



Breakfast Menu

Continental

Assorted Chilled Breakfast Juices
An Array of Tarts, Pastries and Coffee Cake
Sliced Seasonal Fruits and Berries / GF
Sweet Creamery Butter and Fruit Preserves
Coffee, Selection of Teas, Decaffeinated Coffee
Member 27 / Non-member 32

Customize Your Continental with the Following Enhancements:

Grapefruit Brulee / GF
Member 3 / Non-member 4

Assorted Bagels and Cream Cheese
Member 3 / Non-member 4

House Smoked Atlantic Salmon with Traditional Condiments
and Assorted Bagels and Cream Cheese
Member 9 / Non-member 11

House Made Granola and Dried Fruits with Assorted Yogurts
Member 7 / Non-member 9

Selection of Assorted Quiche
Member 8 / Non-member 10

Chef's Choice of Breakfast Sandwich
Member 8 / Non-member 10

Steel-Cut Oatmeal with Dried Fruit and Brown Sugar
Member 5 / Non-member 7

Omelet Station/ GF
Member 13 / Non-member 16
Requires Dedicated Culinarian - \$150



Plated Breakfast

American

Fluffy Scrambled Eggs with Home Fried Potatoes / GF
Apple Wood Smoked Bacon and Country Sausage / GF
English Muffins, Sweet Creamery Butter and Fruit Preserves
Orange Juice
Coffee, Selection of Teas, Decaffeinated Coffee

Member 32 / Non-member 38

Eggs Benedict

Eggs Benedict on English Muffins
Canadian Bacon and Hollandaise Sauce

or

New England Crab Cake, Poached Egg
Leaf Spinach, Citrus Hollandaise—**add 4**

Served With:

Home Fried Potatoes / GF
Fresh Fruit Garnish / GF
Orange Juice
Coffee, Selection of Teas, Decaffeinated Coffee

Member 35 / Non-member 42

Plated breakfasts may be served as a buffet for an additional \$3 per person.

Healthy Start Buffet

Steel-Cut Oatmeal with Fresh Berries and Dried Fruit
Hard Boiled Eggs
Parfait of Greek Yogurt Layered with Granola and Mixed Fresh Berries
Fresh Seasonal Sliced Fruit and Berries
Coffee, Selection of Teas, Decaffeinated Coffee

Member 32 / Non-member 38

Consuming Raw or Undercooked Meats, Poultry, Shellfish or Eggs May Increase your Risk of Foodborne Illness

Prices subject to a 20% Club Charge and 7% Meals Tax. Any fee or charge imposed by the Harvard Club for meal or beverage service, private functions or use of the Club's facilities, including the Club charge, pays for regular maintenance and restoration of the Club and other costs incurred by the Club. No Fee or Charge added to your statement for meal or beverage service, private functions or use of the Club's facilities is a tip, gratuity or service charge for the Club's wait staff, service bartenders or service employees.

GF = Gluten Free



All-Day Break Package

Morning

Assorted Chilled Breakfast Juices
An Array of Tarts, Pastries and Coffee Cake
Sliced Seasonal Fruits and Berries / GF
Sweet Creamery Butter and Fruit Preserves
Coffee, Selection of Teas, Decaffeinated Coffee

Mid Morning

Assorted Chilled Breakfast Juices
Coffee, Selection of Teas, Decaffeinated Coffee

Afternoon

Sodas, Bottled Specialty Juices, Bottled Sparkling and Still Water
(*\$50 Setup Fee and Charged on Consumption*)

Coffee, Selection of Teas, Decaffeinated Coffee
Cookies, Salted Caramel Brownies and Lemon and Raspberry Bars

Member 44 / Non-member 52

Coffee Service and Breaks

Coffee, Selection of Teas, Decaffeinated Coffee
Member 6 / Non-member 7

Cookies, Salted Caramel Brownies
Gourmet Fruit Squares and Macaroons
Coffee, Selection of Teas, Decaffeinated Coffee
Member 15 / Non-member 18

Assorted Dried Fruits and Nuts
Chocolate Covered Strawberries
Coffee, Selection of Teas, Decaffeinated Coffee
Member 13 / Non-member 16

Fresh Vegetable and Imported Cheese Display
English Water Crackers and French Bread
Coffee, Selection of Teas, Decaffeinated Coffee
Member 16 / Non-member 19

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Afternoon Enhancements

Sliced Fresh Seasonal Fruit and Berries / GF

Member 7 / Non-member 8

Whole Fresh Fruit / GF

Member 4 / Non-member 5

House Smoked Atlantic Salmon with Traditional Condiments
and Assorted Bagels & Cream Cheese

Member 9 / Non-member 11

Parfait of Greek Yogurt Layered with Granola and Mixed Fresh Berries

Member 8 / Non-member 10

Chef's Selection of Assorted Whole Fruit and Nut Energy Bars

Member 7 / Non-member 8

Bags of Cape Cod Chips

Member 3.50 / Non-member 4

Assorted Gourmet Nuts - *Salted or Unsalted* / GF
(Serves 10-15 guests)

Member 18 per pound / Non-member 22 per pound

Granola Bars

Member 3 / Non-member 4

Fresh Popped Buttered Popcorn / GF

Member 3 / Non-member 4

House Made Tortilla Chips, Fresh Guacamole & Salsa

Member 8 / Non-member 10

House Made Potato Chips & Onion Dip / GF

Member 6 / Non-member 8

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