## BREAKFAST

Breakfast Buffets include:
- Coffee, Decaf & Assorted Teas
- Choice of Two Juices: Orange, Grapefruit, Apple Cranberry

### Continental Breakfast

<table>
<thead>
<tr>
<th>Price</th>
<th>Description</th>
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</thead>
<tbody>
<tr>
<td><strong>Continental</strong> 29</td>
<td>Assorted Danishes, Muffins &amp; Croissants New York Style Bagels with Cream Cheese, Fruit Preserves &amp; Butter</td>
</tr>
<tr>
<td><strong>Executive Continental</strong> 43</td>
<td>Assorted Danishes, Muffins &amp; Croissants New York Style Bagels with Cream Cheese, Fruit Preserves &amp; Butter Assorted Yogurt Loaves Seasonal Sliced Fruit &amp; Berries</td>
</tr>
</tbody>
</table>

### Hot Breakfast

<table>
<thead>
<tr>
<th>Price</th>
<th>Description</th>
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</thead>
<tbody>
<tr>
<td><strong>American Breakfast</strong> 46</td>
<td>Assorted Danishes, Muffins &amp; Croissants New York Style Bagels with Cream Cheese, Fruit Preserves &amp; Butter Choice of One: Bacon or Turkey Bacon Griddle Potatoes with Peppers and Onions Scrambled Eggs with Chives</td>
</tr>
<tr>
<td><strong>Columbia Breakfast</strong> 56</td>
<td>Assorted Danishes, Muffins &amp; Croissants New York Style Bagels with Cream Cheese, Fruit Preserves &amp; Butter Hickory Smoked Bacon Griddle Potatoes Scrambled Organic Brown Eggs Seasonal Fruit Salad Assorted Cereals</td>
</tr>
</tbody>
</table>

### The New Yorker

<table>
<thead>
<tr>
<th>Price</th>
<th>Description</th>
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</thead>
<tbody>
<tr>
<td><strong>The New Yorker</strong> 64</td>
<td>Assorted Danishes, Muffins &amp; Croissants New York Style Bagels with Cream Cheese, Fruit Preserves &amp; Butter Corned Beef Hash Griddle Potatoes Eggs benedict Seasonal Fruit Salad Assorted Cereals</td>
</tr>
</tbody>
</table>
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

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**By the Platter**

**Smoked Salmon**
78
Smoked Salmon Lox
Bagels with Cream Cheese
Capers, Diced Tomatoes, Lemons, Red Onions
Sliced Eggs

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**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

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**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
**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*

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**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*

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**Room Rentals**

*Room Rental rates will double without a food & beverage purchase*

*Please contact Sales Manager for Room Pricing*