CONTINENTAL BREAKFAST BUFFET

Continental Breakfast  
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  
$29.00 per Person

Executive Continental Breakfast  
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  
$42.50 per Person

HOT BREAKFAST BUFFET

American Breakfast  
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  
$45.50 per Person

Columbia Breakfast  
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  
$56.00 per Person

The New Yorker  
Choice of Two (2) Juices: Orange, Grapefruit, Apple, Cranberry  
Scrambled Organic Brown Eggs  
Corned Beef Hash  
Griddle Potatoes  
Smoked Salmon and Gravlax 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  
$64.00 per Person
Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

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 $43.50 per Person
- Strawberry Butter
- Maple Syrup
- Fresh Berries

Buttermilk Pancakes $43.50 per Person
- Maple Syrup
- Blueberry Compote
- Powdered Sugar

American Plated Breakfast $48.50 per Person
- Scrambled Organic Brown Eggs
- Hickory Smoked Bacon
- Griddle Potatoes

Smoked Salmon $64.00 per Person
- Diced Tomatoes
- Capers
- Red Onion
- Lemon
- Hard Boiled Egg
- Vegetable Cream Cheese

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 $26.00 per Dozen
Served by the Dozen
## BREAKFAST SIDE ORDERS

<table>
<thead>
<tr>
<th>Name</th>
<th>Price</th>
<th>Unit</th>
</tr>
</thead>
<tbody>
<tr>
<td>Assorted KIND Bars</td>
<td>$5.50</td>
<td>per Person</td>
</tr>
<tr>
<td>Individual Assorted Yogurt</td>
<td>$8.50</td>
<td>per Person</td>
</tr>
<tr>
<td>Assorted Cereals</td>
<td>$8.50</td>
<td>per Person</td>
</tr>
<tr>
<td>Oatmeal</td>
<td>$14.50</td>
<td>per Person</td>
</tr>
<tr>
<td>Brown Sugar</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Raisins</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Toasted Walnuts</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Individual Quiches</td>
<td>$17.50</td>
<td>per Person</td>
</tr>
<tr>
<td>Lorraine</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Vegetable</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Sliced Fruit Platter</td>
<td>$17.50</td>
<td>per Person</td>
</tr>
</tbody>
</table>

### FRESH PASTRIES – DOZEN

<table>
<thead>
<tr>
<th>Name</th>
<th>Price</th>
<th>Unit</th>
</tr>
</thead>
<tbody>
<tr>
<td>With Fruit Preserves and Butter</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Muffins</td>
<td>$24.00</td>
<td>per Dozen</td>
</tr>
<tr>
<td>Croissants</td>
<td>$24.00</td>
<td>per Dozen</td>
</tr>
<tr>
<td>Danishes</td>
<td>$24.00</td>
<td>per Dozen</td>
</tr>
<tr>
<td>Bagels</td>
<td>$27.00</td>
<td>per Dozen</td>
</tr>
</tbody>
</table>

With Cream Cheese, Fruit Preserves and Butter

Served by the Dozen

<table>
<thead>
<tr>
<th>Name</th>
<th>Price</th>
<th>Unit</th>
</tr>
</thead>
<tbody>
<tr>
<td>Yogurt Station</td>
<td>$27.00</td>
<td>per Person</td>
</tr>
<tr>
<td>Plain Yogurt</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Honey</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Fresh Berries</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Nut Granola</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Name</th>
<th>Price</th>
<th>Unit</th>
</tr>
</thead>
<tbody>
<tr>
<td>Omelet Station (Chef Attendant Required)</td>
<td>$30.00</td>
<td>per Person</td>
</tr>
</tbody>
</table>

Mushrooms, Tomatoes, Onions, Bell Peppers
Cheddar and Swiss
Ham
Bacon

Smoked Salmon Platter

Bagels with Cream Cheese
Diced Tomatoes
Capers
Red Onions
Lemon
Egg

<table>
<thead>
<tr>
<th>Name</th>
<th>Price</th>
<th>Unit</th>
</tr>
</thead>
<tbody>
<tr>
<td>Smoked Salmon Platter</td>
<td>$77.50</td>
<td>per Platter</td>
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</tbody>
</table>

(serves 20 guests)

### WHOLE FRUITS – DOZEN

<table>
<thead>
<tr>
<th>Name</th>
<th>Price</th>
<th>Unit</th>
</tr>
</thead>
<tbody>
<tr>
<td>Oranges</td>
<td>$37.00</td>
<td>per Dozen</td>
</tr>
<tr>
<td>Bananas</td>
<td>$37.00</td>
<td>per Dozen</td>
</tr>
<tr>
<td>Apples</td>
<td>$37.00</td>
<td>per Dozen</td>
</tr>
</tbody>
</table>

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