

Whispering Pines Restaurant

SUNDAY BRUNCH BUFFET • 11 am to 2 pm

(This is a Sample menu, items may change on a Chef's Whim)

Breakfast Type Items

- Chef's Attended Omelet Station
- Chef's Attended Carving Station
- Link Sausage
- Apple-wood Bacon
- Smoked Gouda Grits
- Fresh Seasonal Fruit
- Muffins and Assorted Breakfast Pastries
- Mixed Greens Salad with Two Dressings

Kountry Kitchen

- 3 to 4 Lunch Main Entrée Dishes
(such as Country Fried Steak, Chicken Pan Pie, Fried Catfish)
- 5 to 6 Side Dishes
(Such as White Acre peas, Green Beans, Mac & Cheese, Sweet Potato Casserole, Rice)

Desserts

- 4 to 5 Reasons to Finish
(Such as pecan Pie, Apple Cobbler, Chocolate Mousse)

Beverage Station

- Fresh Orange Juice, Regular and Decaf Coffee station
- Assorted Herbal Teas, Iced Teas and Water station

\$18.⁹⁵ per person

(Plus Florida State tax and 20% gratuity for parties of 6 or more)

WEEKEND BREAKFAST • 9 am to 11 am

Plantation Breakfast

- **Farmhouse Breakfast**

Two Farm fresh eggs Your Choice Scrambled, Over Easy or Fried Served with Plantation home fries, Apple-wood Bacon

- **Plantation French Toast**

Vanilla and Egg dipped French bread Griddled to a golden brown served with Apple-wood Bacon and Your choice of Maple Syrup

- **Chef's Omelet of the Day**

Cooked to order and served with Plantation Home Fries and your choice of Cajun Andouille sausage or Apple-wood bacon (Please ask your Server for details)

- **HLP Hot Cakes**

Three made to order Pancakes served with fresh seasonal fruit, Apple-wood Bacon, Whipped butter and Maple Syrup

- **Red Hills Eye Opener**

Toasted Bagel with Cream Cheese, Yogurt, Granola and Fresh Seasonal Fruit

