Breakfast Buffets

Breakfast Buffets Include Orange and Apple Juice
Coffee, Decaffeinated Coffee and Tea

Traditional Continental

Seasonal Fresh Sliced Fruit
Assortment of Muffins,
Danishes and Croissants
Butter and Assorted Preserves

$11.95 per person

Deluxe Continental

(Minimum 15 People)
Seasonal Fresh Sliced Fruit
Assortment of Pastries
Assorted Individual Cold Cereals served
with 2% and Skim Milk
Individual Fruit Yogurt
Butter and Assorted Preserves

$14.95 per person

Sunrise

(Minimum 15 People)
Seasonal Fresh Sliced Fruit
Assortment of Pastries
Scrambled Eggs
Home Style Hash Browns
Butter and Assorted Preserves

Choice of One of the Following:

Ham
Bacon
Sausage

$15.95 per person

Executive

(Minimum 20 People)
Seasonal Fresh Sliced Fruit
Assortment of Pastries
Individual Fruit Yogurt
Scrambled Eggs
Bacon
Sausage
Home Style Hash Browns
Butter and Assorted Preserves

$18.95 per person

Enhancements
(Based on per person)

Pancakes **$2.50**
Waffles **$2.95**
Hard Boiled Eggs **$1.25**
Eggs Benedict **$3.95**

Individual Yogurt **$2.95**
Individual Cold Cereal **$2.50**
Oatmeal **$2.50**
Cottage Cheese **$2.50**

Bacon **$2.50**
Ham **$2.50**
Sausage **$2.50**
White or Whole Wheat Toast **$1.25**

Prices subject to change.

Plate Service Breakfast

Served Breakfasts Include
Orange Juice, Coffee, Decaffeinated Coffee and Tea

Classic

Fresh Fruit Cocktail
Scrambled Eggs
Home Style Hash Browns
Served with your choice of Bacon, Ham or Sausage

$13.95

Eggs Benedict

English Muffin Topped with Poached Eggs,
Smoked Ham and Hollandaise Sauce
Served with Home Style Hash Browns

$14.95

Daylight

Fresh Fruit Cocktail
Quiche Lorraine
Home Style Hash Browns

$13.95

Sunlight

Cinnamon Raisin French Toast
Enhanced with Mixed Berry Compote,
Maple Syrup and Powdered Sugar
Served with Country Style Sausages

$13.95

Prices subject to change.

Brunch Buffet

(Minimum of 30 People)
Brunch Buffet Includes Orange and Apple Juice,
Coffee, Decaffeinated Coffee and Tea

Seasonal Fresh Sliced Fruit with Yogurt Dip
Assorted Danishes and Muffins
Butter and Preserves

Scrambled Eggs with Peppers, Onions and Ham
Mini Pancakes with Butter and Syrup
Bacon and Sausage
Homestyle Hash Browns

Mixed Field Greens with Assorted Dressings
Chef's Choice of Three Additional Salads
Oven Roasted Potatoes
Carved Roast Beef

Chef's Dessert Display

$23.95

Enhancements
(Based on per person)

French Toast **$2.50**
Eggs Benedict **$3.95**
Waffles **$2.95**
Chef Attended Omelet Station **$4.95/person**

Prices subject to change.