



CONTINENTAL BREAKFAST

All buffets require a minimum of 25 guests or \$150 surcharge applies.

THE CONTINENTAL

\$35.00 Per Person

- Freshly baked muffins, breakfast pastries, and flaky croissants
- Sliced seasonal fresh fruit and berries
- Decanters of chilled juices and milk
- Fresly brewed regular and decaffeinated coffee
- Assorted teas

DELUXE CONTINENTAL

\$42.00 Per Person

- Freshly baked muffins, breakfast pastries, and flaky croissants
- Assorted fresh bagels with cream cheese, butter, and preserves
- · Assorted cold cereal and granola
- Sliced seasonal fresh fruit and berries
- Decanters of chilled juices and milk
- Fresly brewed regular and decaffeinated coffee
- Assorted teas

HEALTHY START

\$43.00 Per Person

- Assorted fruit juices
- Display of bananas and berries
- Greek and low-fat yogurts
- Low-fat cottage cheese
- · House-made granola
- Hot steel cut oatmeal display
- Dried fruits raisins, cranberries, mango, shredded coconut, and pineapple
- · Low-fat, non-fat, and soy milk
- Fresly brewed regular and decaffeinated coffee
- Assorted teas

BREAKFAST ENHANCEMENTS

Hard Boiled Eggs \$3.00

 Served with kosher salt and fresh ground black pepper

Assorted Individual Fruit Yogurts \$5.00

Lox & Bagels \$12.00

Greek Yogurt Parfait \$8.00

With mixed berries and granola

Breakfast Croissant Sandwich \$10.00

 Scrambled eggs, sugar cured ham, and swiss cheese in mini croissants

Breakfast Burrito \$10.00

 Scrambled eggs with sautéed onions, sausage and cheddar cheese, wrapped in flour tortilla. Served with sour cream and salsa

Eggs Benedict \$9.00

 Toasted English muffin with grilled Canadian bacon, poaced eggs, and hollandaise sauce

Smoked Salmon Toast \$8.00

 With capers, onion, cream cheese, lemon, tomato, and chopped egg



HOT BREAKFAST

All buffets require a minimum of 25 guests or \$150 surcharge applies. Based on 90 minutes of service

AMERICAN BREAKFAST BUFFET

\$48.00 Per Person

- · Assorted chilled fruit juices and milk
- Fresh sliced seasonal fruits and berries
- Farm fresh scrambled eggs, topped with chives
- Country style smoked bacon and sausage links
- Roasted fingerling potatoes, with caramelized onions
- Freshly baked muffins, breakfast pastries, and croissants, with butter and preserves
- Fresly brewed regular and decaffeinated coffee
- Assorted teas

AMERICAN PLATED BREAKFAST

\$39.00 Per Person

- Farm fresh scrambled eggs, topped with chives
- Country style smoked bacon or sausage links
- Roasted fingerling potatoes, with caramelized onions
- Freshly backed breakfast pastries
- Fresly brewed regular and decaffeinated coffee
- Assorted teas and orange juice

BRUNCH PLEASE

\$62.00 Per Person

- Assorted muffins, danishes, sticky buns, and buttery croissants with fruit jams and butter
- Platter of seasonal fresh fruits, melons, and berries
- Granola with creamy Greek yogurt, oatmeal, and accompaniments
- · Cheddar cheese scrambled eggs
- Country style smoked bacon and sausage links
- Parmesan and scallion breakfast potatoes
- Caesar salad with garlic parmesan crouton
- Farm stand greens with cucumber, carrots lunguini, and duo of dressing
- · Panzanella salad
- Santa Maria style tri-tip
- · Chicken forestier with marsala jus
- Line caught white fish with lemon beurre blanc and fruit relish
- Chef's selection of farm vegetables
- Fresly brewed regular and decaffeinated coffee
- Assorted fruit juices

Cooked to Order Omelet Station

+\$10.00

BREAKFAST STATIONS

OMELET STATION

\$15.00 Per Person

 Eggs and omelets cooked to order with cheddar and swiss cheeses, mushrooms, scallions, bell peppers, tomatoes, ham, sausage, and salsa

CREPE STATION

\$18.00 Per Person

 Crepes with flambe bananas, strawberry compote, hazelnut spread, chocolate chips, and chopped
Oreo cookies



All pricing Is per person unless noted otherwise. Pricing is subject to a 24% taxable service charge, 5% event fee, and current sales tax.