

Continental Breakfast

The Classic, \$44

- Juices | Orange | Apple | Cranberry
- Fresh Cut Seasonal Fruits & Berries (GF) (VG)
- Parfaits | House Made Granola | Greek Yogurt | Fresh Berries | Honey
- Baked Goods | Croissants | Danish | Muffins | Fruit Preserves | Butter (V)
- Mayflower Banana Bread
- Assorted Yogurts (GF)
- Fresh Brewed La Colombe Coffee | Decaf | Herbal Teas

The Deluxe, 49

- Juices | Orange | Apple | Cranberry | Grapefruit
- Fresh Cut Seasonal Fruits & Berries (GF) (VG)
- Baked Goods | Croissants | Danish | Muffins | Bagels | Fruit Preserves | Cream Cheese | Butter (V)
- Mayflower Banana Bread
- Parfaits | House Made Granola | Greek Yogurt | Fresh Berries | Honey (GF) (V)
- Fresh Brewed La Colombe Coffee | Decaf | Herbal Teas

Chef Crafted Daily Additions to the Deluxe:

- Monday- English Muffin | Turkey Sausage | Egg | White Cheddar
- Tuesday & Saturday- Crustless Quiche | Onion | Potato (GF)
- Wednesday & Sunday- Croissant | Ham | Egg | Cheese
- Thursday- Frittata | Spinach | Swiss (GF)
- Friday- Crustless Quiche | Swiss | Bacon (GF)

(GF) - Gluten Friendly (V) - Vegetarian (VG) - Vegan

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Plated Breakfast

Traditional, 45

- Cage Free Scrambled Eggs | Applewood Smoked Bacon | Sausage | Home Fries (GF)

Orange French Toast, 44

- Chicken Apple Sausage | Maple Syrup | Fresh Cream

Roasted Tomato Egg White Frittata, 44

- Wilted Spinach | White Cheddar | Home Fries (GF)

All Includes:

- Family Style Bakery Basket of Muffins, Croissants & Mayflower Banana Bread | Fresh Cut Fruit for the Table | Orange Juice | La Colombe Coffee | Decaf & Herbal Teas

~~~ Kosher meals are available ~~~

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# Breakfast Buffet

## Essential, 58

- Juices | Orange | Apple | Cranberry
- Fresh Cut Seasonal Fruits & Berries | Assorted Yogurts (GF) (V)
- Baked Goods | Croissants | Danish | Muffins | Fruit Preserves | Butter (V)
- Mayflower Banana Bread
- Steel Cut Oatmeal | Raisins | Brown Sugar | Honey (GF) (V)
- Cage Free Scrambled Eggs (GF)
- Applewood Smoked Bacon (GF)
- Chicken Apple Sausage (GF)
- Skillet Potatoes | Onions | Peppers (GF) (VG)
- Fresh Brewed La Colombe Coffee | Decaf | Herbal Teas

## Mind | Body | Soul, 56

- Freshly Squeezed Orange Juice
- Infused Water | Honeydew – Blueberry | Citrus – Cucumber
- Fresh Cut Seasonal Fruits (GF) (VG)
- Baked Goods | Whole Wheat Croissants | Bran Muffins | Fruit Preserves | Butter (V)
- Steel Cut Oatmeal | Berries | Nuts | Brown Sugar | Dried Cranberries (GF) (VG)
- Assorted Yogurts (GF) (V)
- Cage Free Scrambled Egg Whites (GF)
- Chicken Apple Sausage (GF)
- Roasted Sweet Potato | Kale (GF) (VG)
- Fresh Brewed La Colombe Coffee | Decaf | Herbal Teas

## Indulge, \$60

- Juices | Orange | Apple | Cranberry
- Fresh Cut Seasonal Fruits & Berries | Assorted Yogurts (GF) (V)
- Overnight Oats | Dried Apricots | Gogi Berries | Pistachios | Local Honey
- Baked Goods | Bagels | Danish | Muffins | Fruit Preserves | Butter | Cream Cheese (V)
- Cage Free Scrambled Eggs (GF)
- Blueberry Granola Buttermilk Tarts | Maple Syrup
- Breakfast Potato Casserole | Scallions | High Country Aged Cheddar
- Applewood Smoked Bacon
- Pork Sausage Links
- Fresh Brewed La Colombe Coffee | Decaf | Herbal Teas

## Brunch, 71

- Juices | Orange | Apple | Cranberry
- Fresh Cut Seasonal Fruits | Berries (GF) (VG)
- Cinnamon Rolls | Croissants | Muffins | Bagels | Fruit Preserves | Cream Cheese | Butter (V)
- Assorted Yogurts (GF) (V)
- Grilled Seasonal Vegetables | Chimichurri | Balsamic (GF) (VG)
- Bunch Salad | Tomato | Avocado | Cheddar Cheese | Pickled Onion | Herb Vinaigrette (GF) (V)
- Cage Free Scrambled Eggs (GF)
- Applewood Smoked Bacon (GF)
- Honey Roasted Chicken Thigh (GF)
- Maryland Crab Cakes | Mustard Sauce
- Skillet Potatoes | Onions | Peppers (GF) (VG)
- Milky Way Cake | Mini Eclairs | Red Berry Beignets
- Fresh Brewed Coffee | Decaf | Bigelow Teas

**(GF) - Gluten Friendly (V) - Vegetarian (VG) - Vegan**

**All breakfast buffets are prepared for a minimum of 25 guests.**

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# Breakfast Enhancements | Displays | Stations

## Individual Items, Each

- Deep Dish Buttermilk Tarts | Blueberry, Granola | Banana, Walnut \$9 (V)
- Orange Infused French Toast | Butter | Maple Syrup \$10 (V)
- Mini Filled Muffins | Chocolate, Hazelnut | Mixed Berry \$8 (V)
- Warm Cinnamon Buns \$9 (V)
- Greek Yogurt Parfaits | Fresh Berries | House Made Granola \$9 (GF) (V)
- Morning Grain Bowls | Apple Infused Quinoa | Greek Yogurt | Fresh Fruit \$9 (GF) (V)
- Hard Boiled Eggs \$65 (per dozen) (GF)
- Pork Breakfast Sausage \$8 (GF)
- Breakfast Burrito | Egg | Onion | Sweet Peppers | Salsa | Cheddar \$11
- Croissant Sandwich | Ham | Egg | Cheese \$11
- English Muffin Sandwich | Egg White | Spinach | Red Pepper Pesto \$11

## Norwegian Smoked Salmon, 21

- Traditional Accompaniments | Bagels | Cream Cheese

## Omelet Station, 22

- Ham | Bacon | Shrimp | Tomato | Onion | Peppers | Spinach | Mushrooms | Cheddar Cheese | Jack Cheese | Salsa
- \$325 Chef Attendant Fee Per Station

## Belgian Waffles, 14

- Berries | Bananas | Fresh Cream | Butter | Maple Syrup

## Charcuterie & Cheese, 20

- Cured Meats | Local & Domestic Cheeses

## Hand Carved Smoked Bacon, 16

- Biscuits | Honey Mustard

## Bloody Mary & Mimosa Bar, 17 per Drink

- Premium Vodka, Sparkling Wine | Fresh Juices
- Bartender Fee is \$325 per Bartender for up to (3) Hours. Additional Hours: \$75 per Bartender. *One bartender is recommended per every 75 guests for all beverage service.*

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