

BAGELS

Assorted Bagels
Served with individual containers of cream cheese and preserves

\$10 PER DOZEN

DONUTS

Assorted Fresh baked Donuts

\$8 PER DOZEN

PASTRIES

Assorted House-baked Pastries to include:
Croissants, Ginger Scones, Warm Mini Bagels with Cream Cheese Filling, and Lemon Poppy Seed Muffins
Served with preserves

\$14 PER DOZEN

COFFEE AND PASTRIES

Assorted House-baked Pastries to include:
Croissants, Ginger Scones, Warm Mini Bagels with Cream Cheese Filling, and Lemon Poppy Seed Muffins
Served with preserves
Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Teas

\$ 6 PER PERSON

Add Orange and Cranberry Juice, \$2 PER PERSON

Add Assorted Bagels, \$2 PER PERSON

CONTINENTAL BREAKFAST

Assorted House-baked Pastries to include:
Croissants, Ginger Scones, Warm Mini Bagels with Cream Cheese Filling, and Lemon Poppy Seed Muffins
Served with preserves
Fresh Sliced Fruit and Berries
Orange and Cranberry Juices
Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Teas

\$11 PER PERSON

DELUXE CONTINENTAL BREAKFAST

Croissants, Ginger Scones, Warm Mini Bagels with Cream Cheese Filling, and Lemon Poppy Seed Muffins
Assorted House-baked Pastries to include:
Served with preserves
Fresh Sliced Fruit and Berries
Assorted Yogurts
Granola Cereal
Breakfast and Granola Bars
Orange and Cranberry Juice
Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Teas

\$14 PER PERSON

HOT BREAKFAST BUFFET

Croissants, Ginger Scones, Warm Mini Bagels with Cream Cheese Filling, and Lemon Poppy Seed Muffins
Assorted House-baked Pastries to include:
Served with preserves
Fresh Sliced Fruit and Berries
Scrambled Eggs with Fresh Herbs
Chicken Apple Sausage or Bacon
Breakfast Potatoes or Hash Browns
Orange and Cranberry Juice
Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Teas

\$16 PER PERSON

Add 2 breakfast meats at \$ 4 Per Person
Add French Toast to Breakfast buffet at \$2 Per Person

SERVED BREAKFAST

Croissants, Ginger Scones, Warm Mini Bagels with Cream Cheese Filling, and Lemon Poppy Seed Muffins
Assorted House-baked Pastries to include:
Served with preserves
Home Fries, Hash Browns, Cottage Fries or Fruit Salad
(please select one from above)

Scrambled Huevos Rancheros with Black Beans, Salsa and Quesadilla
Wild Mushroom and Parmesan Frittata
Traditional Buttermilk Pancakes with Maple Syrup and Bacon
Almond Crusted French Toast with Maple Syrup and Chicken Apple Sausage
Tomato Mozzarella Basil Strata
(please select one from above)

Orange and Cranberry Juices
Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Teas

\$20 PER PERSON

CURED SALMON STATION

Trio of Gravlox:
Brandy and Dill, Whiskey and Pepper, Aquavit
Diced Egg Yolk and Whites, Capers, Caper Berries, Cured Olives, Potato Pancake, Diced red Onion, Crème Fraiche,
and Butter Fried Brioche Toast

\$12 PER PERSON

Add on to buffet breakfast, \$8 PER PERSON

All food and beverage is subject to a 21% service charge, prices are subject to change.

Breakfast Buffets require a minimum of 20 guests or more.