BREAKFAST BUFFET

\$25 per person

BEVERAGES

brewed regular + decaf coffee

herbal teas chilled juices

BUFFET

assortment of bagels + breakfast pastries flavored cream cheeses, sweet butter, jams, honey, preserves

fresh fruit seasonal fruit + berries

house made home fries

breakfast meats applewood smoked bacon, maple sausage

EGGS choice of one

scrambled

garden scramble seasonal vegetables

country scramble onion, peppers, sausage

FROM THE GRIDDLE choice of one

buttermilk pancakes

french toast

house made waffles

INCLUDES WHIPPED BUTTER + MAPLE SYRUP

BREAKFAST ENHANCEMENTS

eggs benedict \$4 pp poached eggs, ham, béarnaise, english muffin

smoked salmon board \$8 pp tomatoes, capers, crème fraiche, egg, red onion

pork roll egg + cheese \$6 pp aged cheddar, english muffin

yogurt bar \$5 pp fresh fruit, granola

assorted donuts \$5 pp

avocado toast \$7 pp sea salt, cracked pepper, seasonal toppings, toast points

CHEF'S STATION chef attendant fee \$125 omelet station \$7 pp

BAR ENHANCEMENTS bartender fee \$150 mimosas \$12 pp

bloody mary's \$12 pp

bloody mary 0 412 pp

bubble bar \$15 pp

