

CONTINENTAL BREAKFAST BUFFET

Continental Breakfast

\$29.00 per Person

Choice of Two (2) Juices: Orange, Grapefruit, Apple, Cranberry
Assorted Danishes, Muffins, Croissants
Bagels with Cream Cheese, Fruit Preserves and Butter
Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Teas

Executive Continental Breakfast

\$42.50 per Person

Choice of Two (2) Juices: Orange, Grapefruit, Apple, Cranberry
Assorted Danishes, Muffins, Croissants
Assorted Yogurt Loaves
Bagels with Cream Cheese, Fruit Preserves and Butter
Seasonal Sliced Fruit and Berries
Assorted Individual Yogurts
Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Teas

HOT BREAKFAST BUFFET

American Breakfast

\$45.50 per Person

Choice of Two (2) Juices: Orange, Grapefruit, Apple, Cranberry
Assorted Danishes, Muffins, Croissants
Bagels with Cream Cheese, Fruit Preserves and Butter
Choice of One (1) Bacon: Hickory Smoked Bacon or Turkey Bacon
Griddle Potatoes with Peppers and Onions
Scrambled Eggs with Chives
Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Teas

Columbia Breakfast

\$56.00 per Person

Choice of Two (2) Juices: Orange, Grapefruit, Apple, Cranberry
Scrambled Organic Brown Eggs
Hickory Smoked Bacon
Griddle Potatoes
Assorted Cereals
Seasonal Fruit Salad
Assorted Danishes, Muffins, Croissants
Bagels with Cream Cheese, Fruit Preserves and Butter
Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Teas

The New Yorker

\$64.00 per Person

Choice of Two (2) Juices: Orange, Grapefruit, Apple, Cranberry
Scrambled Organic Brown Eggs
Corned Beef Hash
Griddle Potatoes
Smoked Salmon and Gravlox Platter
Assorted Cereals
Seasonal Fruit Salad
Assorted Danishes, Muffins, Croissants
Bagels with Cream Cheese, Fruit Preserves and Butter
Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Teas

PLATED BREAKFAST

*Plated Breakfast selections are accompanied with:
Choice of Two (2) Juices: Orange, Grapefruit, Apple, Cranberry
Assortment of Breakfast Pastries
Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Teas.*

Brioche French Toast Strawberry Butter Maple Syrup Fresh Berries	\$43.50	per Person
Buttermilk Pancakes Maple Syrup Blueberry Compote Powdered Sugar	\$43.50	per Person
American Plated Breakfast Scrambled Organic Brown Eggs Hickory Smoked Bacon Griddle Potatoes	\$48.50	per Person
Smoked Salmon Diced Tomatoes Capers Red Onion Lemon Hard Boiled Egg Vegetable Cream Cheese	\$64.00	per Person

BREAKFAST ENHANCEMENTS

The following items are available only as additions to your Plated or Buffet Breakfast

Home Fried Potatoes	\$6.50	per Person
Hash Brown Patties	\$6.50	per Person
Apple Wood Smoked Sausage	\$6.50	per Person
Turkey Sausage	\$6.50	per Person
Hard Boiled Eggs Served by the Dozen	\$26.00	per Dozen

BREAKFAST SIDE ORDERS

Assorted KIND Bars	\$5.50	per Person
Individual Assorted Yogurt	\$8.50	per Person
Assorted Cereals	\$8.50	per Person
Oatmeal	\$14.50	per Person
Brown Sugar		
Raisins		
Toasted Walnuts		
Individual Quiches	\$17.50	per Person
Lorraine		
Vegetable		
Sliced Fruit Platter	\$17.50	per Person
FRESH PASTRIES – DOZEN		
With Fruit Preserves and Butter		
Muffins	\$24.00	per Dozen
Croissants	\$24.00	per Dozen
Danishes	\$24.00	per Dozen
Bagels	\$27.00	per Dozen
With Cream Cheese, Fruit Preserves and Butter		
Served by the Dozen		
Yogurt Station	\$27.00	per Person
Plain Yogurt		
Honey		
Fresh Berries		
Nut Granola		
Omelet Station (Chef Attendant Required) <small>MVC</small>	\$30.00	per Person
Mushrooms, Tomatoes, Onions, Bell Peppers		
Cheddar and Swiss		
Ham		
Bacon		
Smoked Salmon Platter	\$77.50	per Platter (serves 20 guests)
Bagels with Cream Cheese		
Diced Tomatoes		
Capers		
Red Onions		
Lemon		
Egg		
WHOLE FRUITS – DOZEN		
Oranges	\$37.00	per Dozen
Bananas	\$37.00	per Dozen
Apples	\$37.00	per Dozen