

Rise and Shine

Breakfast
continental
plated
buffet
brunch



He that but looketh on a plate of ham and eggs to lust
after it hath already committed breakfast with it in his
heart.

C.S. Lewis

[forward >](#)



EMBASSY SUITES®

Charlotte - Concord/Golf Resort & Spa

Breakfast
continental
plated
buffet
brunch

continental
breakfasts

prices based on 1 hour of service, groups under 30 add \$2 per person

add 1 hour of beverage service

coffee & tea
| \$5

fresh brewed Starbucks coffee, iced tea and Tazo hot teas

coffee, tea & juice
| \$7

fresh brewed Starbucks coffee, iced tea, Tazo hot teas and juices | orange, apple, cranberry, V8 and pog (pineapple, orange, guava)

coffee, tea & sodas
| \$9

fresh brewed Starbucks coffee, iced tea, Tazo hot teas, Coca-Cola soft drinks and bottled waters

classic | \$20

- sliced seasonal fruits & berries
- muffins, sweet cornbread & cinnamon sugar biscuits | butter, honey, apple butter and assorted jams

deluxe | \$22

- sliced seasonal fruits & berries
- muffins, bagels & breakfast breads | butter, honey, apple butter, assorted cream cheeses and assorted jams
- yogurts | pecan granola and dried fruits

aurora | \$23

- cups of sliced, cinnamon-laced peaches
- muffins, sweet cornbread & cinnamon sugar biscuits | butter, honey, apple butter and assorted jams
- hawaiian breakfast sliders | cheesy scrambled eggs, turkey sausage and shoyu sautéed sweet onion on hawaiian rolls
- oatmeal | brown sugar, dried fruits and milk

tejas | \$23

- yogurts | pecan granola and dried fruits
- breakfast breads | butter, honey and apple butter
- buttermilk biscuits | chorizo sausage gravy
- carnita burrito | scrambled eggs, fresh pico de gallo, cheese and pork carnitas with chorizo
- grits | butter, cheddar cheese and brown sugar

orleans | \$24

- sliced seasonal fruits & berries
- cinnamon sugar biscuits, croissants and sugar & honey beignets | butter, honey, apple butter and assorted jams
- egg & cheese strata
- choice of 2 |
 - country ham & smoked portabella mushrooms
 - andouille sausage & roasted red pepper
 - chorizo & sun-dried tomato
 - ham & grilled asparagus
 - caramelized onions with canadian and pecan smoked bacon

euro | \$22

- sliced seasonal fruits & berries
- muffins, bagels & cinnamon sugar biscuits | butter, honey, apple butter, assorted cream cheeses and assorted jams
- sliced country ham
- sliced cheeses
- rustic breads
- hard boiled eggs



Prices are per person, unless noted. A 24% taxable service charge and sales tax will be added to all prices. All menus and prices are subject to change. Not all ingredients are listed. Please inform us of any food allergies. Actual presentation of menu items and ingredients may vary from photos and descriptions.



Have you hosted an event with us before? It's time for a change then!!
Ask us about ways to customize your menu and add variety to your event.

Breakfast
continental
plated
buffet
brunch

continental breakfast enhancements

prices based on 1 hour of service, when added to your continental breakfast service

enhancements

\$4 per person

- buttermilk biscuits | chorizo sausage gravy or southern sausage gravy
- yogurts | pecan granola and dried fruits
- grits | butter, cheddar cheese and brown sugar
- oatmeal | brown sugar, dried fruits and milk
- cereals | bananas and milk
- fruit smoothie shooters

enhancements

\$5 per person

- carnita burrito | scrambled egg, fresh pico de gallo, cheese and pork carnitas with chorizo
- croissants | fried egg, garlic & herbs Alouette cheese spread and choice of bacon, country ham or sausage
- b.e.l.t. | pecan smoked bacon, fried egg, iceberg lettuce, beefsteak tomato and mayo on toasted wheatberry bread
- hawaiian breakfast sliders | cheesy scrambled eggs, turkey sausage and shoyu sautéed sweet onion on hawaiian rolls

breakfast stations

prices based on 1 hour of service, when added to your breakfast service. groups under 30 add \$2 per person

☼ hash | \$10 pp

- | eggs cooked to order
- | 3 potato & ham, beef brisket & yukons and pork carnitas with chorizo and sweet potatoes
- | chorizo sausage gravy & peppercorn hollandaise

☼ omelets | \$10 pp

- | eggs, eggbeaters & egg whites
- | ham, bacon, turkey sausage, bell pepper medley, smoked portabella mushrooms, sautéed sweet onions, spinach, tomato, cheddar cheese, mozzarella cheese and pico de gallo

☼ pancakes | \$10 pp

- | buttermilk, apple butter and nutella
- | 10 toppings including 3 fresh fruits, 3 compotes, 2 syrups and 2 whipped creams

breakfast taco bar | \$11 pp

- | ham, beef brisket, pork carnitas with chorizo and grilled veggies
- | flour tortillas, corn tortillas & scrambled eggs
- | pan-fried potato, cheddar cheese, pepper jack cheese, jalapeños, tomato, ranch beans, sour cream, guacamole and pico de gallo

☼ These stations require culinarians.
\$150 per station, per 50 people.

on the go boxed breakfast

box includes Coffee flavored Frappuccino, Minute Maid Orange Juice and KIND Fruit & Nut bar



carolina | \$22

- cup of sliced seasonal fruits & berries
- doughnut
- b.e.l.t. | pecan smoked bacon, fried egg, iceberg lettuce, beefsteak tomato and mayo on toasted wheatberry bread
- piece of whole fruit

brasserie | \$22

- cup of sliced seasonal fruits & berries
- croissant | fried egg, cheese and choice of bacon, country ham or sausage
- sugar & honey beignet
- piece of whole fruit

minimum of 20 per selection, selections under 20 add \$50 service charge

euro | \$20

- cup of sliced seasonal fruits & berries
- chocolate croissant
- sliced country ham
- sliced cheese
- rustic roll
- hard boiled eggs

battle creek | \$18

- yogurt parfait with pecan granola and dried fruits
- chocolate croissant
- Kellogg's Cornflakes with 2% milk
- banana

fiesta | \$22

- yogurt parfait with pecan granola and dried fruits
- carnita burrito | scrambled eggs, fresh pico de gallo, cheese and pork carnitas with chorizo
- cinnamon sugar churro
- piece of whole fruit

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Rise and Shine

- Breakfast
- continental
- plated
- buffet
- brunch



plates

groups under 20
add \$50 service charge

breakfast meat selections

- pecan smoked bacon
- candied pepper bacon
- turkey bacon
- country sausage links
- turkey sausage patties
- andouille sausage
- chicken & apple sausage
- country ham
- house-smoked sliced turkey breast
- house-smoked pulled pork carnitas

event includes:

- orange juice
- pre-set selection of seasonal melon & mandarin oranges
- pre-set baskets of assorted muffins, sweet cornbread & cinnamon sugar biscuits | butter, honey, apple butter and assorted jams
- fresh brewed Starbucks coffee and iced tea during event service

accompaniment selections

- 3 potato hash
- pan-fried potato lyonnaise
- potato & sausage savoyarde
- hash browned potatoes
- cheddar grits
- caramelized country apples
- herbed rösti potato pancake

entree selections

haystack | \$25

pan-fried potato lyonnaise, topped with chorizo sausage gravy, herb & cheddar scrambled eggs and fresh pico de gallo; choice of (1) breakfast meat

metropolitan | \$23

herb & cheddar scrambled eggs, choice of (1) breakfast meat and choice of (1) accompaniment

strata | \$25

with choice of (1) accompaniment

| choose (1) selection

- country ham & smoked portabella mushrooms
- andouille sausage & roasted red peppers
- chorizo & sun-dried tomato
- ham & grilled asparagus
- caramelized onions with canadian and pecan smoked bacon

emma's bene | \$24 maximum 100 guests

english muffin, deep-fried sliced carolina turkey breast, poached eggs and peppercorn hollandaise

bagel melt | \$24

bagel half, drizzle of chive oil, fried egg and melt of cheddar with choice of smoked ham or deep fried turkey breast

tenderloin & 'shrooms | \$28

herb & cheddar scrambled eggs, sliced beef tenderloin with smoked portabella mushrooms & garlic herb Alouette ragout; choice of (1) accompaniment



Gluten free, vegan and other specialty dietary option can be accommodated! Be sure to tell your event manager of your needs while planning your event.

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Breakfast
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plated
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picture perfect breakfast buffets

prices based on 1 hour of
service, groups under 40
add \$2 per person



breakfast meat selections

- pecan smoked bacon
- candied pepper bacon
- turkey bacon
- country sausage links
- turkey sausage patties
- andouille sausage
- chicken & apple sausage
- country ham
- sliced house-smoked turkey breast
- pulled house-smoked pork carnitas

event includes:

- juices | orange, apple, cranberry, V8 and pog (pineapple, orange, guava)
- cold cereals | bananas and milk
- pre-set selection of seasonal melon & mandarin oranges
- pre-set baskets of assorted muffins, sweet cornbread & cinnamon sugar biscuits | butter, honey, apple butter and assorted jams
- beverage station featuring fresh brewed Starbucks coffee & iced tea during event service

accompaniment selections

- 3 potato hash
- pan-fried potato lyonnaise
- potato & sausage savoyarde
- hash browned potatoes
- cheddar grits
- caramelized country apples
- herbed rösti potato pancake

sunrise buffet | \$30

- scrambled eggs | **collection of toppings** | provençal herbs, ham, cheddar cheese
- oatmeal | brown sugar, raisins and milk
- choice of (2) breakfast meats and choice of (1) starch accompaniment

pictures of carolina | \$33

- muffins | spoonbread and moravian pumpkin with butter, honey, apple butter and assorted jams
- buttermilk biscuits | southern sausage gravy
- scrambled eggs | **collection of toppings** | smoked portabella mushrooms, cheddar cheese, ham
- carolina shrimp & grits | fresh nc shrimp with tasso ham, smoked portabella mushrooms, caramelized onions & corn in a sweet onion veloute over cheddar stone milled grits
- country ham and house-smoked sliced turkey breast
- 3 potato hash
- caramelized country apples

southern sunrise | \$30

- scrambled eggs | **collection of toppings** | provençal herbs, ham, cheddar cheese
- yogurts | pecan granola and dried fruits
- baguette french toast | georgia pea sauce and candied pecans
- choice of (2) breakfast meats and choice of (1) starch accompaniment

pictures of florida | \$31

- orange muffins and banana bread | butter, honey, apple butter, assorted cream cheeses and assorted jams
- yogurts | pecan granola and dried fruits
- oatmeal | cinnamon & raisin rum sauce
- scrambled eggs | **collection of toppings** | smoked portabella mushrooms, red onions, cheddar cheese, pico de gallo, ham, chorizo, sofrito, black beans
- cuban french toast | drunken bananas and candied nuts
- savory piononos
- pecan smoked bacon and chicken & apple sausage

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Breakfast
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cypress gardens brunch

\$40 | 2 entrée

\$42 | 3 entrée

prices based on 1 hour of
service, groups under 50
add \$3 per person



culinary stations

enhance brunch with any
of the following stations,
add \$5 per person, per
station

- ☀️ omelet
- ☀️ hash
- ☀️ pancake
- breakfast tacos

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☀️ These stations require culinarians.
\$150 per station, per 50 people.

event includes:

fruit, bakery & beverages

- sliced seasonal fruits & berries
- muffins, bagels, sweet cornbread & buttermilk biscuits | butter, honey, apple butter, assorted cream cheeses and assorted jams
- juices | orange, apple, cranberry, V8 and **pog** (pineapple, orange, guava)
- beverage station featuring fresh brewed Starbucks coffee & iced tea during event service

accompaniments

- scrambled eggs | **collection of toppings** | smoked portabella, cheddar cheese, ham
- pecan smoked bacon & grilled country ham
- potato savoyarde
- chef's garden salad | dressings & crudités
- spicy thai noodle salad and roasted yukon gold potato salad

1 hour of wine or sangria service during brunch add \$5 per person
(available after noon on Sunday)

entrée selections | choose 2 or 3

entrée selections presented buffet style with chef's selection
of vegetable and potato or rice

'**chicken & dumpling**' | roasted sweet tea chicken thighs over
brown butter potato dumplings

Cap'n Crunch chicken | drizzled with red chili honey sauce

carolina shrimp & grits | fresh nc shrimp with tasso ham,
smoked portabella mushrooms, caramelized onions & corn in a
sweet onion veloute over cheddar stone milled grits

corsican chicken | grilled chicken breast topped with capicola,
smoked portabella mushroom & provolone topped with sun-
dried tomato mornay sauce

pan-fried buttermilk chicken | sweet onion & tasso velouté

big island flank steak | char-grilled with a sassy soy, maple &
red chili sauce; sweet pineapple & onion relish

pecan roasted salmon | basted with dijon & maple and
topped with smoked tomato jam

3-cheese chicken | lightly breaded and topped with vegetable
julienne, three cheeses and peppercorn hollandaise

shortrib hash | onion & tasso velouté

pork tenderloin | sliced mushrooms & garlic herb Alouette
ragout