



## BREAKFAST

### Continental Breakfast

Served with freshly brewed coffee, tea and milk

Chef's selection of freshly baked breakfast breads with fruit preserves, butter, margarine and cream cheese. Fresh orange, cranberry, and apple juices.

**\$9.50 per person**

Seasonal fresh sliced fruit

**\$2.00 per person**

### Breakfast Table

Served with freshly brewed coffee, tea and milk

Chef's selection of freshly baked breakfast pastries and bagels with fruit preserves, butter, margarine and cream cheese. Fresh orange, cranberry and apple juices.

Variety of cold cereals, assorted yogurts, house almond granola, seasonal fresh sliced fruit, hickory smoked maple sausage, vanilla french toast, fresh scrambled eggs and potatoes o'brien.

**\$18.00 per person**

### Buffet Enhancement

Turkey sausage	<b>\$3.00 per person</b>
Smoked bacon	<b>\$3.00 per person</b>
Cheese blintzes	<b>\$2.00 per person</b>
Country biscuits and gravy	<b>\$2.00 per person</b>
Buttermilk pancakes	<b>\$2.00 per person</b>

### Belgium Waffle Station

Cooked to order light belgium waffles with strawberry and apple compotes, maple syrup, whipped cream, chocolate chips and fresh blueberries.

**\$3.00 per person**

### Omelet Station

Cooked to order fresh omelets with onions, bacon, lox, sausage, cheese varieties, fresh spinach, mushrooms, green peppers and tomatoes.

**\$4.00 per person**

*Attendant fee will apply for action stations  
**\$90.00 each***

***BUFFET REQUIRES A MINIMUM OF 30 GUESTS,  
OTHERWISE, ADD \$3.00 PER GUEST***

### Served Breakfasts

Served with freshly brewed coffee, tea and milk

Chef's selection of assorted breakfast pastries with fruit preserves, butter and margarine.

Fresh scrambled eggs, smoked bacon, hickory smoked sausage and breakfast potatoes.

**\$13.00 per person**

**PRICES LISTED ABOVE ARE PER PERSON AND DO NOT INCLUDE TAX (CURRENTLY 7%) OR SERVICE FEE (CURRENTLY 22%). MENU PRICING IS SUBJECT TO CHANGE AND WILL BE CONFIRMED 90 DAYS PRIOR TO YOUR FUNCTION.**

