

# B R E A K F A S T

(10 Person Minimum)

**All Breakfast Items Are Baked On Premise And Are Miniature  
All Prices Are Per Person**

## CONTINENTAL BREAKFAST PASTRY BASKET

An arrangement of our freshly baked miniature muffins, miniature fruit turnovers, crumb cake, assorted breakfast pastries, yogurt loaf cakes and bagels, served with whipped butter, assorted cream cheese and preserves **5.95 pp**  
Accompanied by a Sliced Seasonal Fresh Fruit Platter **9.95 pp**

## BOARDROOM BREAKFAST 12.50 pp

An arrangement of our homemade Continental Breakfast Pastry Basket accompanied by fresh seasonal sliced fruit, freshly squeezed orange juice and Colombian Coffee

## EXECUTIVE BREAKFAST

English farmhouse Cheddar, French Brie, Holland Gouda, Danish Havarti, freshly baked mini muffins, mini croissants, loaf cakes, cranberry raisin nut rolls, sweet butter and preserves **11.50 pp** Add Sliced Seasonal Fruit Platter or Fresh Fruit Salad **15.00 pp**

## FRESH BAGEL PLATTER 4.25 pp

Served with whipped butter, fruit preserves and assorted cream cheeses

## NEW YORK SALMON SPECIAL

Sliced Nova Scotia Smoked Salmon served with plum tomatoes, cucumbers, Bermuda onions, capers and lemon wedges served with assorted bagels, plain, vegetable and scallion cream cheese **13.00 pp**  
Accompanied by Smoked Whitefish **17.00 pp**

## SPA BREAKFAST

Whole Grain Muffins, Loaf Cakes and Whole Grain Bagels served with Low-Fat & Regular Cream Cheese, Butter and Preserves. Accompanied by Greek Yogurt with Honey, Granola and Fresh Fruit and Hard Boiled Eggs **15.00 pp**

## FULL AMERICAN HOT BREAKFAST BUFFET 19.95 pp

Scrambled Eggs, Bacon or Sausage, Home Fried Potatoes, Buttermilk Pancakes or French Toast, Assorted Homemade Breakfast Pastries, Bagels, Assorted Cream Cheese, Whipped Butter and Preserves, Seasonal Fresh Fruit Platter, Orange Juice and Hot Beverage Service

## SPECIALTY MINIATURE SAVORY BREAKFAST

### TEA SANDWICHES 9.50 pp

Sliced Scottish Smoked Salmon with cream cheese on a bagel, Apple wood smoked bacon and roasted tomatoes on a Cheddar Biscuit, French Brie and caramelized pear on a miniature butter croissant, Cranberry Scone with English Lemon Curd, Egg Salad and Arugula on a Mini Brioche Roll, Goat Cheese, Basil and Sundried Tomato Pesto on a 7-Grain Roll

### HOMEMADE QUICHE 20.00 each

Lorraine, Zucchini Roasted Tomato & Havarti, Sausage, Peppers & Gouda, Mushroom, Scallion & Potato

### HOMEMADE BREAKFAST CREPES 9.95 pp

Mixed Berry, Apple Cinnamon, Cinnamon Ricotta, Chocolate Hazelnut Banana, Potato & Bacon, Mushroom, Broccoli Cheddar (2 Per Person, 10 Person Minimum)

### HOMEMADE YOGURT PARFAIT 4.95 ea

Individual Cups of Homemade Low-Fat Berry Yogurt or Vanilla Yogurt Layered with Seasonal Berries, Bananas and Homemade Nut and Raisin Granola

### YOGURT BAR 7.95 pp

Homemade Low fat Berry Yogurt served with sliced strawberries, blueberries, bananas, honey, cinnamon sugar and granola

### GREEK YOGURT BAR 8.95 pp

Non-fat Greek Yogurt, served with sliced strawberries, blueberries, bananas, organic granola, honey and cinnamon sugar

### SLICED FRUIT PLATTER OR SEASONAL FRUIT SALAD 5.95 pp

Seasonal melons, golden pineapple, seedless grapes, mango, strawberries, seasonal berries, kiwi, ruby red grapefruit, Florida oranges

### MIXED BERRY BOWL 6.50 pp

Seasonal Berries such as Strawberries, Blueberries, Blackberries and Raspberries \*\* Prices may vary depending on availability

### BREAKFAST BURRITO AND ENGLISH MUFFIN

#### EGG SANDWICHES 6.95 each

Peppers, Onions & Mushrooms, Bacon & Cheddar, Sausage & Swiss

Freshly Squeezed Orange or Ruby Red Grapefruit Juice **2.95 pp** • Regular Colombian Coffee **2.95 pp** • Assorted Snapple **2.50**

Hot Beverage Service, Colombian Coffee, Decaffeinated Coffee, Herbal Tea **3.50** • San Pellegrino or Perrier **3.00**

Assorted Canned Sodas and Bottled Spring Water **2.00**

