

# ON-SITE BANQUET MENU | 2024 - 2025



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Gather on 3 | The Woods  
19624 Co Rd 3,  
Brainerd, MN 56401

Consuming raw or under cooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.  
All offerings subject to change or substitutions due to seasonal quality or availability

# Hors d' Oeuvres



Priced per dozen unless otherwise noted. Two dozen minimum unless otherwise noted.  
Grazing station or butler passed at no additional charge.

## HOT BITES

🍷 Rustic Cut Crisp Potato Plank	Cheese, Bacon, Herbed Sour Cream	30
Veggie or Pork Mini Egg Rolls	Sweet Chili Sauce	30
Veggie or Pork Pot Stickers	Sweet Sesame Sauce	30
Gouda Macaroni Bites	Sriracha Ranch	30
Mushroom Cap Rockefeller		40
Petit Crab Cakes	Spicy Aoli	40
Coconut Fried Shrimp	Coconut Cream Sauce	40
Hot Crab Fondue Bite	Baked Phyllo	45
🍷 Bacon Wrapped Jumbo Shrimp	Sweet Heat BBQ Glaze	50

## CHILLED BITES

🍷 Petite Shrimp Cocktail	w/ Cocktail Sauce Shooter	50
Tortilla Pinwheels	Cream Cheese Base	35
	Black Bean & Corn   Veggie & Herbs   Mediterranean   Ham, Cheese & Pickle	
🍷 Pear, Brie & Shrimp	w/ Fig Jam & Balsamic	40
🍷 Cucumber w/ Smoked Salmon Salad		35
🍷 Truffle & Pepperoncini Deviled Eggs	Paprika & Chives	40
🍷 Chilled Scallop Spoon	Lime, Onion, Avocado	50
🍷 Cranberry Endive Bites	Apple Jelly Cream Cheese, Pecans	30
🍷 Classic California Roll	Soy, Wasabi, Pickled Ginger Yields 24-26 bites	45

## MERRI MEATBALLS

30

- Sweet Heat BBQ
- Italian Marinara Basil & Parmesan Cheese Sprinkle
- Swedish Dill Sour Cream. Lingonberry Sauce upon Request
- Buffalo Chicken Blue Cheese Fondue Drizzle
- Jamaican Jerk

Gluten free on request | All beef unless specified

## ON A STICK

Gluten Free

Seasonal Melon Kebab	Mint Chiffonade	30
Antipasto	Cheddar, Green Olive, Salami, Tomato, Italian Drizzle	35
Caprese	Mozzarella, Kalamata, Basil, Tomato, Balsamic Drizzle	35
Marinated Chicken	Blackened w/ Creole Aioli   Jamaican Jerk   Curry w/ Peanut Sauce   Seared w/ Honey Sesame	40
Marinated Steak	Blackened w/ Creole Aioli   Herbed w/ Chimichurri   Herbed w/ Seasoned Sour Cream   Sweet Heat BBQ w/ Green Onion Fondue	50
Marinated Shrimp	Blackened w/ Creole Aioli   Jamaican Jerk   Curry w/ Peanut Sauce   Seared w/ Honey Sesame	55

## BITE SIZED CROSTINI

35

Our crostinis are the most requested appetizer ~ perfect for your formal or informal gathering! Each crostini is hand-crafted on our garlic butter toasted french bread crostata.

- Smoked Marinated Steak w/ Herbed Sour Cream
- Rootbeer Braised Short Rib w/ Peach Chutney, Parsley Crema
- BLAT Balsamic Drizzle
- Spinach Dip Rich and creamy
- Veggie 'Pizza' Ranch Cream Cheese, Chopped Veggies
- Herbed Chicken Salad Walnuts, Grapes, Yellow Curry Drizzle

## SIZABLE SLIDERS

42

- Cheddar Smash Burger Sweet Tomato & Dill Relish
- Smoked Turkey Provolone Hot Mustard & Poppy Seeds
- Kalua Pulled Pork Pickled Red Slaw
- Beef Short Rib Cheddar & Caramelized Onion
- Fried Portobello Swiss & Garlic Truffle Aioli
- Muffaletta Olive Tapenade, Pastrami, Swiss

Gluten Free Buns Available + \$2 each

## FAN FAVES !

Crispy Ahi Tuna Taco	Wonton Shell, Napa Slaw	42
Cheese-Stuffed Pretzel Bites	Stone Ground Mustard Glaze	25
Chicken & Waffle Bite	Mini Belgian, Crispy Chicken Croquette, Maple Pipette	30
Beef Wellington Turnover	Puff Pastry, Hollandaise	35

Salads and platters perfect for that last minute party, or as an addition to your menu plans. Platters are designed for up to 25 people. Gluten free options available on most items.

<b>Chicken Wings</b> 🍷	<b>95</b>
Bone-in or Boneless (50 pieces   one flavor per 25 wings   Served Ranch dipping sauce Buffalo   BBQ   Honey Mustard   Garlic Parmesan   Jamaican Jerk   Teriyaki	
<b>Tortilla Chips &amp; Dip Trio</b>	<b>75</b>
Tri-Colored Tortillas, House Guacamole, Green Chili & Sausage Queso, Salsa Add Mango - Papaya Salsa +15.	
<b>Artisanal Cheese Platter</b>	<b>80</b>
Hard Shaved Parmesan, Aged Cheddar, Havarti, Smoked Gouda, Gorgonzola Assorted Fresh Berries & Dried Fruits, Toasted Nuts, Varietal Crackers or Crostinis [ Add Salami, Rolled Ham & Turkey, Roast Beef \$18   Add Local Honey & Fruit Jams \$10	
<b>Seasonal Fruit</b> 🍷	<b>75</b>
4 or more varieties; depending on the season	
<b>Vegetarian Pita Dip</b>	<b>80</b>
Garlic Roasted Red Pepper Hummus, Varietal Olives, Pickled Red Onion, Sliced Sweet Peppers, Pepperoncini, Carrots, Feta Naan Bread & Crostini	
<b>Garden Veggie Platter</b> 🍷	<b>60</b>
Variety of seasonal raw vegetables w/ House Made Ranch	
<b>Jumbo Shrimp Cocktail Platter</b> [50 Shrimp] 🍷	<b>85</b>
Jumbo Shrimp, Perfectly Cooked and Chilled. Served with Lemon, Traditional Horseradish Cocktail [Add Lobster and Crab salad w/ varietal crackers + \$50]	
<b>Hot Spinach and Artichoke Dip</b>	<b>75</b>
Gratin of Cream Cheese, Parmesan Roasted Garlic and Bread Crumbs, Garlic Crostinis or Tortilla Chips Add Crab + 35	
<b>Varietal Salads</b>	<b>60</b>
House Made Pasta Salad   Pesto Marinated Vegetable Salad   Family Favorite Potato Salad Classic Smoked Chicken Salad   Traditional Waldorf Salad   Seasonal Caprese'	

**OUR FAMOUS B.Y.O BRUSCHETTA BOARD** Offerings subject to change without notice based on availability **5.5 per person**

Caramelized Onions	Marinated Bell Peppers	Extra Virgin Olive Oil
Our Garden's Basil Pesto	Roasted Garlic Cloves	Balsamic Reduction
Roasted Portabella Mushrooms	Spicy Sun-Dried Tomato Jam	Shaved Parmesan
Fresh Mozzarella	Three Toasts Per Person	

[Add Olive Tapanade, Bacon-Onion Jam and Brie + 2 each per person] Gluten Free Bread Available + .50 each per person

**CHEF'S BUTTER BOARD** **40 per board | serves 12-15**

Fresh, whipped butter, spread on a platter, topped and served with toasted French bread bites.

- **Honey & Coriander** Sea Salt | Pepper | Fresh Mint | Ground Coriander | Ground Cardamom | Fresh Basil | Honey | Lemon Zest | Edible Flowers
- **Sweet & Spicy** Sea salt | Fresh Lime Zest | Honey | Chili Flakes
- **Fig & Honey** Quartered Figs | Sea Salt | Micro Greens | Honey
- **Pistachio** Chopped Pistachios | Flaky Salt | Basil | Lemon Zest | Roasted Tomatoes
- **Scallion** Roasted Green Onions | Fresh Sliced Green Onions | Flaky Salt
- **Dark Chocolate** Dark Chocolate Shavings | Flaky Salt | Fresh Raspberries | Toasted Chopped Pistachios

All buffets come with 1 entree, 1 salad, 1 starch, as well as Chef's seasonal vegetable and fresh dinner rolls & butter. Inquire for price on adding a second entree. Minimum of 20 guests. Buffets are self-serve, not all you can eat; guests will be invited to go through the line one time.

## RED OAK | \$30

### SALAD served dressed

- Garden green veggie salad with carrots, tomato, radish and red onion tossed in house made ranch
- Seasonal mixed greens with tomato, cucumber and feta tossed in house balsamic vinaigrette
- Classic romaine, Parmesan and house made Caesar dressing

### ENTREE

- Sliced roast beef with natural jus
- Herb roasted loin of pork with stock reduction
- Breast of chicken: Alfredo, Pesto or Marinara

### STARCH

- Herb roasted baby red potatoes
- Garlic smashed Yukon golds
- Brown rice pilaf
- Buttered Herbed Penne Noodles

## SILVER MAPLE | \$35

Choose 1 entree, 1 salad and 1 starch from the following or any of the above. All come with Chef's vegetable and dinner roll with butter. Inquire for price on adding a second entree.

### SALAD served dressed

- Roasted pear and varietal greens salad with candied walnuts, Chevre, and local honey Balsamic dressing
- Golden and red beet arugula salad with shaved fennel, pickled watermelon radish and blood orange vinaigrette
- Assorted greens with seasonal berries, Goat Cheese, local honey Balsamic dressing

### STARCH

- Bacon and shallot braised potatoes
- Smoked Gouda Scalloped potatoes
- Wild rice pilaf

### ENTREE

- Grilled marinated beef medallions with merlot reduction
- House smoked beef brisket
- Walleye broiled or almond crusted
- Smoked, seared Durok pork tenderloin with caramelized apple bacon jam
- Chicken piccata w/ herbed lemon caper sauce
- Crab stuffed manicotti w/ tarragon cream sauce

## BLUE SPRUCE | \$40

Choose 1 entree below and 1 salad & starch from any of the above. All come with chef's vegetable and dinner roll with butter. Inquire for price on adding a second entree.

### ENTREE

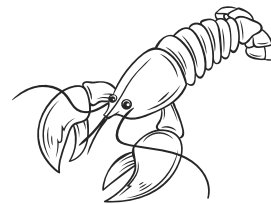
- Bacon wrapped 5oz beef tenderloin
- Sliced prime rib, natural jus - horseradish, BBQ, smokey mayo
- Miso honey glazed breast of duck
- Slow braised beef short ribs
- Seasonal Catch... (Halibut, Seabass, Mahi, Salmon ) Inquire for options
- Lobster stuffed Walleye with shrimp & lobster cream

## LOW COUNTRY SEAFOOD BOIL | MKT

Andouille sausage, 1/4 cob corn, red potatoes, garlic bulb and onion.  
Includes Caesar salad and garlic ciabatta,

### CHOOSE ONE SHELLFISH

- Argentine Red Shrimp
- New Zealand Mussels
- Morey's Dungeness Crab
- Cold Water Lobster Tail



### CHOOSE ONE GARLIC BUTTER FLAVOR

- Chipotle Lime
- Lemon Pepper
- Cajun
- Fresh Garden Herb (Chive, Basil, Sage )

### CHOOSE ONE SPICE

- Minnesota Nice Spice
- Low Country Middle Heat
- I'll sign a "Waiver"

[Inquire for price on adding a second shellfish]

## "Around the World"

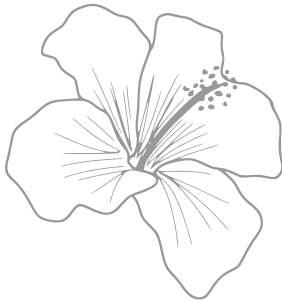
Our designer buffets are perfectly curated for your intimate gathering or rehearsal dinner  
Minimum of 20 guests. Buffets are self-serve, not all you can eat;  
guests will be invited to go through the line one time.

### Italian | \$26

- Traditional Beef Lasagna
- Grilled Chicken Breast - Alfredo, Pesto, or Mediterranean
- Three Cheese Tortellini
- Fresh Shaved Parmesan Cheese
- Garlic Ciabatta Bread
- Classic Caesar Salad



### Hawaiian | \$28



- Teriyaki Chicken Breast
- Pineapple Glazed Pork Tenderloin
- Mango Jalapeño Relish
- Basmati Rice Pilaf
- Creamy Hawaiian Fruit Salad (tropical fruit, mandarins, marshmallows, coconut cream )
- Dinner Rolls w/ house made honey butter

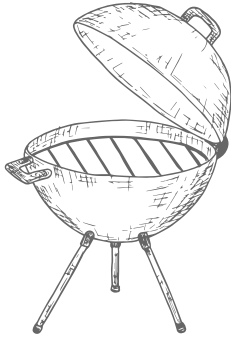
### Spanish Infusion | \$28

- Seasoned Beef & Chicken
- Fajita Style Peppers & Onions
- Spanish Rice
- Black Bean, Corn, Scallion Salad
- 3 Flour Tortillas per person
- Shredded cheese, lettuce, tomato, salsa, sour cream



Add-ons (inquire for price ) Fresh guacamole, warm house queso

## All-American | \$28



- 1/3lb Charbroiled Ground Beef Patty
- Seasoned Grilled Chicken Breast
- Cowboy Baked Beans
- House Potato Salad.

Comes with:

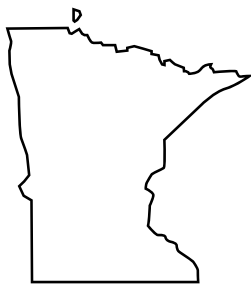
Buns, cheddar cheese, lettuce, tomato, onion, pickles  
Mayo, Ketchup, Mustard, individual potato chip bag per person

## French Quarter | \$30

- Andouille Gumbo
- Cajun Style Shrimp Scampi
- Louisiana Dirty Rice
- Muffaletta Pasta Salad
- Almondine Hericot Vert
- Dinner rolls with house honey butter



## The Minnesotan | \$26



- Iceberg Lettuce Salad w/ Cucumbers, Tomato, Carrots, Sunflower Seeds Ranch & French on the side
- Pan Fried Whitefish w/ lemon & tartar
- Classic Tater Tot Hot Dish
- Green Beans in a Mushroom Cream Sauce
- Garlic Toast

{Served with a long goodbye and a Tupperware. }



Have a different themed buffet in mind? Let us know!  
We'd love to bring your culinary vision to life!



# Plated Entrees



Choose up to 2 entrees and 1 starch. All plated entrees come with Chef's seasonal vegetable.  
Each entree priced with 1 starch selection. (\$5 per entree for a second starch )  
Dinner rolls with butter will be on each table. Minimum of 20 guests for plated dinners.

## MERRI ENTREES | \$25

- **Herbed, Marinated & Stuffed Chicken Breast:**
  - Mediterranean: Kalamata tapenade, basil, tomato, mozzarella, balsamic glaze
  - Three-Cheese: Parmesan, mozzarella, feta, sauce supreme
  - Cordon Bleu: Ham, swiss, panko, sauce supreme
  - Forest Mushroom: local mushrooms, gruyere, spinach cream
- **Garlic Roasted Loin of Pork**: Juniper mushroom cream OR blue cheese cream
- **Tender Roasted Beef**: Slow braised in house, cabernet demi
- **Whitefish**: Tender broiled whitefish, herbed lemon butter

### SIDE SELECTIONS

- Herb roasted baby red potatoes
- Garlic smashed Yukon golds
- Brown rice pilaf

## SIGNATURE ENTREES | \$28

Choose up to 2 entrees and 1 starch. All plated entrees come with Chef's seasonal vegetable.  
Each entree priced with 1 starch selection. (\$5 per entree for a second starch )  
Dinner rolls with butter will be on each table. Minimum of 20 guests for plated dinners.

- **House Smoked Beef Brisket**: Slow braised in-house.
- **Bone-In Beef Short Ribs**: House braised, natural jus, and garden herbs.
- **Grilled Angus Beef Medallions**: House made Cabernet reduction, sweet pepper ragout.
- **Hazelnut Crusted Walleye**: Sage beurre blanc, caper remoulade.
- **Chicken Picatta**: Lightly breaded, caper, lemon creme sauce

### SIDE SELECTIONS

- Any previous starch choices or...
- Bacon braised potato medley
- Gouda scalloped potato
- Wild rice pilaf

## DELUXE ENTREES

Choose up to 2 entrees and 1 starch. All plated entrees come with Chef's seasonal vegetable.

Each entree priced with 1 starch selection. (\$5 per entree for a second starch )

Dinner rolls with butter will be on each table. Minimum of 20 guests for plated dinners.

- |   |    |
|---|----|
| • Juniper Honey Glazed Breast of Duck: Squash puree, natural jus.                                 | 29 |
| • 12oz. Grilled New York Strip: Roasted shallot Jus, gorgonzola butter                            | 37 |
| • Bacon Wrapped Beef Tenderloin: 8oz, port wine demi glaze  | 39 |
| • Broiled Salmon: Mustard seed, herbed lemon butter   | 29 |
| • Lobster Manicotti: Tender lobster, lump crab, creamy cheeses, asparagus - no additional starch. | 37 |
- 
- |                                       |  |
|---------------------------------------|--|
| • Any previous starch choices or...   | • Varietal Roasted Fingerling Potatoes |
| • Truffle Whipped Potatoes            | • Saffron Mashed Potatoes              |
| • Sweet Potatoes and Local Bacon Hash | • Seasonal Flavored Risotto            |

## COMBO DINNERS [2 entrees, 1 plate] \$33

Served with choice of any above starch, Chef's vegetable, and bread service

4oz. Petit Filet | 4oz. Three-Cheese Chicken Breast | 4oz. Pork Tenderloin

4oz. Broiled Walleye | 3 Jumbo Shrimp Scampi | 3oz. Beef Brisket

## ADD A SIDE SALAD | \$5.00 Per Person salads are pre-dressed

- **Simple Green Salad:** Varietal greens, cucumbers, sliced red onion, watermelon radish, shaved carrots, homemade buttermilk ranch dressing.
- **The Merri Caesar:** Hearts of romaine, croutons, shaved parmesan, house made Caesar dressing.
- **Wedge Salad:** Chilled iceberg, tomato, red onion, cucumber, crispy bacon, smoked bacon ranch dressing.
- **Roasted Pear Salad:** Varietal greens, candied walnuts, chevre, balsamic honey vinaigrette.
- **Golden Beet and Arugula Salad:** Shaved fennel, blue cheese, toasted pumpkin seeds, blood orange honey dressing,
- **Assorted Greens with Seasonal Berries:** Goat cheese, local honey dressing

## FOOD SENSITIVITIES

**VEGETARIAN:** ziti garden herbs, mushrooms, marinara, garlic, basil, marinara, cheese 18

can be made vegan, gluten free and/or dairy free

**VEGAN/DAIRY/NUT/GLUTEN FREE:** 20

Thai veggies w/coconut rice | Roasted curried veggies on eggplant

## SALAD BOXED LUNCH | \$12 (unless noted )

Served with garlic toast & cookie | Minimum order of 5 each | dressing on side

- **Simple Green Salad:** Varietal greens, cucumbers, sliced red onion, watermelon radish, and shaved carrots, homemade buttermilk ranch dressing
- **The Merri Caesar:** Hearts of romaine, croutons, shaved Parmesan, house made Caesar dressing.
- **Classic Wedge Salad:** Chilled iceberg, tomato, red onion, cucumber, crispy bacon and smoked bacon ranch dressing
- **Roasted Pear Salad:** Varietal greens, candied walnuts, chevre, balsamic honey vinaigrette.
- **Golden Beet and Arugula Salad:** Shaved fennel, blue cheese, toasted pumpkin seeds, blood orange honey dressing
- **Assorted Greens with Seasonal Berries:** Goat cheese, local honey dressing
- **Chef's Cranberry Salad:** Romaine hearts, dried cranberries, gorgonzola, toasted walnut dressing
- **Cobb:** Ham, turkey, cheddar & blue cheeses, bacon, tomato, avocado; ranch, french, or honey mustard \$17
  - Add Grilled Chicken \$4
  - Add Garlic Shrimp \$6
  - Add Rare Seared Ahi \$8

## SANDWICH or WRAP BOXED LUNCH | \$ 20

Served with chips and a cookie. Gluten free buns - add \$2 each  
Sun-dried tomato wraps if applicable . Minimum order 5 each

- **Our Garden BLAT:** Garlic focaccia, bacon, lettuce, tomato, avocado, smoked bacon ranch
- **Deli:** Multi grain, sliced Ham, turkey and salami, thin sliced onion, spinach, smoked provolone, basil pesto slaw
- **Braised Beef Short Rib BBQ:** Texas toast, caramelized onion, cheddar, thin sliced onion, BBQ
- **Honey Roasted Turkey Melt:** Cranberry wild rice bread, provolone, bacon, tomato, spinach, cranberry aioli
- **Smoked Chicken Salad:** Cranberry wild rice bread, chicken, grapes, celery, mayo, herbs & spices
- **Blackened Chicken:** Garlic Ciabatta, tomato, thin sliced onion, spinach, chipotle aioli
- **Ham and Swiss:** Garlic Focaccia, mayo, whole multi-grain mustard, thin sliced onion
- **The Tasty Vegan:** Tomatoes, basil, sun-dried tomato sauce, kalamatas, EVOO, roasted garlic, roasted red bell peppers, caramelized onions, spinach

## MAC AND CHEESE BAR | \$22 per person

Minimum 20 people

Creamy 3-cheese house blend macaroni and cheese - includes the following toppings. Buffets are self-serve, not all you can eat. Guests will be invited to go through the line one time.

Cheese	Herbs	Vegetable	Condiments	Protein
Gorgonzola	Chives	Broccoli	Pico	Bacon
Parmesan	Basil	Tomatoes	Serranos	Chicken
Gouda	Shallots	Local Mushrooms	BBQ	Pulled Pork

SUB Mashed Potato \$20 per person

## SOUP AND SAMMIE BAR

Minimum 10 each selection

### Oozy Mini Melts | \$ 9 each

Half Sized Sandwiches on White, Sourdough, or Multigrain

· **Classic Grilled** ·

White american, cheddar, swiss, butter

· **Smoke Stack** ·

Smoked turkey and ham, provolone, arugula and onion, stone ground mustard

· **Hot Shot** ·

Buffalo chicken, gorgonzola celery cream cheese, jalepenos

· **Patty-Melt** ·

Burger, caramelized onion, white american, thousand island

· **Brisket Frisco** ·

Slow braised and smoked in house w/caramelized onions, cheddar, BBQ

### Add a Soup Shot | \$5 each

Add a soup shot to your sammie, each shot is approximately 1/2 cup

· **Famous Crab Bisque** ·

· **Roasted Butternut Squash** ·

· **House Made Chili** ·

· **Wild Rice Soup**

· **Tomato Basil** ·

· **Chef's Seasonal Creation** ·

14 Inch, Artisan Crust, Fresh Cut Ingredients.  
Minimum of 5 pizzas. Not available for off-site catering or delivery.  
1 pizza : 3 ppl [approx.]

<b>Classic Pepperoni</b> Everyone's Favorite! Add Sausage \$3	15
<b>Cherry Tomato Caprese</b> Red Sauce, Cherry Tomatoes, Mozzarella, Fresh Torn Basil	16
<b>Four Cheese</b> Mozzarella, Parmesan, Gouda, Gruyere	16
<b>Deluxe</b> Pepperoni, Sausage, Bell Peppers, Onion, Green & Black Olive, Extra Cheese	21
<b>Vegetarian</b> Red Sauce, Cauliflower, Roasted Peppers, Red Onion, Tomatoes   minimum 5	18
<b>Chicken Bacon Ranch</b> Creamy Ranch, Chicken, Bacon, Ranch, Spinach	19



“Pizza o'clock is my favorite time of day.”

Satisfy your sweet tooth with the perfect ending to a perfect meal!

## Assortments

- Cheesecakes | \$6 per person
- Fresh Cookies | \$3 per person
- Bakery Bars | \$4 per person

## Individual Plated \$10 per person - Min 20 people

- Flourless chocolate torte with raspberry coulis and fresh whipped cream
- Pineapple upside down cakes, classic ooey gooey with sweet pineapple
- Banana cream caramel pie, graham cracker crust, vanilla cream, bananas

## Interactive Grazing Stations - Inquire for Price

### Smoers Station

Grab a stick and torch it up! All the usual suspects and many creative additions to shake it up!

### Banana Foster Flambe

Caramelized ala minute and flambe to order! Fire up your pastry with this classic showy dessert! Warm rum caramel, nuts, ice cream...yum!

### Dessert Fondue

Caramel Apple Fondue and Milk Chocolate Fondue. Unique, classic and chef made "dippers"

### Mini Donut Station

10-20 or more sweet dips and toppings to dip your fresh fried donuts in! All in different vessels, fun to create your own combinations. Very Popular!

*A party without dessert is just a meeting*

*-Julia Child*

Twenty guest minimum.

Buffets are self-serve, not all you can eat. Guests will be invited to go through the line one time.

## CONTINENTAL BREAKFAST BUFFET | \$12pp

Assorted Sweet Rolls | Yogurt & Granola | Fresh Fruit Assortment

## MERRI BUFFET | \$19pp

Pancakes | Cheesy Scrambled Eggs | Bacon or Sausage Patties  
Country Diced Potatoes | Yogurt & Granola | Fresh Fruit Assortment

## THE WOODS BUFFET | \$24pp

Pancakes | Cheesy Scrambled Eggs | Biscuits and Chef's Sausage Gravy  
Bacon | Country Diced Potatoes | Classic Eggs Benedict  
Yogurt & Granola | Fresh Fruit Assortment

Add Coffee: \$25 per urn (approx 30 cups ) Add Orange Juice: \$3 per person