
BREAKFAST

Breakfast Buffets include:

Coffee, Decaf & Assorted Teas

Choice of Two Juices: Orange, Grapefruit, Apple Cranberry

Continental Breakfast

Continental

29

Assorted Danishes, Muffins & Croissants
New York Style Bagels
with Cream Cheese, Fruit Preserves & Butter

Executive Continental

43

Assorted Danishes, Muffins & Croissants
New York Style Bagels
with Cream Cheese, Fruit Preserves & Butter
Assorted Yogurt Loaves
Seasonal Sliced Fruit & Berries

Hot Breakfast

American Breakfast

46

Assorted Danishes, Muffins & Croissants
New York Style Bagels
with Cream Cheese, Fruit Preserves & Butter
Choice of One: Bacon or Turkey Bacon
Griddle Potatoes with Peppers and Onions
Scrambled Eggs with Chives

Columbia Breakfast

56

Assorted Danishes, Muffins & Croissants
New York Style Bagels
with Cream Cheese, Fruit Preserves & Butter
Hickory Smoked Bacon
Griddle Potatoes
Scrambled Organic Brown Eggs
Seasonal Fruit Salad
Assorted Cereals

The New Yorker

64

Assorted Danishes, Muffins & Croissants
New York Style Bagels
with Cream Cheese, Fruit Preserves & Butter
Corned Beef Hash
Griddle Potatoes
Eggs benedict
Seasonal Fruit Salad
Assorted Cereals



BREAKFASTS

Breakfast Stations

Oatmeal Station

15

Brown Sugar, Raisins and toasted Walnuts

Yogurt Station

27

Honey, Fresh Berries & Granola

Omelet Station

(Chef Attendant Required)

30

Mushrooms, Tomatoes, Onions & Bell Peppers

Cheddar & Swiss

Ham & Bacon

By the Platter

Smoked Salmon

78

Smoked Salmon Lox

Bagels with Cream Cheese

Capers, Diced Tomatoes, Lemons, Red Onions

Sliced Eggs

Side Orders

Hash Brown Patties

7

Applewood Smoked Sausage

7

Turkey Sausage

7

Individual Assorted Yogurt

9

Assorted Cereals

9

Grits

15

with Butter and Cheese

Sliced Fresh Fruit

18

Individual Quiches

18

Lorraine

Vegetable

Hot Breakfast Wraps

18

Choice of Two (2):

Bacon, Egg & Cheese

Sausage, Egg & Cheese

Egg & Cheese

By The Dozen

Hard Boiled Eggs

26

Whole Fruits

37

Apples

Oranges

Bananas

Fresh Pastries

24

Croissants

Danishes

Muffins

Bagels

27

with Cream Cheese, Fruit Preserves & Butter



ADDITIONAL CHARGES

All Menu Items Are Per Person Unless Otherwise Noted

Hot Buffets Require a Minimum of Ten (10) Guests

Plated Meals Require a Minimum of Ten (10) Guests

Buffets Do Not Include Beverages Unless Otherwise Noted

Faculty House Menus Can Be Customized To Meet The Dietary Restrictions Of Your Event

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness

Staff

Waitstaff

42/Hour, Minimum of 210

Buffet: One (1) Waitstaff per 25 Guests

Plated: One (1) Waitstaff per 10 Guests

Reception: One (1) Waitstaff per 25 Guests

Bartender

42/Hour, Minimum of 210

One (1) Bartender per 75 Guests

Uniform Chef/Carver

42/Hour, Minimum of 210

One (1) Uniform Chef per 75 Guests

Coat Check Attendant

42/Hour, Minimum of 210

One (1) Uniform Chef per 100 Guests

Set-Up & Strike—Skyline

210

Required in Skyline Dining Room Only

Room Rentals

Room Rental rates will double without a food & beverage purchase

Please contact Sales Manager for Room Pricing

