

Continental Breakfast

All Breaks Have a Service Time of 45 Minutes

The Penn Continental

Chilled Juices to Include:

Orange, Grapefruit, Apple and Cranberry

Pound Cake, Muffins, Danish Pastries and Assorted Bagels

Jams and Preserves, Butter and Margarine, Cream Cheese

Freshly Brewed Coffee, Decaffeinated Coffee and

Assorted Gourmet Teas

\$16.99

The Betsy Ross Continental

Chilled Juices to Include:

Orange, Grapefruit, Apple and Cranberry

Whole and Sliced Seasonal Fruits with Vanilla Yogurt Sauce

Pound Cake, Muffins, Danish Pastries, Assorted Bagels

Jams and Preserves, Butter and Margarine, Cream Cheese

Freshly Brewed Coffee, Decaffeinated Coffee and

Assorted Gourmet Teas

\$18.99

The Philadelphia Continental

Chilled Juices to Include:

Orange, Grapefruit, Apple, Cranberry, Tomato and Carrot

Whole and Sliced Seasonal Fruits with Vanilla Yogurt Sauce,

Assorted Yogurts

Assorted Breakfast Cereals with Whole, Low Fat and Skim Milk with Bananas and Raisins

Pound Cake, Muffins, Danish, Pastries

Fresh Baked Croissants Plain and Chocolate Striped,

Assorted Bagels

Jams and Preserves, Butter and Margarine,

Plain, Raspberry and Honey Flavored Cream Cheese

American and European Cheeses

With Flat Breads and Bread Sticks

Freshly Brewed Coffee, Decaffeinated Coffee and

Assorted Gourmet Teas

\$23.99

*A Customary 20% Service Charge and 7% State Sales Tax will be Added to the Above Prices
Coffee Breaks guarantee not to differ more than 5% from Meeting Set*

Plated Breakfast Menu

*All Plated Entrees are served with a Selection of Freshly Baked Danish Pastries, Muffins, Croissants, Jams, Butter and Margarine
Fresh Orange Juice, Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Gourmet Teas*

Breakfast Appetizers

(Please Select One)

Marriott Parfait

Layers of Homemade Granola

Honey Yogurt and Fresh Fruit

Or

Seasonal Fresh Fruit Cocktail with Berries



Breakfast Entrees

(Please Select One)

All American

*Light and Fluffy Scrambled Eggs,
Hickory Smoked Bacon, Country Sausage
And Home Fried Potatoes*

\$23.50

Italian Frittata

*Grilled Eggplant, Zucchini and Roma Tomatoes
Finished with Grated Mozzarella Cheese and
Home Fried Potatoes with Onions
And Sweet Bell Peppers*

\$26.00



Steak and Scrambled Eggs

*Grilled N.Y. Steak with Fluffy Scrambled Eggs, Served
With Potato Hash, Sautéed Onions and Asparagus*

\$30.00

*A Customary 20% Taxable Service Charge and 7% State Sales Tax will be Added to the Above Prices
Philadelphia Marriott Downtown, 1201 Market Street, Philadelphia, Pennsylvania 19107*

Independence Hall Breakfast Buffet

Minimum of 35 Guests

Chilled Juices to Include:

Fresh Orange, Grapefruit, Apple and Cranberry

*Whole and Sliced Seasonal Fresh Fruit with
Vanilla Yogurt Sauce*

*Assorted Breakfast Cereals to Include Homemade Granola and Muesli®,
Hot Oatmeal and Grits with Brown Sugar
Whole Milk, Low Fat and Skim Milk
Bananas and Raisins*

*Assorted Breakfast Breads and Pastries
Plain and Chocolate Striped Croissants
Butter, Margarine, Jams and Preserves*

*Assorted Fresh Bagels
Served with Plain, Raspberry and Honey Flavored Philadelphia Cream Cheese
Butter and Margarine*

Fluffy Scrambled Eggs

*Lean Turkey and Pork Sausages
Hickory Smoked Crisp Bacon*

*Home Fried Potatoes
Mixed with Vidalia Onions and Sweet Peppers*

Freshly Brewed Coffee, Decaffeinated Coffee and Gourmet Teas

\$35.00 Per Person

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Old City Buffet Breakfast

Minimum of 35 Guests

Chilled Juices to Include

Fresh Orange, Grapefruit, Apple and Cranberry

*Whole and Sliced Seasonal Fresh Fruit with
Vanilla Yogurt Sauce*

American and European Cheeses

Accompanied with Flat Breads and Bread Sticks

Assorted Breakfast Cereals to Include Homemade Granola, Muesli®,

Hot Oatmeal with Brown Sugar, Assorted Dry Fruits

Whole, Low Fat and Skim Milk

Fresh Bagels, Danishes and Striped Croissants

Served with Cream Cheese, Butter, Margarine, Jams and Preserves

**Belgian Waffles Station*

*Made to Order, with Strawberries and Chantilly Cream, Warm Vermont Maple Syrup
And Butter*

Fluffy Scrambled Eggs

Lean Turkey and Pork Sausages

Hickory Smoked Bacon

Home Fried Potatoes

Mixed with Vidalia Onions and Sweet Peppers

Freshly Brewed Coffee, Decaffeinated Coffee and Gourmet Teas

\$33.00 Per Person

**Attendant Required for Waffle Station*

\$150.00 Per Attendant

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Society Hill Breakfast Buffet

Minimum of 35 Guests

*Chilled Juices to Include
Fresh Orange, Grapefruit, Apple and Cranberry*

*Whole and Sliced Seasonal Fresh Fruit with
Vanilla Yogurt Sauce*

*Assorted Breakfast Cereals to Include Homemade Granola, Muesli®,
Hot Oatmeal with Brown Sugar and Assorted Dry Fruits
Whole, Low Fat and Skim Milk*

*American and European Cheeses
Accompanied with Flat Breads and Bread Sticks*

*Bagels, Scones, Buttermilk Biscuits and Croissants
Served with Butter, Margarine, Jams,
Preserves, Cream Cheese and Devonshire Cream*

**French Toast Station
Brioche Bread, Powdered Sugar
With Warm Vermont Maple Syrup and Butter*

*Smoked Salmon
Served with Chopped Onions, Eggs, Capers, and Sliced Cream Cheese*

Fluffy Scrambled Eggs

*Lean Turkey and Pork Sausages
Hickory Smoked Bacon*

*Home Fried Potatoes
Mixed with Vidalia Onions and Sweet Peppers*

Freshly Brewed Coffee, Decaffeinated Coffee and Gourmet Teas

\$38.00 Per Person

**Attendant Required for French Toast Station
\$150.00 Per Attendant*

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Breakfast Buffet Enhancers

Hot Cereal Bar

*Your choice of Oatmeal, Cream of Wheat or Grits
Brown Sugar, Bananas and Raisins
\$7.50 Per Person*

Homemade Corned Beef Hash

\$6.00 Per Person

Smoked Salmon

*Chopped Onions, Eggs, Capers and Cream Cheese
\$12.00 Per Person*

**Crunchy Cinnamon Raisin French Toast*

*With Warm Vermont Maple Syrup and Whipped Butter
\$8.50 Per Person*

Hard Boiled Eggs

\$12.00 Per Dozen

Assorted European Meat and Cheese Display

*To Include: Prosciutto, Genoa Salami, Black Forest Ham and Capicola
\$15.00 Per Person*

**Made to Order Omelets and Italian Egg White Frittatas*

*Garnishes to Include Mushrooms, Sweet Peppers, Onions, Asparagus Tips, Diced Tomato, Salsa,
Shredded Jack and Cheddar Cheeses
\$9.50 Per Person*

**Belgian Waffles with Fresh Berries and Chantilly Cream*

*Served with Warm Vermont Maple Syrup
\$8.50 Per Person*

**Homemade Cheese Blintzes*

*Served with Strawberry and Blueberry Sauce
\$6.50 Per Person*

**Grilled Potato Pancakes Served with Sour Cream*

*And Chunky Cinnamon Apple Sauce
\$6.50 Per Person*

**Attendant Required for Action Stations*

\$150.00 Per Attendant

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