



TIDEWATER INN

Tidewater Inn Breakfasts

All Coffee Breaks are designed for a One Hour Time Period

Continental

Assortment of Muffins, Danish and Croissants,
Sweet Butter and Preserves
Chilled Orange and Cranberry Juice
Fruit Infused Water
Freshly Brewed Regular & Decaffeinated Coffee
Variety of Tea
\$13.95 per guest

Deluxe Continental

Seasonal Sliced Fruit and Berries
Yogurt and Granola
Cold Cereals with Whole and Skim Milk
Assortment of Muffins, Danish and Croissants
Sweet Butter and Preserves
Chilled Orange and Cranberry Juice
Fruit Infused Water
Freshly Brewed Regular & Decaffeinated Coffee &
Variety of Teas
\$18.95 per guest

Sunrise Breakfast Buffet

Seasonal Sliced Fresh Fruit Display
Cold Cereals with Whole and Skim Milk
Farm Fresh Scrambled Eggs
Applewood Smoked Bacon and Maple Sausage Links
d Bay Spiced Potatoes with Sweet Bell Peppers & Onions
Assortment of Muffins, Danish and Croissants
Whipped Butter and Preserves
Chilled Orange, Cranberry Juice and V8
Fruit Infused Water
Freshly Brewed Regular & Decaffeinated Coffee
Variety of Teas
\$22.95 per guest

Breakfast Enhancements

Bagels with Cream Cheese: \$37 per dozen
Oatmeal with Assorted Accoutrements \$3 per Guest
Muffins, Danish & Croissants: \$42 per dozen
Seasonal Sliced Fresh Fruit: \$5.50 per Guest
Individual Natural and Fruit Yogurts: \$3.25 per Guest
Buttermilk Biscuits and Cream of Chip Beef: \$4.25 per Guest

Omelette Station

Farm Fresh Eggs, Egg Whites and Egg Beaters prepared to order by
our Chefs to include
Mushroom, Onion, Sweet Pepper, Tomato, Fresh Herbs, Bacon,
Ham, Sausage and Cheese

Chef Attendant Fee of \$100.00 per 30 guests
with a maximum of 50 guests
\$8.95 per guest

Chesapeake Benedict

English Muffins topped with
a petite Crab Cake, Poached Egg
and Chesapeake Hollandaise

with a minimum of 30 guests
\$12.95 per guest

All prices are subject to a 20% taxable service charge and 6% state sales tax.