

Breakfast

THE CONTINENTAL

Fresh Orange Juice

Assorted Muffins, Danishes and Croissants

Seasonal Sliced Fruit Platter

Premium Coffee Bean Coffee and A Selection of Teas by Tea Forte

\$19 per person

THE CONTINENTAL REFRESH

Fresh Orange Juice and Apple Juice

Assorted Muffins, Danishes and Croissants

Seasonal Sliced Fruit Platter

Assorted Fruit Yogurts

Assorted Bagels and Cream Cheese

Premium Coffee Bean Coffee and A Selection of Teas by Tea Forte

\$23 per person

THE AMERICAN SUNRISE

Fresh Orange Juice and Apple Juice

Assorted Muffins, Danishes, and Croissants

Seasonal Sliced Fruit Platter

Assorted Fruit Yogurts

Assorted Cereal, Granola, and Milk

Assorted Bagels and Cream Cheese

Fluffy Scrambled Eggs, Applewood Smoked Bacon, and Roasted Breakfast Potatoes

Premium Coffee Bean Coffee and A Selection of Teas by Tea Forte

***Minimum of 25ppl.**

\$29 per person

THE AMERICAN INDULGE

Fresh Orange Juice and Apple Juice

Assorted Muffins, Danishes and Croissants

Seasonal Sliced Fruit Platter

Assorted Seasonal Whole Fruit

Assorted Fruit Yogurts

Granola & Berries Yogurt Parfait Cups

Assorted Cereal, Granola and Milk

Assorted Bagels and Cream Cheese

Fluffy Scrambled Eggs, Applewood Smoked Bacon, Sausage Links, and Roasted Breakfast Potatoes

Steel Cut Oatmeal, Bananas, Walnuts, Dry Cranberries

Grilled Tomatoes and Pesto

Premium Coffee Bean Coffee and Selection of Teas by Tea Forte

***Minimum of 25ppl.**

\$34 per person

*\$135 Setup fee will apply to buffets for less than 25 guests

Additions

OMELET STATION

Custom Made to Order

Create Your Own Omelet or Egg Dish with A Variety of Fresh Cheeses, Vegetables, and Meats

\$12 per person

\$135 per attendant (1 attendant per 50 people required)

Minimum of 25 ppl.

WAFFLE STATION

Custom Made to Order

Berries, Assorted Nuts, Syrup, and Whipped Cream toppings

\$10 per person

\$135 per attendant (1 attendant per 50 people required)

Minimum of 25 ppl.

EXTRAS

(To be added to the buffet menu of your choice)

Flavored Coffee Syrup (*vanilla, hazelnut, caramel*)

Fresh Whipped Blueberry Cream Cheese

Granola & Berries Yogurt Parfait Cups

Applewood Smoked Bacon

Sausage Links

Fluffy Scrambled or Hardboiled Eggs

Mini Cheese Omelets

\$4 per person

Egg Whites Scrambled

Candied Walnuts and Berries French Toast

Ricotta and Blueberry Pancakes

\$5 per person

Cheese and Sausage Breakfast Sandwiches

Steel Cut Oatmeal (*bananas, walnuts, dry cranberries*)

Eggs Benedict with Homemade Hollandaise Sauce

Peeled Shrimp

Crab Cakes

\$6 per person

Cold Cuts (*sliced Meats & Cheeses*) Served with Crackers

Salmon Lox with Sliced Tomatoes, Red Onions, Bagels & Cream Cheese

\$10 per person

Brunch

BRUNCH BUFFET

Fresh Orange Juice and Apple Juice
Assorted Muffins, Danishes and Croissants
Seasonal Sliced Fruit Platter
Granola & Berries Yogurt Parfait Cups
Fluffy Scrambled Eggs
Applewood Smoked Bacon & Sausage Links
Roasted Breakfast Potatoes
Premium Coffee Bean Coffee
Selection of Teas by Tea Forte

\$29 per person

AFTERNOON TEA

MINI SANWICHES

Curry Chicken, Celery Herb Mayo, Butter Croissant
English Cucumber, Mint Cream Cheese, Black Sesame Seed Wheat Toast
Roasted Turkey, Cranberry Spread, Toasted Brioche
Smoked Salmon, Dill Cream Cheese, Bagel Chips
Egg, Watercress, Ciabatta

\$33 per person

SWEET THOUGHTS

Orange Scone
Assorted Jam and Honey Butter
Mini Fruit Tart
Chocolate Covered Strawberries
Raspberry Mousse Cup
Lemon Squares

\$33 per person

Minimum of 25ppl.

*\$135 Setup fee will apply to buffets for less than 25 guests