



Breakfast Buffets

Traditional Buffet

Fresh Fruit Platter

Scrambled Eggs with Cheddar Cheese

Apple-Smoked Bacon & Sausage Links

Country Potatoes

Cinnamon Scented French Toast with Vermont Maple Syrup & Sweet Butter

Assorted Danish, Muffins and Croissants, Butter & Preserves

Assorted Bagels with Cream Cheese
Assorted Breakfast Breads & Coffee Cakes

Chilled Orange, Grapefruit & Tomato Juice
Freshly Brewed Coffee & a Selection of Teas



Executive Buffet

Fresh Fruit platter

Scrambled Eggs with Cheddar Cheese
Apple-Smoked Bacon & Sausage Links

Country Potatoes

Cinnamon Scented French Toast with Vermont Maple Syrup & Sweet Butter

Classic Eggs Benedict

Smoked Salmon with Traditional Accompaniments

Assorted Danish, Muffins and Croissants, Butter & Preserves
Assorted Bagels with Cream Cheese
Assorted Breakfast Breads & Coffee Cakes

Chilled Orange, Grapefruit & Tomato Juice
Freshly Brewed Coffee & a Selection of Teas



Continental & Breakfast Buffet Enhancements

(20 person minimum)

Omelet Station and Eggs Made to Order

Cheddar Cheese, Red Onions, Bell Peppers, Green Chile, Wild Mushrooms, Diced Ham, Scallions

Belgian Waffle Station

Fresh Fruit Compote, Fresh Whipped Cream
Powdered Sugar, Warm Maple Syrup & Butter

Buttermilk Pancake Station

Fresh Fruit Compote, Fresh Whipped Cream
Powdered Sugar, Warm Maple Syrup & Butter

Fresh Crepe Station

Fresh Fruit Compote, Fresh Whipped Cream
Powdered Sugar

NY York Sirloin Carving Station

Maple Glazed Ham Carving Station

Chef Attendant Fee will Apply