Scrambled Eggs, sliced Vine Tomatoes,
Country Ham, Grand Cru Cheese

* GLUTEN FREE

*20% Service Charge and 8.25% Sales Tax will be added to above prices
Prices subject to change; Guarantees are due 72 hours prior to event*

Belgian Waffles, Vermont Maple Syrup, Mixed Berry Compote, Sweet Pecans, Chantilly Cream
Crisp Bacon,* Link Sausage, Thick Sliced Boned Ham*
Breakfast Potatoes with Peppers and Onions*
Chilled Fruit Juice including Orange, Cranberry and Grapefruit
European Roasted Coffee, Decaffeinated Coffee and Hot Tea
\$25 per person

Minimum of 25 Guests

FORT WORTH CLUB TRADITIONAL BREAKFAST BUFFET

Sliced Fresh Fruit and Berries*
Fresh House-made Breakfast Pastries, including Danishes, Muffins, Croissants, Sweet Breads
Preserves and Butter
Fluffy Scrambled Eggs with Chopped Chives and Aged Cheddar Cheese*
Crisp Bacon and Link Sausage
Breakfast Potatoes with Peppers and Onions*
Chilled Fruit Juice including Orange, Cranberry and Grapefruit
European Roasted Coffee, Decaffeinated Coffee and Hot Tea
\$21 per person

(\$26 per person for evening events)

Minimum of 25 Guests

STOCKYARD BREAKFAST BUFFET

Sliced Fresh Fruit and Berries*
Fresh House-made Breakfast Pastries, including Danishes, Muffins, Croissants, Sweet Breads
Preserves and Butter
Breakfast Tacos with Scrambled Eggs, Peppered Bacon, Aged Cheddar Cheese, House-made Salsa
Crisp Bacon,* Link Sausage, Thick Sliced Boned Ham*
Potato and Smoked Brisket Hash with Peppers and Onions*
Chilled Fruit Juice including Orange, Cranberry and Grapefruit
European Roasted Coffee, Decaffeinated Coffee and Hot Tea
\$24 per person

(\$30 per person for evening events)

Minimum of 25 Guests

TOP OF THE MORNING BRUNCH

Sliced Fresh Fruit and Berries*
Vegetable Crudit  with Assorted Dips*
Fort Worth Club Caesar Salad*
Smoked Salmon* with Traditional Condiments and Bagel Chips
Belgian Waffles, Vermont Maple Syrup, Mixed Berry Compote, Sweet Pecans, Chantilly Cream
Fluffy Scrambled Eggs with Chopped Chives and Aged Cheddar Cheese*
Tender Chicken and Asparagus Crepes with Basmati Rice, Mushrooms, Goat Cheese,
Baked Tomato, Asparagus, Marsala Sauce
Crisp Bacon* and Link Sausage
Wayne Farms Apple Maple Chicken Sausage
Breakfast Potatoes with Peppers and Onions*
Chilled Fruit Juice including Orange, Cranberry and Grapefruit
European Roasted Coffee, Decaffeinated Coffee and Hot Tea

* GLUTEN FREE

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\$33 per person (\$36 per person for evening events)

Minimum of 30 Guests

BUFFET ENHANCEMENTS

Any of the following enhancements may be added to compliment your breakfast buffet.

BREAKFAST BURRITOS

Filled with Sausage, Egg and Aged Cheddar Cheese

\$4 per person

CRISPY CORN FLAKE CRUSTED CINNAMON RAISIN FRENCH TOAST

Maple Chantilly Sauce laced with Orange, Mixed Berry Compote

\$5 per person

WARM SPINACH AND MUSHROOM FRITTATA

\$6 per person

NORWEIGEN SMOKED SALMON* (Gluten-Free on Request)

Bagel Chips, Chopped Egg, Dill Cream Cheese, Red Onion, Fried Capers

\$8 per person

GRANBURY PECAN STICKY BUNS

\$4 per person

HOT BISCUITS AND GRAVY

\$5 per person

EGGS BENEDICT

Poached Eggs, Grilled Thick Cut Canadian Bacon on a Toasted English Muffin topped with Fresh Hollandaise Sauce

\$6 per person

CHEF ATTENDED OMELET STATION*

Complete with choice of Ham, Crimini Mushrooms, Scallions, Bell Peppers, Diced Shrimp Spinach, Tomato, Bacon, Aged Cheddar Cheese, House-made Salsa

\$7 per person

Minimum of 30 Guests

Requires \$60 attendant fee for every 75 guests

* GLUTEN FREE

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