



BREAKFAST BUFFET

Buffet Menu Items are Served with an Assortment of Breakfast Pastries, Biscuits, Butter and Preserves, Freshly Brewed Coffee, Decaffeinated Coffee and Orange, Cranberry and Apple Juice

Fresh Fruit Salad

Fluffy Scrambled Eggs

Crispy Bacon, Ham and Sausage Links

Breakfast Potatoes or Corned Beef Hash

Assorted Dry Cereals

\$17.50 Per Person

Select any Additional Item Below at an
Additional Charge Per Person, Per Item:

Fresh Made Oatmeal or Cream of Wheat

\$2.50

French Toast or Belgium Waffle Sticks with Warm Vanilla Maple Syrup

\$3

Cheese Blintz with Blueberry Compote

\$3

Biscuits and Country Sausage Gravy

\$4

Old Fashioned Buttermilk Pancakes with Warm Vanilla Maple Syrup

\$5

Sliced Smoked Salmon Served with Traditional Accompaniments

\$7.50

**Consuming raw or uncooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness*

Prices Subject to Current 20% Service Charge and Appropriate Sales Tax



** Belgian Waffles Made to Order and Served with Whipped Cream,
Fruit Toppings and Warm Vanilla Maple Syrup
\$5

** Baked Glazed Ham with Roasted Fruit Compote and Grain Mustards
\$5

** Omelets Prepared to Order
Selection of Eight Delicious Toppings
Ham, Bacon, Sausage, Cheddar Cheese, American Cheese, Diced
Tomatoes, Onions and Fresh Mushrooms
Served with Homemade Salsa
\$7

*** Uniformed Chef Required
\$100 Per Chef*

*Buffets are priced at a minimum of 50 people.
Please consult your catering professional for smaller groups.*

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