

breakfast



breakfast

plated breakfast

first course | select one

Vanilla Yogurt Parfait, Homemade Hemp Seed Granola, Mixed Berries

Grapefruit Brûlée, Whipped Mascarpone

Seasonal Fruit and Berries

second course | select one

Seasonal Vegetable Quiche, Mesclun Greens with Lemon Vinaigrette 46 per person

Scrambled Eggs with Chicken Breast, Mushrooms, Asparagus and Herb Potatoes 49 per person

Croissant Sandwich, Scrambled Eggs, Canadian Bacon, Tomatoes and Gruyere 50 per person

Crab and Eggs Benedict, English Muffin, Hollandaise and Herb Potatoes 52 per person

Assortment of Breakfast Breads Served at Each Table

La Colombe Gourmet Coffee, Decaffeinated Coffee and Select Teas

Multiple entrées are all charged at the highest priced selection.

Pre-selected Entrées: Three entrées may be offered via invitation and RSVP for parties with (12) or more guests. Assigned table seating is required. The quantity of each entrée and the escort card icon for each entrée, are due to the hotel (3) days prior to the event.

Tableside Ordering: Two entrée selections may be offered tableside, for events with up to (150) guests, at an additional \$15.00 per person.

breakfast

breakfast buffets

Breakfast Buffets are based on 1.5 hours of service.

continental

Selection of Chilled Juices
Sliced Fresh Fruit and Mixed Berries
Assortment of Breakfast Breads and Pastries
Bagels and Cream Cheese
La Colombe Gourmet Coffee, Decaffeinated Coffee and Select Teas
39 per person

american breakfast

Selection of Chilled Juices
Sliced Fresh Fruit and Mixed Berries
Assortment of Breakfast Breads and Pastries
Bagels and Cream Cheese
Choice of: Scrambled Eggs with Herbs **or** Spinach and Cheese Frittata (*select one*)
Homemade Breakfast Potatoes
Choice of: Applewood Smoked Bacon, Chicken Apple Sausage **or** Grilled Ham (*select one*)
La Colombe Gourmet Coffee, Decaffeinated Coffee and Select Teas
47 per person

healthy start

Selection of Fresh Juices
Sliced Fresh Fruit and Mixed Berries
Fruit and Nut Breads
Egg White Scramble with Spinach, Mushrooms, and Sundried Tomatoes
Choice of: Muesli and Greek Yogurt **or** Irish Oats with Golden Raisins (*select one*)
Choice of: Turkey Bacon **or** Chicken Apple Sausage (*select one*)
La Colombe Gourmet Coffee, Decaffeinated Coffee and Select Teas
47 per person

breakfast

à la carte enhancements

Assorted Organic and Greek Yogurts 8 each

Assorted Dry Cereal 5 each

Irish Oats, Brown Sugar and Golden Raisins 7 per person

Bagels and Cream Cheese 72 per dozen

House Smoked Salmon, Onions, Tomatoes and Capers 17 per person

Seasonal Fruit and Berries 14 per person

Assorted Muffins 72 per dozen

Assorted Breakfast Pastries 72 per dozen

Yogurt Parfait, Vanilla Greek Yogurt, Berries, Honey, Almonds, Homemade Hemp Granola 14 per person

Egg Sandwich on a Brioche Roll, Canadian Bacon, Cheddar, Herb Aioli 9 each

Breakfast Burrito, Scrambled Egg, Cheddar, Pico de Gallo, Bacon 9 each

Egg Sandwich on a Biscuit, Sausage, Cheese 9 each

Artisanal Cheese & Charcuterie Station

*Selection of Domestic Cheeses, Salami, Coppa, Breasola, Prosciutto,
Assorted Mustards and Cornichons, Fresh and Dried Fruit and Fruit Preserves*

Bread Basket including Assorted Breads and Crackers

35 per person

Seafood Station

*Oysters, Clams, Poached Mexican White Prawns, Poached Marinated Mussels, Lobster Tails, Crab
Legs, Crab Claws, Cocktail Sauce, Mignonette Sauce, Caper Remoulade and Horseradish*

50 per person

breakfast

chef hosted breakfast stations*

Breakfast Stations are based on 1.5 hours of service for 20 or more guests, unless otherwise specified.

Buttermilk Pancake Station

*Apples, Bananas, Blueberries, Pecans and Chocolate Chips
16 per person*

Belgian Waffle Station

*Maple Syrup, Berry Compote, Chocolate Sauce and Vanilla Whipped Cream
16 per person*

Crepe Station

*Mixed Berries, Nutella, Apple Compote, Bananas, Pecans and Whipped Cream
16 per person*

Enhance with Savory Options

*Onions, Chicken, Mushrooms and Cheese
(add 4 per person)*

Omelets and Eggs to Order Station

*Cheddar and Mozzarella Cheeses, Tomatoes, Onions, Scallions, Jalapeños, Spinach and
Mushroom, Bay Shrimp, Diced Ham
18 per person*

**Chef hosted stations require a \$175 Attendant Fee. 1 attendant per 30 guests is required.*