



Breakfast Banquet Menu

A La Carte Buffets

Includes iced water, coffee & decaf

Priced per person

Accompaniments:

Whole Fresh Fruit \$1.5
Granola Bars \$2
Fresh Seasonal Fruit \$2.5
Irish Oatmeal \$3
Cold Cereal with milk \$4
Hearts of Romaine Salad \$4
Individual Fruit Yogurts \$5

Entrees:

Herb Roasted New Potatoes \$3
Hash Browns \$3
Farm Fresh Scrambled Eggs \$5
Smoked Bacon \$6
House Made Maple Sausage \$6
House Made Quiche \$7
Crème Brule French Toast \$7

Pastries:

Fresh Baked Pastries \$2.5
Fresh Baked Danish \$2.5
Fresh Baked Muffins \$2.5
Toast with Butter & Preserves \$2.5
Bagels and Cream Cheese \$2.5

Plated Options

Plated Breakfast Entrees include Breakfast Pastries,

Iced Water, Coffee or Decaf

Crème Brûlée French Toast, <i>Raspberry Syrup, Vanilla Scented Mascarpone, Chocolate Curls</i>	15
Omelet, <i>Fischer Farm Ham, Shredded Cheddar, Scallions and Mixed Greens</i>	16
House Made Quiche, <i>Pancetta, Fromage Blanc and Spinach served with Mixed Greens, Light Vinaigrette</i>	16
Cured-Smoked Salmon, <i>Cream Cheese, Bagels, Capers, Tomato, Red Onion</i>	16
American Breakfast, <i>Cheddar Scrambled Eggs, Hash Browns House made Maple Sausage or Fisher Farm Bacon</i>	17

Additional Beverage Options:

Chilled Fruit Juices (orange, apple, cranberry) \$16 per quart
Assorted Soft Drinks \$3 each
Panna or Pellegrino Bottled Water \$10 each
Apple Cider with Cinnamon (Hot or Chilled) \$35 per gallon
Hot Chocolate \$35 per gallon