



CONTINENTAL STYLE BREAKFAST MENUS

Deluxe

Assorted House Made Pastry & Bakery Selections

Danish, Muffins, Croissants, Bagels

with

Fruit Preserves, Cream Cheese, Creamery Butter

Seasonal Sun Ripened Fruits & Berries

Chilled Juices

Orange, Cranberry & Apple

\$14 per Person

Executive

Assorted House Made Pastry & Bakery Selection

Danish, Muffins, Croissants, Bagels, Fruit & Nut Breads

With Fruit Preserves, Cream Cheese, Creamery Butter

Seasonal Sun Ripened Fruits & Berries

Chilled Juices

Orange, Cranberry, Apple & Tomato

Greek Yogurt

House Made Granola & Muesli

House Cured Smoked Salmon

Tomato, Capers & Red Onions

\$19 per Person

The Continental Breakfast Package Includes:

Freshly Brewed Regular or Decaffeinated Seattle's Best Coffee

Mighty Leaf Fine Teas

All Pricing is Subject to a 22% Service Charge & Current CT Sales Tax



MISTY MORNING BREAKFAST BUFFET MENU

Assorted Freshly Baked Pastries & Bakery Selections
Danish, Muffins, Croissants, Bagels, Fruit & Nut Breads
With Fruit Preserves, Cream Cheese, Creamery Butter

Seasonal Fresh Fruits & Berries

Greek Yogurt
Housemade Granola & Muesli

Scrambled Local Farm Raised Eggs

Crispy Applewood Smoked Bacon

Country Style Breakfast Sausage

Herbed Crispy Home Fried Potatoes

Assorted Chilled Juices
Orange, Cranberry & Apple

The Misty Morning Buffet Package Includes:
Freshly Brewed Regular or Decaffeinated Seattle's Best Coffee
Mighty Leaf Fine Teas

\$21 per Person

All Pricing is Subject to a 22% Service Charge & Current CT Sales Tax



BELL CITY BRUNCH MENU

Breakfast Selections

Chilled Juice Bar
Orange, Cranberry & Apple

House Made Pastry & Bakery Selections
*Assorted Muffins, Croissants, Danish, Breakfast Breads & Bagels
With Fruit Preserves, Cream Cheese, Creamery Butter*

Assortment of Seasonal Sun Drenched Fruit & Fresh Seasonal Berries

Belgian Waffles or Pancakes
Warm Local Maple Syrup & Whipped Butter

Scrambled Local Farm Raised Eggs

Crispy Applewood Smoked Bacon & Country Style Breakfast Sausage

Herbed Crispy Home Fried Potatoes

Lunch Selections

Salad Station

(Please Select Two)

Classic Caesar Salad, *Romaine Hearts, Classic Caesar Dressing, Parmesan*
Organic Field Greens, *Tomato, Cucumber, Crumbled Gorgonzola, Citrus Vinaigrette*
Española Salad, *Arugula, Grapes, Roasted Almonds, Cabra Cheese, Cilantro Vinaigrette*
Tabouli Salad, *Lemon, EVOO, Mint & Parsley*

Chef's Seasonal Inspiration of Pasta

(Please Select Red Sauce, Basil Garlic Oil, Cream Sauce or Pink Vodka Sauce)

Carving Station

(Please Select One)

Roast Strip Sirloin of Beef, *Horseradish Sauce*
Roasted Steamship of Pork, *Honey Mustard Glaze*
Roast Turkey Breast, *Cranberry-Orange Relish*
(Chef Attended, a \$90 Fee Applies)

Seafood Station

(Please Select One)

Poached Filet of Lemon Sole, *Spinach & Artichoke Mousse, Champagne Beurre Blanc*
Roasted Atlantic Cod, *Provençal Sauce Roasted Tomatoes, Kalamata Olives & Capers*
"Hibachi Style" Grilled Roasted Salmon, *Soy Sesame Glaze*

Luncheon Selections Accompanied by: Sauté of Seasonal Vegetables

\$39 per Person

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BREAKFAST & BRUNCH ENHANCEMENTS

House Cured Smoked Salmon

Tomato, Capers & Red Onions

\$5 per Person

Artisanal Cheeses & Charcuterie Collection

Served with Assorted Crackers, Flatbreads & Crisps

\$6 per Person

Chef-Attended Omelet Station

(\$90 Attendant Fee Applies)

*Freshly Made Custom Farmhouse Egg Omelet with Your Choice of:
Ham, Peppers, Mushrooms, Onions, Tomatoes, Broccoli, Cheese & Herbs*

\$5 per Person

Baked Eggs Benedict

English Muffin, Farm Fresh Eggs, Canadian Bacon, Hollandaise Sauce

\$4 per Person

Fresh Fruit & Yogurt Parfaits

Selection of Seasonal Assorted Fruit & Yogurt Parfaits

\$3 per Person

Belgian Buttermilk Waffle Station

(\$90 Attendant Fee Applies)

Accompanied by

*Creamery Butter, Cinnamon Sugar Sprinkle
Blueberry & Strawberry Compote, Local Maple Syrup*

\$3 per Person

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BRITAINIA PLATED BREAKFAST MENU

(Please Select One Plated Breakfast Option for All Guests)

Bristol Good Morning

Scrambled Local Eggs, Applewood Smoked Bacon or Sausage

Connecticut Farmhouse Breakfast
Griddle Cakes with Local Maple Syrup
Applewood Smoked Bacon or Sausage
Crispy Home Fried Potatoes

South of the Border

Scrambled Egg Tortilla Wrap
Tomato & Black Bean Salsa, Avocado & Manchego

Popover Scramble

Local Eggs, Roasted Tomatoes, Spinach & Feta
Served in our Signature Gruyere Popovers

Green Eggs & Ham

Kale Pesto Scrambled Eggs, Griddled Honey Ham
Tomato Croustade

Baked Eggs Benedict

English Muffin, Farm Fresh Egg Custard, Canadian Bacon, Hollandaise Sauce

The Plated Breakfast Package Includes:

Your Choice of:

Herbed Crispy Home Fried Potatoes or Fresh Fruit Mélange

Our Pastry Chef's Baskets of:

Freshly Baked Assorted Breakfast Pastries & Bakery Selections Served at the Table
Fresh Juices, Seattle's Best Coffee & Mighty Leaf Fine Teas

\$20 per Person

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