



P.O. Box 4795, Chattanooga, TN 37405  
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Fresh, Bold & Innovative Food  
Attentive & Personal Service  
The Style Approachable  
The Look is Epic  
The Result is an Amazing Event  
Designed Exclusively for You

- The Operating Partners

Our Culinary Team includes several culinary school graduates & is headed up by our company's Executive Chef & Partner, Troy Sutton. With a love of food & all of its global influence, there is nothing we can't provide for your event. We have assembled this menu as a list of suggestions, as well as a testament to our abilities. If there are any items unlisted, please feel free to consult with our Catering Director & we will customize to fit your needs.

## Breakfast Buffets

### **The Continental**

Deluxe Bakery Assortment  
Bagels & Cream Cheese  
Sliced Fresh Fruit  
Coffee & Orange Juice

**\$9.00 per person**

### **The Executive**

Deluxe Bakery Assortment  
Bagels & Cream Cheese  
Sliced Fresh Fruit  
Bacon *or* Sausage Biscuits  
Assorted Yogurts & Cold Cereals  
Milk, Coffee & Orange Juice

**\$11.00 per person**

### **Riverside Riser**

Fresh Breakfast Breads  
Sliced Fresh Fruit  
Scrambled Eggs with Fresh Herbs  
Crispy Bacon  
Breakfast Potatoes  
Assorted Cereals & Milk  
Milk, Coffee & Orange Juice

**\$12.00 per person**

### **Four Bridges Breakfast Royale**

Fresh Breakfast Breads & Pastries  
Sliced Fresh Fruit  
French Toast with Warm Maple Syrup  
Scrambled Eggs with Fresh Herbs  
Crispy Bacon & Link Sausage  
Breakfast Potatoes & Southern Style Grits  
Assorted Cereals & Milk  
Milk, Coffee & Orange Juice

**\$15.00 per person**

\*Minimum of 20 people for buffets

## Breakfast a la carte

### **Artisan Oven**

Freshly Baked Breakfast Breads & Pastries to include: French Croissants, Assorted Muffins, Traditional English Scones, Cream Cheese & Fruit Danishes, Slices of our Signature Breakfast Breads, Served with Sweet Cream Butter & Preserves  
*(minimum of 20 people)*

**\$5.50 per person**

**Croissants** **\$3.00 each**  
Choose from our Tasty-Filled Croissants: Canadian Bacon-Swiss Cheese, Raspberry-Cream Cheese or Veggie Frittata  
(*minimum order 3 dozen*)

**Muffin Basket** **\$2.75 per person**  
Assorted Miniature Muffins to include: Blueberry, Lemon-Poppy Seed & Chocolate-Chocolate Chip (*minimum of 20 people*)

**Seasonal Sliced Fruit** **\$3.50 per person**  
Freshly Sliced Seasonal Fruit to include: Melons, Berries & Citrus Fruits (*minimum of 20 people*)

**Fresh Fruit Salad** **\$3.95 per person**  
Served with Lemon-Poppy Seed Yogurt Dressing (*minimum of 20 people*)

**Individual Yogurts** **\$1.75 each**  
Assorted Premium Yogurts

**Individual Cold Cereals & Milk** **\$2.50 per person**  
Assorted Individually Boxed Cereals with Half Pints of 2% or Whole Milk

**Basket of Mixed Whole Fruit** **\$1.75 per person**  
Assortment of Oranges, Apples, Bananas & Grapes

### **Chef Attended Stations**

#### **Omelet Station Options:**

***Garden Selection:*** Roma Tomato, Grilled Asparagus, Portobello & Button Mushrooms, Green Onion, Grilled Red Onion, Roasted Red Peppers, Green Peppers, Cheddar, Mozzarella & Smoked Gouda Cheese **\$6.00 per person**

***Surf & Turf Selection:*** Includes all items from Garden Selection, Lobster Tail Meat, Crab Meat, Smoked Salmon, Benton Farms Ham & Smoked Bacon **\$13.00 per person**

#### **Waffle Station Options:**

***Sweet & Spice Selection:*** Toasted Pecans, Candied Pecans, Bananas, Granny Smith Apples, Peaches, Fresh Ground Cinnamon & Nutmeg, Butter, Honey Butter, Maple Syrup & Whipped Cream **\$6.00 per person**

***Berry Selection:*** Includes all items from Sweet & Spice Selection, Fresh Strawberries, Blueberries & Raspberries **\$9.00 per person**