



HOTEL CAPSTONE

320 Paul W Bryant Drive ♦ Tuscaloosa ♦ AL 35401

205.752.3200 ♦ www.HotelCapstone.com (2016)



Breakfast & Break Menu

Please call our Sales & Catering Office for a complete banquet menu, 205.343.1105



HOTEL CAPSTONE

Breakfast



Plated (40 guests or less)

Restore

Scrambled Eggs, Applewood Smoked Bacon or Breakfast Sausage, Pancakes with Butter and Warm Maple Syrup, Fresh Fruit Cup. Orange Juice and Coffee

Energize

Scrambled Eggs, Applewood Smoked Bacon or Breakfast Sausage, Cheese or Plain Grits, Biscuit with Butter, Jam and Preserves, Freshly Baked Breakfast Pastries, Fresh Fruit Cup. Orange Juice and Coffee

Tex Mex

Flour Tortilla with Scrambled Eggs, Jack Cheese, Ham, Bacon, Fresh Sweet Peppers, Grilled Golden Brown and Topped with Seasoned Sour Cream and Pico De Gallo. Fresh Fruit Cup. Orange Juice and Coffee

The Benedict

Toasted English muffin Topped with Canadian bacon, Poached Egg and Hollandaise Sauce, Served with Breakfast Potatoes, Grilled Tomato, Fresh Fruit Cup. Orange Juice and Coffee

All Food and Beverage items are subject to 22% taxable service charge and 9% sales tax.
Please contact our Sales & Catering Department for current pricing. 205-343-1105



HOTEL CAPSTONE

Breakfast

2016

Buffet (Minimum 25 guests)

Achieve

Assorted Petite Quiches, Sausage and Vegetarian Hot Rolls, Assorted Breakfast Breads and Pastries, Sliced Seasonal Fruit. Orange Juice and Coffee

Motivate

Scrambled Eggs, Applewood Smoked Bacon or Breakfast Sausage, Cheese or Plain Grits or Breakfast Potatoes, Biscuits with Butter, Jam, and Preserves. Sliced Seasonal Fruit. Orange Juice and Coffee

Satisfy

Omelet Casserole, Applewood Smoked Bacon, Breakfast Sausage, Breakfast Potatoes, Cheese or Plain Grits, Biscuits with Gravy, Assorted Breakfast Breads and Pastries with Butter, Cream Cheese, Jam, and Preserves, Sliced Seasonal Fruit. Orange Juice and Coffee

Enhance your breakfast

Sausage Gravy

Breakfast Sausage or Applewood Smoked Bacon

French toast or Pancakes with Warm Maple Syrup

Sliced Seasonal Fruit

Stations

Omelet Station*

Cooked to Order Omelets with Assorted Fillings

Waffle Station*

(With Sliced Seasonal Fruit)

\$100.00 Fee per Chef Attendant*

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HOTEL CAPSTONE

2016

Brunch



Inspire

Assorted Petite Quiches
Steel-Cut Oatmeal with Assorted Toppings or
Assorted Individual Cereals
Assorted Mini Deli Sandwiches or Tea Sandwiches
Pasta Salad
Sliced Seasonal Fruit
Orange Juice, Iced Tea, and Coffee

\$

Fulfill

Omelet Casserole; Lorraine, Florentine, or Southwestern
Applewood Smoked Bacon or Breakfast Sausage
Hash Browns or Cheese or Plain Grits
Pasta Salad and Tarragon Chicken Salad
Assorted Breakfast Breads and Pastries Served with Butter,
Cream Cheese, Jam, and Preserves
Sliced Seasonal Fruit
Orange Juice, Iced Tea, and Coffee

\$

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HOTEL CAPSTONE

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Brunch



Carpe Diem! "Seize the Day"

Cooked to Order Omelets with Assorted Fillings*
Cheese or Plain Grits
Potatoes Au Gratin or Breakfast Potatoes
Roasted Chicken
Sautéed Vegetable Medley
Biscuits with Gravy, Butter, Jam, and Preserves
Sliced Seasonal Fruit
Orange Juice, Iced Tea, and Coffee

The Capstone

Cooked to Order Omelets with Assorted Fillings*
Breakfast Potatoes, Cheese or Plain Grits
Applewood Smoked Bacon, Breakfast Sausage
French toast, Belgian Waffles or Bananas Foster French Toast with Warm Maple Syrup
Selection of Freshly Baked Breakfast Breads and Pastries Served with Butter, Jam, and Preserves
Roasted Chicken
Roasted Red Bliss Potatoes and Green Beans
Spring Mix Salad with Seasonal Fruit, Candied Pecans, Feta, and Raspberry Vinaigrette
Caprese Salad: Tomato, Mozzarella Cheese and Basil, Sprinkled with a Balsamic Vinaigrette
Sliced Seasonal Fruit
Orange Juice, Iced Tea, and Coffee

Add a specialty Drink Station

Mimosa
Kir Royale
Bloody Mary

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A La Carte

2016

Assorted Yogurts

Steel-Cut Oatmeal

with an Assortment of Toppings

Fresh Fruit Parfait

Seasonal Fruit and Yogurt layered
with Low-Fat Granola

Assorted Cereal or Granola Bars

Assorted Freshly Baked Scones

Assorted Freshly Baked Breakfast Breads

Assorted Fruit Danish, Muffins, or
Cinnamon Rolls

Assorted Home-Baked Cookies,
Brownies, Blondies, or Lemon Squares

Bagels with Cream Cheese

Sausage or Vegetarian Rolls

Ham or Sausage Biscuits

Fresh Salsa or French Onion Dip

with Chins

Sour Cream Spinach Dip

With Chips

Potato Chips, Tortilla Chips, Pretzels,

Popcorn or Snack Mix

Assorted Candies or Individual
Bag of Chips

Fresh Whole Fruit

Sliced Seasonal Fruit

Celery and Carrot Sticks with Dip

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2016

A La Carte



Stations

Smoothie Station

Ice Cream Station with Assorted Ice Cream
and Toppings

Beverages

Assorted Soft Drinks or Bottled Water

Whole or Low-Fat Milk

Assorted Juices

Lemonade, Raspberry Lemonade,
Coconut or Fruit Punch

Iced Tea
Coffee
(Serves 16 Cups)

Fresh Brewed Coffee
(Serves 8 Cups)

Full Day Beverage Service
(Includes Coffee, Hot Tea, Soft Drink, Juice, and
Bottle of Water)

Half Day Beverage Service
(Includes, Hot Tea, Coffee, Soft Drink, Juice, and
Bottle of Water)

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