

BREAKFAST

CONTINENTAL BREAKFAST MENUS

CONTINENTAL BREAKFAST 1

Orange, Tomato and Cranberry Juices, Assorted Miniature Fruit-Filled Danish, Muffins, Croissants
Butter, Margarine and Fruit Preserves,
Freshly Brewed Regular and Decaffeinated Coffee
Assorted Herbal, Black and Green Teas
\$13 per Guest

CONTINENTAL BREAKFAST 2

Orange, Tomato and Cranberry Juices, Sliced Fresh Fruit, Assorted Miniature Fruit-Filled Danish,
Muffins, Croissants, Sliced Bagels with Smoked Salmon and Cream Cheese, Butter, Margarine and Fruit Preserves
Freshly Brewed Regular and Decaffeinated Coffee, Assorted Herbal, Black and Green Teas
\$16 per Guest

CONTINENTAL BREAKFAST 3

Orange, Tomato and Cranberry Juices, Sliced Fresh Fruit, Individual Fruit-Flavored Yogurts, Assorted Cereals with
Low Fat & Skim Milk, Assorted Breakfast Breads including Pumpkin Bread, Lemon Poppy Seed Bread,
Banana Nut Bread, Carrot Bread and Coffee Cake, Sliced Bagels with Cream Cheese and Smoked Salmon, Butter, Margarine and
Fruit Preserves, Freshly Brewed Regular and Decaffeinated Coffee, Assorted Herbal, Black and Green Teas
\$18 per Guest

CONTINENTAL BREAKFAST ENHANCEMENTS

Croissant Sandwich with Scrambled Egg, Ham and Swiss Cheese	\$5.25 Each
Biscuit Sandwich with Scrambled Egg and Canadian Bacon	\$5.25 Each
Sliced Ham	\$5.00 per Guest
Hickory-Smoked Bacon	\$5.00 per Guest
Sausage Patty	\$5.00 per Guest
Country Fresh Scrambled Eggs	\$5.00 per Guest
Breakfast Potatoes	\$2.50 per Guest
Individual Fruit-Flavored Yogurts	\$3.75 Each
Assorted Cereals and Granola served with Skim and Low Fat Milk	\$3.00 Each
Eggs Cooked To Order	\$7.00 per Guest
Biscuits with Country Gravy	\$3.00 per Guest

B R E A K F A S T

P L A T E D B R E A K F A S T

(Minimum 25 Guests)

All Breakfast Selections are served with the following:
Orange Juice, Assorted Miniature Breakfast Pastries including
Fruit-Filled Danish, Muffins and Croissants, Butter, Margarine and Fruit Preserves
Freshly Brewed Regular and Decaffeinated Coffee and Hot Teas

COUNTRY-FRESH SCRAMBLED EGGS

Served with Breakfast Potatoes and choice of Sausage Patty, Hickory Smoked Bacon or Ham
\$16 per Guest

EGGS BENEDICT

Served with Fruit Cup and Breakfast Potatoes
\$18 per Guest

CINNAMON FRENCH TOAST

Served with Maple Syrup, Toasted Almonds and Hickory-Smoked Bacon
\$16 per Guest

SOUTHWESTERN SCRAMBLED EGGS

Served with Onions, Tomatoes, Peppers and Monterey Jack Cheese, Hickory-Smoked Bacon and Breakfast Potatoes
\$16 per Guest

COUNTRY-FRESH SCRAMBLED EGGS AND NEW YORK STEAK

Served with Grilled Tomato and Breakfast Potatoes
\$24 per Guest

B R E A K F A S T

B R E A K F A S T B U F F E T

(Minimum 25 Guests)

Assorted Chilled Fruit Juices including Orange, Tomato and Cranberry
Sliced Fresh Fruit
Country-Fresh Scrambled Eggs
Hickory-Smoked Bacon Strips
Sausage Patty
Breakfast Potatoes
Assorted Cereals with Low Fat and Skim Milk
Assorted Miniature Breakfast Pastries including Fruit-Filled Danish
Muffins and Croissants
Sliced Bagels with Smoked Salmon and Cream Cheese
Butter, Margarine and Fruit Preserves
Freshly Brewed Regular, Decaffeinated Coffee
Hot Tea and Milk
\$22 per Guest

BREAKFAST BUFFET ENHANCEMENTS

Individual Fruit-Flavored Yogurts	\$3.75	Each
Cinnamon French Toast	\$3.00	per Guest
Biscuits with Country Gravy	\$3.00	per Guest
Cholesterol-Free Eggs	\$2.00	per Guest
New York Steak	\$10.50	per Guest
Smoked Salmon with Cream Cheese, Toasted Plain Bagels, Diced Onions, Capers and Lemons	\$5.50	per Guest
Cheese Blintzes with Sour Cream and Blueberry Sauce	\$3.00	per Guest
Turkey Sausage Links	\$3.00	per Guest
Pancakes with Whipped Cream, Maple Syrup and Fruit Topping Made to Order	\$3.00	per Guest
Waffles with Whipped Cream, Maple Syrup and Fruit Topping	\$3.00	per Guest
Omelets (made to order)	\$5.00	per Guest
Oatmeal or Grits	\$3.00	per Guest

(\$75.00 Chef's Labor Fee for Each Chef Required)