PLATED BREAKFASTS

THE PLANTATION

2 Scrambled Eggs, 2 Slices of Maple Bacon, 2 Sausages Red Bliss Home Fries Toast with Creamy Butter and Fruit Preserves

Choice of Chilled Fruit Juice: Orange, Cranberry or Grapefruit Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Teas

\$16

CAPE CODDER. RESORT & Spa

CAPE CODDER OMELETTE

Two Egg Omlette with Ham, Sausage, Peppers, Onions, Mushrooms and Cheese Red Bliss Home Fries Toast with Creamy Butter and Fruit Preserves

Choice of Chilled Fruit Juice: Orange, Cranberry or Grapefruit Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Teas

\$16

SEASONAL PANCAKES or FRENCH TOAST

Chef's Choice of Seasonal Toppings Bacon or Sausage Maple Syrup

Choice of Chilled Fruit Juice: Orange, Cranberry or Grapefruit Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Teas

\$16

Guarantees are due 3 business days prior to your event. All prices are per person unless otherwise noted. All food and beverage, meeting room rental, and audio-visual equipment are subject to a taxable 20% administrative fee and 7% local and Mass sales tax (tax rate and fee are subject to change). The 20% taxable administrative fee does not represent a tip or service charge for wait staff employees, service employees or service bartenders. These employees are compensated by being paid a higher hourly rate. Before choosing your menus, please inform your Catering Sales Manager of any food allergies. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness. 2-2017

CONTINENTAL BREAKFASTS

THE SANDY NECK

CAPE CODDER. RESORT & Spa

> Selection of Chilled Fruit Juices Breakfast Pastries and Muffins Creamy Butter and Fruit Preserves

Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Teas

\$9

THE MILLWAY

Selection of Chilled Fruit Juices Fresh Fruit Assorted Cereals and Milk Breakfast Pastries and Bagels Cream Cheese, Butter and Fruit Preserves

Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Teas

\$14

Above menus require a 20-person minimum

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BREAKFAST BUFFETS

THE CAPE CODDER BREAKFAST BUFFET

Selection of Chilled Fruit Juices Fresh Fruit Salad with Seasonal Berries Choice of One: Country Style French Toast or Pancakes *served with warm maple syrup* Scrambled Eggs or Western Scrambled Eggs Sausage and Bacon Red Bliss Home Fried Potatoes Breakfast Pastries and Bagels Cream Cheese, Butter, Fruit Preserves Selection of Cereals with Milk

Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Teas

\$17

CAPE CODDER. RESORT & Spa

THE HEALTHY BREAKFAST BUFFET

Selection of Chilled Fruit Juices Sliced Seasonal Fruit Display Greek Yogurt with Granola Topping Hot Oatmeal with Craisins and Walnuts Egg White and Vegetable Fritatta Turkey Bacon

Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Teas

\$17

Buffets require a 25-person minimum. Priced for one and a half hour serve time.

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BRUNCH BUFFET

Breakfast Pastries and Bagels Sliced Fresh Fruit Platter with Seasonal Fresh Fruits Chilled Fruit Juices Scrambled Eggs Bacon and Sausage Country Style French Toast or Pancakes *served with warm maple syrup* Red Bliss Home Fries Cream Cheese, Butter and Fruit Preserves

Freshly Brewed Coffee, Decaffeinated Coffee, Assorted Teas

ENTRÉES Please select 2

Eggs Benedict with Fresh Hollandaise Shepherd's Pie with Mashed Potatoes Chicken Pot Pie Stuffed Sole with Lobster Sauce Penne Pasta with Chicken and Broccoli Tortellini Alfredo Baked Cod with Sherried Crumbs Vegetarian Lasagna Teriyaki Glazed Salmon Eggplant Parmigiana

\$30

CAPE CODDER. RESORT & Spa

OMELETTE STATION

Individual Omelettes,

Chef-prepared to order with choice of fillings to include: Onions, Peppers, Mushrooms, Tomatoes, Assorted Cheeses and Meats

CARVING STATION

Fresh Roasted Turkey Breast with Cranberry Sauce Honey Mustard Glazed Smoked Ham Stuffed Loin of Pork with Cranberry Stuffing \$4.00 per person additional

\$5.00 per person additional \$6.00 per person additional \$7.00 per person additional

Buffet requires a 50-person minimum. Priced for one and a half hour serve time.

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BREAKFAST AND BRUNCH ENHANCEMENTS

CAPE CODDER. RESORT & Spa

Hard Boiled Eggs	\$2.00 per person
Sliced fresh Fruit Tray	\$2.00 per person
Scrambled Eggs	\$2.00 per person
Assorted chilled Greek Yogurt with Granola Topping	\$2.00 per person
Hot Oatmeal with Brown Sugar, Craisins and Walnuts	\$3.00 per person
Breakfast Wraps with Organic Egg Whites, Vegetables and Cheese	\$3.50 per person
English Muffin Sandwiches with Sausage, Egg and Cheese	\$4.00 per person
Imported Smoked Salmon Tray	\$4.00 per person
with Bermuda Onion, Capers, Cream Cheese and Lemon	
Quiche of the Day; each pie serves 8 people	\$20.00 per pie

Enhancements cannot be ordered alone. They must accompany a Continental or Buffet Breakfast/Brunch.

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