

**THE HOTEL AT
AUBURN UNIVERSITY**
AND DIXON CONFERENCE CENTER

BREAKFAST MENUS

CONTINENTAL BREAKFAST BUFFET SELECTIONS

THE HORIZON

Selection of Fresh Fruit Juices
(Apple, Cranberry, and Orange)

Seasonal Sliced Fruits

Assorted Freshly-Baked Breakfast Pastries:
Assorted Danish, Assorted Muffins, Butter Croissants
Fruit Preserves and Whipped Butter

Display of Individual Flavored Yogurts
House-Made Granola with Whole and Skim Milk

Freshly-Brewed Coffee, Decaffeinated Coffee and Hot Tea

\$12.75 per person

Add Selection of Individual Cereals

Additional \$1.50 per person

Add Scrambled Eggs

Additional \$2.50 per person

Add Bacon or Sausage:

Additional \$3.50 per person

Add Biscuits and Sausage Gravy

Additional \$4 per person

Add Gooey Pecan Sticky Buns

Additional \$48 per dozen

All prices are subject to 20% service charge, 8% sales tax and 13% service charge on audio visual and room rental. All food and beverage prices are subject to change. All items can be catered off-site with a 10% surcharge.

PLATED BREAKFAST SELECTIONS

MAGNOLIA MORNING

Selection of Fresh Fruit Juices
(Apple, Cranberry and Orange)

Diced Fruit Martini
(Preset on Table)

Soft Scrambled Eggs with Chives, Crispy Bacon,
Home-style Breakfast Potatoes and a Buttermilk Biscuit

Basket of Assorted Freshly-Baked Morning Pastries

Freshly-Brewed Coffee, Decaffeinated Coffee and Hot Tea

\$15.50 per person

An additional \$3.00 per person fee will be applicable for groups of 10 guests or fewer

ALUMNI HALL

Selection of Fresh Fruit Juices
(Cranberry and Orange)

Duo of a Tropical Fruit Sampler and Vanilla Yogurt Parfait
(Preset on Table)

Traditional Eggs Benedict with Truffle-Infused Hollandaise
Fingerling Potatoes and Red Pepper Hash
Jumbo Asparagus and Oven-Roasted Tomato

Basket of Assorted Freshly-Baked Morning Pastries

Freshly-Brewed Coffee, Decaffeinated Coffee and Hot Tea

\$17.50 per person

An additional \$3.00 per person fee will be applicable for groups of 10 guests or fewer

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PLATED BREAKFAST SELECTIONS

TIGER PAW

Selection of Fresh Fruit Juices
(Apple, Cranberry and Orange)

House-Made Granola and Berry Parfait
(*Preset on Table*)

Smithfield Ham and Aged Cheddar Frittata
Chicken Apple Sausage
Country-Style Potatoes
Grilled Tomato and Asparagus

Basket of Assorted Freshly-Baked Morning Pastries

Freshly-Brewed Coffee, Decaffeinated Coffee and Hot Tea

\$18.50 per person

An additional \$3.00 per person fee will be applicable for groups of 10 guests or fewer

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BREAKFAST BUFFET SELECTIONS

THE HEART OF DIXIE

Selection of Fresh Fruit Juices
(Apple, Cranberry and Orange)

Selection of Seasonal Sliced Fruit

Display of Individual Flavored Yogurts with Granola

Selection of Individual Dry Cereals

Whole Milk and Skim Milk

Buttermilk Biscuits with Sausage Gravy

Assorted Croissants, Muffins and Danish

Fruit Preserves and Butter

Scrambled Eggs with Chives

Hickory-Smoked Bacon

Sausage Patties

Breakfast Potatoes

Cheddar Cheese Grits

Freshly-Brewed Coffee, Decaffeinated Coffee and Hot Tea

\$24.00 per person

An additional \$5.00 per person fee will be applicable for groups of 25 guests or fewer

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BREAKFAST BUFFET SELECTIONS

SOUTHERN TRADITIONS

Selection of Fresh Fruit Juices
(Apple, Cranberry and Orange)

Display of Orchard Fruits and Berries
House Granola with Blueberry Yogurt

Assorted Danish and Coffee Cakes
Hot Cinnamon and Pecan Sticky Buns
Buttermilk Biscuits with Sausage Gravy

Scrambled Eggs
Ham Steak and Red-Eye Gravy
"Miss Vicki's Potato Casserole"
Waffles with Bourbon-Infused Peaches
Cheddar Cheese Grits with Bronzed Shrimp

Freshly-Brewed Coffee, Decaffeinated Coffee, and Hot Tea
Whole and Skim Milk

\$26.00 per person

An additional \$5.00 per person fee will be applicable for groups of 25 guests or fewer

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FRESHLY-BAKED BREAKFAST SANDWICHES

(12 Sandwich Minimum)

Sausage Biscuit

\$2.75 Each

Sausage and Cheese Biscuit

\$3.00 Each

Ham and Cheese Biscuit

\$3.00 Each

Bacon, Egg and Cheese Breakfast Burrito

Served with Salsa

\$3.50 Each

Ham, Egg and Cheddar Cheese on an English Muffin

\$4.50 Each

Ham, Egg and Swiss Croissant

\$4.50 Each

ADDITIONAL BREAKFAST BUFFET ENHANCEMENTS

WAFFLE, PANCAKE OR CINNAMON FRENCH TOAST STATION

Select Your Choice of Freshly-Made Belgian Waffles, Pancakes OR Cinnamon French Toast with
Your Choice of Toppings:

Freshly-Whipped Cream, Butter, Blueberry Compote,
Chocolate Shavings and Warm Maple Syrup

\$7.00 per person

An additional \$2.00 per person fee will be applicable for groups of 25 guests or fewer

DELUXE OMELET STATION

(Additional \$75.00 Uniformed Chef Attendant Required)

Eggs and Omelets prepared by a Uniformed Chef Attendant with Your Choice of:
Swiss Cheese, Sharp Cheddar Cheese, Diced Tomatoes, Mushrooms,
Bell Peppers, Sausage, Applewood-Smoked Bacon and Caramelized Onions

\$8.00 per person

An additional \$2.00 per person fee will be applicable for groups of 25 guests or fewer

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BRUNCH SELECTIONS

ANY DAY SUNDAY BRUNCH

Selection of Fresh Fruit Juices
(Apple, Cranberry and Orange)

Selection of Seasonal Sliced Fruit

Assortment of Individual Flavored Yogurts with Granola

Assorted Croissants, Muffins and Danish

Fruit Preserves and Butter

Scottish Smoked Salmon with Shaved Onion Pickles, Sliced Tomatoes and Capers

Buttermilk Biscuits with Sausage Gravy

Classic Eggs Benedict with Canadian Bacon and Hollandaise

Hickory-Smoked Bacon

Chicken Apple Sausage

Breakfast Potatoes

Cheddar Cheese Grits

Omelet Station

Eggs and Omelets prepared by a Uniformed Chef Attendant with your Choice:

Swiss Cheese, Cheddar Cheese, Diced Tomatoes, Mushrooms, Bell Peppers, Sausage, Applewood-

Smoked Bacon and Caramelized Onions

Freshly-Brewed Coffee, Decaffeinated Coffee and Hot Tea

\$29.00 per person

(Additional \$75 Chef Attendant fee Required for Omelet Station)

An additional \$5.00 per person fee will be applicable for groups of 25 guests or fewer

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BRUNCH ADDITIONS

WHOLE ROASTED TENDERLOIN OF BEEF

(Additional \$75.00 Uniformed Chef Attendant Required)

Horseradish-Vanilla Cream

Au Jus

Freshly-Baked Rolls

\$275.00

Serves 25 guests

ROASTED PRIME RIB

(Additional \$75.00 Uniformed Chef Attendant Required)

Horseradish-Vanilla Cream

Au Jus

Freshly-Baked Rolls

\$275.00

Serves 50 guests

WAFFLE, PANCAKE OR CINNAMON FRENCH TOAST STATION

Select One Choice from Freshly-Made Belgian Waffles, Pancakes OR Cinnamon French Toast
with Your Choice of Toppings:

Freshly-Whipped Cream, Butter, Blueberry Compote,
Chocolate Shavings and Warm Maple Syrup

\$7.00 per person

An additional \$2.00 per person fee will be applicable for groups of 25 guests or fewer