

# CONTINENTAL BREAKFAST

## Jump Start

(Served for 1 ½ Hours)

Freshly Squeezed Orange Juice, Grapefruit Juice, and Cranberry Juice

Assorted Croissants, Muffins, Danish and Scones

Fruit Preserves and Butter

Selection of Coffee and Decaffeinated Coffee

International Tea Selection

\$16.00 Per Person

## Classic Continental

(Served for 1 ½ Hours)

Freshly Squeezed Orange Juice, Grapefruit Juice, and Cranberry Juice

Assorted Croissants, Muffins, Danish

Assorted Bagels and Flavored Cream Cheese

Sliced Fresh Fruit

Fruit Preserves and Butter

Selection of Coffee and Decaffeinated Coffee

International Tea Selection

\$19.00 Per Person

## **CONTINENTAL BREAKFAST**(continued)

### **Bagel Blitz**

(Served for 1 ½ Hours)

Freshly Squeezed Orange Juice, Grapefruit Juice, and Cranberry Juice

Assorted Fruit and Brand Muffins

Bagels and Smoked Salmon Cream Cheese

Sliced Tomatoes, Onions and Capers

Sliced Seasonal Fruit and Fresh Berries

Selection of Coffee and Decaffeinated Coffee

International Tea Selection

\$19.00 Per Person

TO ENHANCE YOUR CONTINENTAL BREAKFAST OR ALL DAY BREAK  
PACKAGE, MAY WE SUGGEST

Assorted Fruit Yogurts

\$2.50 each

Hard Boiled Eggs

\$2.00 per Egg

Scrambled eggs

\$4.00 per person

Breakfast Meat: Smoked Bacon and Sausage

\$4.00 per person

Sliced Ham

\$5.00 per Person

Sliced Fruit & Berry Display

\$5.00 per Person

*A Customary 20% Service Fee and Applicable Sales Tax will be added to your Food and Beverage*

## **BREAKFAST ENTREES**

All Breakfast Entrees Include  
Choice of Chilled Juice  
A basket of Assorted Bakeries with Fruit Preserves and Butter  
Freshly Brewed Coffee, Decaffeinated Coffee, International Tea Selection

Salmon Cakes and Scrambled Eggs  
With Home Fried Potatoes and Grilled Pineapple  
\$21.00 Per Person

Classic Eggs Benedict  
With Home Fried Potatoes and Grilled Tomato  
\$22.00 Per Person

Petite Filet Mignon and Eggs  
With Red Bliss Potatoes and Hollandaise Sauce  
\$26.00 Per Person

Challah French Toast and Applewood Smoked Bacon  
With Maple Syrup  
\$21.00 Per Person

Breakfast Burrito  
With Bacon, Eggs, Potatoes and Sautéed Onions in Flour Tortilla  
Topped with New Mexican Green Chili  
\$21.00 Per Person

Scrambled Eggs  
With Herbs and Home Fried Potatoes  
Choice of Ham, Sausage, Bacon or Scrapple  
\$20.00 Per Person

Smoked Salmon Plate and Toasted Bagel  
With Cream Cheese, Red Onion, Tomato and Caper Berries  
\$24.00 Per Person

*A Customary 20% Service Fee and Applicable Sales Tax will be added to your Food and Beverage*

## **BREAKFAST BUFFETS**

(On Breakfast Buffets, Minimum of 30 Guests)

All Breakfast Buffets Include

Assorted Muffins, Croissants, Fruit Breads, Scones and Pastries, with Fruit Preserves and Butter  
Freshly Brewed Coffee, Decaffeinated Coffee, International Tea Selection  
(Served for 1½ hours)

### SUNRISE BUFFET

Orange, Grapefruit and Cranberry Juice  
Sliced Fresh Fruit with Seasonal Berries  
Assorted Fruit Yogurts  
Scrambled Eggs  
Breakfast Potatoes  
Crisp Bacon Strips and Sausage

\$24.00 Per Person

### EXECUTIVE BUFFET

Orange, Grapefruit and Cranberry Juice  
Sliced Fresh Fruit with Seasonal Berries  
Assorted Fruit Yogurts  
Cold Cereals  
Fresh Bananas, Whole and Skim milk  
Scrambled Eggs  
Texas Toast, with Powdered Sugar and Maple Syrup  
Crisp Bacon Strips and Sausage  
Breakfast Potatoes

\$26.00 Per Person

SOUTHERN STYLE BUFFET

Orange, Grapefruit and Cranberry Juice

Scrambled Eggs

Buttermilk Biscuits with Sausage Gravy

Southern Home Fries

Cheese Grits

Grilled Ham Steaks

Buttermilk Pancakes, with Maple Syrup

\$27.00 Per Person

Add Smoked Salmon, Bagels, Sliced Onion, Capers and Cream Cheese

\$6.00 Per Person

Add Omelets, Cooked to Order with a Selection of Sweet peppers, Green Onions,  
Mushrooms, Tomatoes, Ham and Cheddar Cheese

**\$10.00 Per Person** (a chef's fee of \$85.00 per Chef, 1 per 50)