

BREAKFAST BUFFET

Buffets are subject to a Minimum number of 25 Guests, all prices per person
Offered until 11:00am

THE CONTINENTAL

Sliced Fresh Fruit
Assorted Breakfast Breads
Yogurt & Granola
Oatmeal
Assorted Mini cereals
Coffee, Hot Tea & Assorted Juices
\$15.00

CLASSIC AMERICAN

Fresh Fruit Display with Seasonal Berries
Scrambled Eggs
Home Fried Potatoes
Bacon & Sausage
Assorted pastries
Coffee, Hot Tea & Assorted Juices
\$22.00

MEDITERRANEAN BREAKFAST

Olives
Yogurt
Mediterranean frittata
Banana Nut Oatmeal
Pancakes
Mediterranean Breakfast Couscous
Chickpea & Potato Hash
Avocado Toast
Coffee, Hot Tea & Assorted Juices
\$28.00

BRUNCH BUFFET

Fresh Fruit Display with Seasonal Berries

Scrambled Eggs

Home Fried Potatoes

Bacon & Sausage

French Toast

Assorted breads & rolls

Chicken French

Rice Pilaf

Penne Vodka

Seasonal Vegetable Blend

Chef's Choice Dessert Additional \$5.00

Coffee, Hot Tea & Assorted Juices

\$30.00

CHEF PREPARED OMELET STATION

Made to Order Omelets with Assorted Fillings...

Bacon, Mushrooms, Bell Peppers, Onions, Tomatoes, and Cheese

\$7 per person additional charge to any breakfast buffet

MORNING MEETING BREAK

(your choice of two)

Individual serving of Veggies & Hummus

Nut & Berry Display

Whole Fruit

Individual Serving of Cheese Wedges & Crackers

\$6.00

PLATED BREAKFAST

Plated meals are subject to a Maximum number of 25 Guests, all prices per person
Offered until 11:00am

Final numbers due 10 days prior to event for each entrée

Will need formal seating chart with place cards & entrees listed on back

Choice of 3

Eggs Benedict - \$8.00

Crab Cakes Benedict - \$12.00

Eggs California - \$10.00

Belgian Waffles - \$6.00

French Toast - \$6.00

DESSERT

Individual House Dessert - \$5.00

Italian Pastry Platter - \$6.00

The New York State sales tax, 10% Admin Fee & 10% Gratuity will be added to all final invoices.

A guaranteed number of guests are required 10 days prior to event.