



Breakfast Event Menu



Seated Breakfast

Menu Designed With Your Choice of Three Entrees, Served with An Assortment of Fresh Baked Muffins & Pastries, Sliced Fruit Platter, and Yogurt

All-Natural Eggs

Three-eggs Served Any-Style, Breakfast Potatoes, Toast, and Choice of Regular or Turkey bacon

French Toast

Rich Brioche Bread Dipped in Thick Batter Cooked to Pillow Perfection

Eggs Benedict

Virginia Ham, Poached Eggs and Fresh Hollandaise Sauce

Croque-Madam

Melted Ham and Cheese Sandwich Topped with Warm Fried Egg

Buttermilk Pancakes

Fresh Berries, Vermont Maple Syrup

Western Omelette

Peppers, Ham, Tomato and Cheddar Cheese

\$25 Per Person

Breakfast Buffet

Choice of Ala Carte Items As Desired
Minimum 4 Selections

- Scrambled Eggs \$5
- Hard-Boiled Eggs \$3
- Mini French Toast \$8
- Nova Scotia Lox \$11
- Assorted Cereal Cups \$4
- Mini Buttermilk Pancakes \$8
- Sliced Fresh Fruit \$6
- Hot Oatmeal \$4
- Non-Fat Yogurt \$4
- Breakfast Potatoes \$4
- Crispy Bacon \$5
- Breakfast Ham \$5
- Turkey Bacon \$5
- Sausage Links \$4
- English Muffin \$3
- Assorted Crossaints \$3
- Assorted Pastries \$3
- Assorted Bagels \$3
- Mixed Green Salad \$5
- Assorted Toast \$2
- Fruit Salad \$5
- Coffee Cake \$3

Priced Per Person

Beverages Priced Per Consumption

Morning Juices \$5

(Orange, Grapefruit, Tomato, Pineapple, Apple, Cranberry)

Mimosas \$10

Pear Bellini \$10

Bloody Mary \$10

Soda \$2

(Coke, Diet Coke, Sprite, Ginger Ale, Club Soda)

Coffee \$3

(Regular, Decaffeinated)

Cappuccino \$5

Espresso

Single \$3 Double \$5

Hot Chocolate \$3

Organic Loose Leaf Teas \$7

(English Breakfast, Blue Flower, Earl Grey, China Green, Lemon Chamomile, Rooibos, Jade Oolong)

For more information about planning your event, please contact Danyella Borges
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