

The
ARCHITECTS
GOLF CLUB
Distinction By Design

HOT BREAKFAST BUFFET

FARM FRESH SCRAMBLED EGGS
SAUSAGE LINKS AND CRISPY BACON
FRENCH TOAST WITH POWDERED SUGAR AND SYRUP
BREAKFAST POTATOES
ASSORTED BREAKFAST BREADS

CRANBERRY AND ORANGE JUICE
GOURMET COLOMBIAN COFFEE AND TEA

\$25 PER PERSON
24% SERVICE CHARGE AND 6.625% SALES TAX ADDITIONAL

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BRUNCH BUFFET

FARM FRESH SCRAMBLED EGGS
SAUSAGE LINKS AND CRISPY BACON
FRENCH TOAST WITH POWDERED SUGAR AND SYRUP
BREAKFAST POTATOES
ASSORTED BREAKFAST BREADS
CHOICE OF ONE SALAD (SEE PAGE 2)
CHOICE OF ONE HOT ENTRÉE (SEE PAGE 2)
MIXED VEGETABLE MEDLEY

CRANBERRY AND ORANGE JUICE
GOURMET COLOMBIAN COFFEE AND TEA

\$34 PER PERSON
24% SERVICE CHARGE AND 6.625% SALES TAX ADDITIONAL

THYME BALLROOM OR TENT: \$300 ROOM FEE ADDITIONAL
LEGACY HALL: NO ROOM FEE

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BRUNCH SELECTIONS

CHOOSE ONE SALAD:

FIELD GREENS SALAD
CUCUMBER, TOMATO, SHREDDED CARROTS,
BALSAMIC VINAIGRETTE

CLASSIC CAESAR SALAD
FOCACCIA CROUTONS, PARMESAN CHEESE

ANTIPASTO SALAD (+\$5)
ITALIAN MEATS, IMPORTED CHEESES,
OIL AND VINEGAR

RAINBOW MESCLUN SALAD
MANDARIN ORANGE, TOASTED ALMONDS, RASPBERRY
THYME VINAIGRETTE

FRENCH ONION SOUP

BROCCOLI CHEDDAR SOUP

GRILLED VEGETABLE ORZO SALAD

CHOOSE ONE ENTRÉE:

ARCHITECT'S CHICKEN
ARTICHOKES, CAPERS, SUN DRIED TOMATOES,
WHITE WINE LEMON SAUCE

CHICKEN MARSALA
WILD MUSHROOMS, MARSALA DEMI

TUSCAN PEASANT CHICKEN
SAUSAGE, PEPPERS, ONIONS, WHITE WINE LEMON
SAUCE

SAUTÉED CHICKEN SALTIMBOCCA
PROSCIUTTO, MELTED PROVOLONE, SAGE DEMI GLACE

GRILLED CHICKEN BREAST
WILD MUSHROOM, CARAMELIZED ONIONS, THYME JUS

PROSCIUTTO WRAPPED STUFFED
CHICKEN BREAST
SWISS CHEESE, LEMON HERB PAN SAUCE

CHINESE-STYLE CHICKEN STIR FRY
VEGETABLES, GARLIC SAUCE

HERB CRUSTED SALMON
WARM BRUSCHETTA RELISH

STUFFED CENTER CUT PORK LOIN
CRANBERRY CORNBREAD, PAN SAUCE

STUFFED CENTER CUT PORK LOIN
SPINACH, FETA CHEESE, ROASTED RED PEPPER, GARLIC
CREAM SAUCE

PENNE A LA VODKA

RIGATONI FRANCESCA
GOAT CHEESE, FRESH TOMATO, WILD MUSHROOM

SEAFOOD FRA DIAVLO (+\$5)
SHRIMP, MUSSELS, SCALLOPS, SPICY RED SAUCE

CRABMEAT STUFFED FILET OF SOLE (+\$5)
LEMON BEURRE BLANC

SLICED GRILLED ANGUS FLANK STEAK (+\$5)
BLACK PEPPER BRANDY CREAM SAUCE

BEEF TIPS BOURGUIGNONNE (+\$5)

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BREAKFAST AND BRUNCH ENHANCEMENTS

CHEF'S OMELET STATION

FARM FRESH EGGS
HAM, BACON, SAUSAGE, TOMATOES, ONIONS, PEPPERS,
MUSHROOMS, ASPARAGUS TIPS, CHEDDAR AND SWISS CHEESES
\$7 PER GUEST

BLOODY MARY AND MIMOSA BAR

CHAMPAGNE, ORANGE JUICE AND BUILD YOUR OWN BLOODY MARYS
WITH OUR SIGNATURE MIX AND "MASH"
OLIVES, LEMONS, LIMES, CELERY AND SEASONINGS
\$12 PER GUEST

BUFFET ADDITIONS

FREE RANGE CHICKEN SAUSAGE
\$3 PER GUEST

CORNED BEEF HASH
\$4 PER GUEST

HOUSE-MADE BELGIAN WAFFLES
FRESH BERRIES, WHIPPED CREAM
\$5 PER GUEST

SOUTHERN BISCUITS AND GRAVY
\$4 PER GUEST

THE DONUT WALL
ASSORTED MINI DONUTS
\$5 PER GUEST

FRESH FRUIT DISPLAY
SLICED WATERMELON, HONEYDEW, CANTALOUPE,
PINEAPPLE, KIWI, MANGO AND LOTS OF FRESH BERRIES
\$7 PER GUEST

YOGURT PARFAIT BAR
VANILLA YOGURT, MIXED BERRIES, TOASTED GRANOLA
\$6 PER GUEST