

Breakfast

BUFFETS

THE COFFEE SHOP 12

*Assortment of Fresh Muffins | Bagels
Whipped Sweet Butter | Cream Cheese
Variety of Preserves | Marmalade
Colombian Coffee | Tea*

CONTINENTAL 18

*Assortment of Fresh Muffins | Bagels
Whipped Sweet Butter | Cream Cheese
Variety of Preserves | Marmalade
Orange Juice, Apple Juice & Cranberry Juice
Colombian Coffee | Tea*

*The Following Buffets Include:
Assortment of Fresh Muffins, Bagels &
Crumb Cake, Whipped Sweet Butter &
Cream Cheese, Preserves & Marmalade,
Seasonal Sliced Fresh Fruit, Orange
Juice, Apple Juice & Cranberry Juice,
Colombian Coffee, Tea*

HEALTHY BALANCE 20

Also includes:
Hard Boiled | Cottage Cheese

RISE & SHINE 28

Also includes:
*Farm Fresh Scrambled Eggs
Hickory Smoked Bacon
Grilled Sausage Links*

BRIGHT START 30

Also includes:
*Farm Fresh Scrambled Eggs
Hickory Smoked Bacon
Grilled Sausage Links
Foragate Potatoes
Yogurt*

HEALTHY START 32

Also includes:
*Farm Fresh Scrambled Eggs
Hard Boiled Eggs
Turkey Bacon
Turkey Sausage
Foragate Potatoes
Yogurt Parfaits | Granola | Berries*

Breakfast

PLATED

Includes Orange Juice | Assorted Muffins | Crumb Cake

Colombian Coffee | Decaffeinated Coffee | Tea

Farm Fresh Scrambled Eggs | Hickory Smoked Bacon | Home Fried Potatoes 19

Quiche Lorraine | Bacon | Swiss Cheese 18

Traditional Eggs Benedict | Chive Hollandaise | Home Fried Potatoes 20

*Grilled Petite Filet Mignon | Scrambled Eggs with Chives and Mushrooms |
Home Fried Potatoes 40*

Egg Beaters Garden Vegetable Frittata | Fresh Chives | Grilled Tomatoes 19

BREAKFAST ENHANCEMENTS

Fresh Seasonal Berries | Vanilla Yogurt Sauce 5

Fresh Honeydew | Cantaloupe | Oranges | Pineapple | Grapes | Raspberry Yogurt 5

French Toast | Maple Syrup 4

Cheese Blintzes | Wild Berry Coulis 5

North Atlantic Salmon | Capers | Onions | Cream Cheese | Toasted Bagel 9

Pricing is per person. Requires a minimum of 6 guests.
All Food & Beverage Charges Subject to 21% Service Charge & 6.625% State Sales Tax.

Brunch

DISPLAY

Seasonal Fresh Fruit
Garden Salad Bar
Muffins | Bagels | Crumb Cake
Whipped Sweet Butter | Cream Cheese
Variety of Preserves | Marmalade
Hickory Smoked Bacon | Grilled Sausage Links
Medley of Seasonal Vegetables
Oven Roasted Red Bliss Potatoes

BUBBLY BAR

Mimosas
House Champagne | Orange |
Cranberry Juices | Assorted
Berries
+15

OMELETTE STATION*

OR

WAFFLE STATION

Farm Fresh Eggs | Egg Whites | Egg Beaters
Swiss | Colby | Cheddar Cheeses
Diced Tomatoes | Peppers | Onions | Mushrooms
| Diced Smoked Ham | Sausage | Chorizo

Handmade Belgium Waffles
Seasonal Berries | Whipped Cream
Sweet Butter | Maple Syrup

PASTA STATION*

Penne Pasta
Marinara | Alfredo Sauces
Olives | Mushrooms
Zucchini | Squash | Onions | Red Peppers | Artichoke
Italian | Garlic Breads
Parmesan Cheese | Cracked Red Pepper

*Requires Chef Attendant. May Opt for Unattended Station with Two Pastas and Two Sauces

BREAKFAST SELECTION

Choice of One

Scrambled Eggs | Chives
Cheese Blintzes | Berry Coulis
Vegetarian or Quiche Lorraine
Challah French Toast | Pecan Maple Syrup

LUNCH SELECTION

Choice of Two

Grilled Salmon | Chive Beurre Blanc or Teriyaki Glaze
Roast Round of Beef | Mushroom Demi
Sautéed Chicken Breast | Balsamic Honey Glaze
Chicken Breast | Lemon Wine Herb
Eggplant Rollatini | Ricotta | Mozzarella
Tilapia | Tomato | Capers | Chives | Olive Oil

DESSERT

Cheesecake Bites
Chocolate Mousse Shooters
Mini Italian Pastries

Orange Juice | Apple Juice | Cranberry Juice
Colombian Coffee | Decaffeinated Coffee | Tea

52

*Requires chef attendant, \$150 chef fee applied. Pricing is per person except for a la carte.
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