




BREAKFAST



rise & shine

CLASSIC

Forks and Corks Breakfast Pastries chef Ann's popular scones | muffins and breakfast breads 



Seasonal Fresh Fruit a colorful toss of pineapple | melon | grapes | citrus and berries 


\$10.50 per person

ON THE LIGHTER SIDE

Sweet Potato Breakfast Casserole bacon | onion | bell pepper | sweet potatoes | kale | garlic | egg | cheese

Yogurt Cups 

Seasonal Fresh Fruit a colorful toss of pineapple | melon | grapes | citrus and berries 


\$13.50 per person



INCREDIBLE EDIBLE EGG

Scrambled Eggs  

Crème Brulee French Toast a Forks and Corks signature - our most requested breakfast item! 

Country Sausage Links  

Applewood-smoked Bacon  

Seasonal Fresh Fruit a colorful toss of pineapple | melon | grapes | citrus and berries 


\$20.00 per person

25 guest minimum | all packages include:
orange juice | ice water

-  Vegan
-  Gluten Free
-  Dairy Free
-  Vegetarian

rise & shine

BREAKFAST DUET

Fresh Baked Frittata choose 1:

- Roasted Tomato + Chevre Frittata V G
- Spinach + Mushroom Frittata V G
- Bacon, Caramelized Onion + Cheddar Frittata G
- Ham + Swiss Frittata G
- Roasted Vegetable + Cheddar Frittata G

Biscuits and Gravy V

Country Sausage Links G D

Applewood-Smoked Bacon G D

Seasonal Fresh Fruit a colorful toss of pineapple | melon | grapes | citrus and berries V G

\$22.00 per person

FIESTA BAR

DIY breakfast burrito with...

Scrambled Eggs V G

Chorizo Sausage G D

Black Beans +cumin V G

Seasonal Fresh Fruit a colorful toss of pineapple | melon | grapes | citrus and berries V G

Roasted Breakfast Potatoes V G

+ sides of shredded Cheddar | chopped scallion | sour cream | salsa verde | pico de gallo | warm corn + flour tortillas

\$20.00 per person

THE HALLELUJAH

Eggs Benedict Bake english muffins | eggs | asparagus | tomato V

Blueberry - Lemon Blintz Crepes crepes | mascarpone | blueberry compote | house-made lemon curd V

Breakfast Meat Trio country sausage | applewood smoke bacon | ham steaks

Breakfast Potatoes onion + bell pepper V G

Beet and Citrus Salad mixed greens | roasted beets | goat cheese | orange segments | purple onion | citrus vinaigrette V G

\$30.00 per guest

25 guest minimum
all packages include:

orange juice | iced water

- V Vegan
- G Gluten Free
- D Dairy Free
- V Vegetarian

a la carte

PER GUEST

Breakfast Potatoes onion + bell pepper **V G** 3.50

Hashbrown Bake **V G** 4.00

Creamy Cheesy Grits **V G** 3.50

Biscuits w/ Jams **V** 3.00

Oatmeal w. the fixins' **V G** milk **V G** 4.00

Single Breakfast Meat sausage or bacon or ham **G D** 3.00

Biscuits & Gravy **V** 5.00

Frittata 9.00

choose 1...

- bacon + cheddar + caramelized onions
- spinach + mushroom
- roasted tomato + goat cheese
- ham + swiss
- roasted veg + cheddar

Breakfast Meat Trio **G D** 5.00

Scrambled Eggs 5.00

Apple - Berry Granola Bake \$6.00

Biscuits & Gravy Bake \$7.00

Cajun Grits Breakfast Casserole \$7.00

Eggs & Sausage Casserole \$7.00

Breakfast Pizza \$9.00

choose 1...

- sausage | mushroom | spinach | cheddar | potato | gravy
- bacon | caramelized onion | tomato | potato | cheese | gravy
- tomato | spinach | potato | zucchini | cheese | gravy

PER DOZEN

Deviled Eggs Trio traditional **V G** | smoked salmon **G** | applewood-smoked bacon **G**
20.50

Fresh Hardboiled Eggs 16.00 **V G**

Forks and Corks Breakfast Pastries

chef Ann's popular scones, muffins, and breakfast breads **V** 23.00

- V** Vegan
- G** Gluten Free
- D** Dairy Free
- V** Vegetarian