

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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All Food and Beverage (F&B) prices are subject to a Staff Service Charge (currently 19.43%) and House Service Charge (currently 6.57%). Room Rental prices are subject to a House Service Charge (currently 26%). Audio Visual charges are subject to a 26% House Service Charge. The Staff Service Charge on Food and Beverage items is distributed entirely to service personnel involved with the event on top of their base wages; the House Service Charge on F&B items and Room Rental is retained by the Hotel. The House Service Charge on AV is retained by the Hotel. The House Service Charge is used to cover the cost of equipment, heat, light, power and other expenses related to Hotel operations and costs of the event. The House Service Charge is not a tip or gratuity for services provided by service personnel, and no part of the fee is distributed to service personnel. All prices and charges are subject to applicable taxes, currently 10%.

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

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**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 Attendent 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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