



Savor Breakfast

Wake Up

Spring & Summer



Continental Breakfast

Continental Breakfast **12.50 per guest**
An assortment of Breakfast Breads,
Pastries, Sweet Butter & Preserves.
Served with Orange Juice, Coffee & Hot Teas

Executive Continental **20.00 per guest**
Whole Fruit & Sliced Fruit,
Display of Freshly Baked Muffins.
Served with your choice of
Ham, Egg & Cheese Croissants or
Deluxe Biscuits with Sausage, Egg & Cheese.
Includes Orange Juice, Coffee & Hot Teas

Southwest Continental **19.00 per guest**
Whole Fruit & Sliced Fruit, with your choice of
Breakfast Breads or Freshly Baked Muffins.
Choose Spinach Flour Tortilla Burritos with
Guacamole, Eggs, Potato, Bacon, Queso Blanco
or Spinach Flour Tortilla Burritos with Cilantro
Marinated Tofu **(V)**, Pico de Gallo, Guacamole,
Potatoes & Queso Blanco.
Served with Orange Juice, Coffee & Hot Teas

Let's Get Started! **17.00 per guest**
Assortment of large Gourmet Muffins, Scones & Danish,
Fresh Fruit Greek Yogurt Parfaits, served with
Orange Juice, Coffee & Hot Teas **(V)**

A Healthier Way **16.00 per guest**
Whole Fruit Baskets to include Apples, Bananas & Oranges,
Assorted Granola Bars, Cereal Bars & Smoothie Bars.
Includes Orange Juice, Coffee & Hot Teas **(V)**

- Breakfast Enhancements
- Steel Cut Oatmeal (VE)** **6.00 per guest**
with Brown Sugar, Honey, Raisins, Walnuts
 - Yogurt Station (V)** **8.00 per guest**
with Vanilla Greek Yogurt, Granola & Fresh Berries
 - Smoked Salmon Display** **12.00 per guest**
with Bagels & Traditional Accompaniments

*Price is per person and based on 30 minutes of continuous service
A 22% service charge and current sales tax will be added to the menu prices
All pricing subject to change*

V-Vegetarian VE-Vegan GF-Gluten Free



Buffets...Endless Possibilities

All Buffets Include Fresh Fruit Display,
Orange Juice, Cranberry Juice, Coffee & Hot Teas

All American 22.00 per guest

Herbed Scrambled Eggs with
Rosemary Roasted Red Skin Potatoes,
your choice of Crispy Bacon or Sausage,
served with Buttermilk Biscuits & Gravy

Healthy Start 23.00 per guest

Energy Packed Egg Whites scrambled
with Spinach & Sun-dried Tomatoes, your
choice of Turkey Bacon or Sausage. Includes
Potato & Parsnip Hash, Creamy Steel Cut Oats,
Fresh Berry Medley & Buttermilk Biscuits & Gravy

Price is per person and based on 30 minutes of continuous service
A 22% service charge and current sales tax will be added to the menu prices
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V-Vegetarian VE-Vegan GF-Gluten Free

Breakfast Buffet

Sweet Cravings 23.00 per guest

Local Blueberry Cream Stuffed French Toast,
Lemon Zest Pancakes, Apple Sausage, Yogurt Parfaits,
& Freshly Baked Buttermilk Biscuits & Gravy

Sunrise Surprise 24.00 per guest

Tuscan Frittata with Prosciutto, Fontina & Tomatoes,
served with Dried Fruit & Nut Bread Pudding, Apple Bacon,
Pork Sausage, Buttermilk Biscuits & Gravy

Additions to complement your Buffet:

Additional Egg or Protein Option 4.50 per guest

Additional Starch Option 4.50 per guest

(choose Pancakes, French Toast, Breakfast Potatoes or Grits)

Steel Cut Oatmeal (VE) 6.00 per guest

with Brown Sugar, Honey, Raisins & Walnuts

Yogurt Station (V) 8.00 per guest

with Vanilla Greek Yogurt, Granola & Fresh Berries

Smoked Salmon Display 12.00 per guest

with Bagels & Traditional Accompaniments

Omelet Station with Attendant 8.00 per guest

Farm Fresh Omelets with Traditional Accompaniments + 125 flat fee
for attendant



French Broad Brunch Buffet

43.00 per guest

Herbed Scrambled Eggs with Goat Cheese

Crispy Breakfast Potatoes

Maple Sausage Links

Hickory Smoked Bacon

Pecan Maple French Toast

Yogurt & Granola with Dried Fruit & Nuts

Fresh Cut Fruit with Berry Sauce

Assorted Fresh Danish & Croissants
with Whipped Butter & Jam

Wild Smoked Salmon
with Assorted Bagels & Cream Cheese

Assorted Cured Meats & Domestic Cheeses

Buffet includes Orange Juice, Cranberry Juice, Coffee & Iced Tea

Fresh Mozzarella, Sliced Tomatoes & Basil
with Extra Virgin Olive Oil

Cucumber Bites stuffed with Zesty Crab Salad

Baked Macaroni & Cheese (Gruyere, Fontina, Sharp Cheddar)
with Breadcrumb Topping

Tossed Spinach Salad with Pears, Pecans,
Crumbled Roquefort Cheese & Vinaigrette Dressing

Flourless Chocolate Cake & Cheese Cake

Additions to complement your Buffet:

Belgian Waffle Station **5.00 per guest**
with Whipped Butter, Maple Syrup & Fruit

Spanish Omelet Station **8.00 per guest**
Smoked Ham & Turkey, Assorted Cheeses, Onions,
Peppers, Spinach

Waffle and Omelet Stations: add \$125.00 each for station attendant

*Buffet price is per person and based on 60 minutes of continuous service.
A 22% service charge and current sales tax will be added to the
menu prices. All pricing subject to change*