



# BREAKFAST

## CONTINENTAL BREAKFAST

*All Continental Breakfasts are served with assorted juices, coffee, decaffeinated coffee and hot tea*

### TRADITIONAL

Muffins, croissants, breakfast breads, assorted Danish pastry and bagels with cream cheese, whipped butter and fruit preserves, whole and seasonal fresh fruit 14.50

### ULTIMATE

Jumbo muffins, sticky pecan and cinnamon rolls, assorted Danish pastry, scones, bagels and flavored cream cheeses, whipped butter, fruit preserves, cereals with milk, flavored yogurt, whole and assorted sliced seasonal fresh fruit 24.00

### THE BAGEL BAR

Deli style bagels: plain, onion, sesame, everything and cinnamon raisin with whipped butter, fruit preserves, flavored cream cheeses, whole and sliced fresh fruit 17.50

*prices per person (minimum 20 guests)*

## CONTINENTAL BREAKFAST COMPLIMENTS

*Please choose from the following:*

### OMELET STATION WITH THE FOLLOWING INGREDIENTS:

Ham, scallions, sweet peppers, onions, mushrooms, tomatoes, pepper jack and Cheddar cheese 8.50

### FARM FRESH SCRAMBLED EGGS

Applewood smoked bacon, country sausage and breakfast potatoes 10.50

### BREAKFAST QUESADILLAS

Farm fresh scrambled eggs, chorizo sausage, chihuahua cheese and salsa fresca 6.50

### BREAKFAST STRATA

Scrambled eggs, spinach, and roasted pepper, in puff pastry 5.50

### FRENCH TOAST CASSEROLE

Orange custard with seasonal berries or coconut custard with pineapples 5.50

### "SMOOTH BLENDS"

Fresh fruit smoothies served in individual mini glasses: Strawberry Banana, Pineapple Blueberry and Peach Raspberry 5.50



# BREAKFAST

## BREAKFAST SANDWICHES

### OPEN FACED BREAKFAST SANDWICH

English muffin or biscuit topped with scrambled egg and melted Cheddar cheese 4.25

Add Canadian bacon or sausage patty 6.00

### BREAKFAST BURRITO

Scrambled eggs, chorizo, onion, Cheddar cheese, salsa fresca and soft tortilla 6.50

### EGG BEATERS® WITH ROASTED VEGETABLES

Roasted zucchini, summer squash, carrot, red onion, and sweet peppers in whole wheat or spinach wrap 6.00

## BREAKFAST TABLES

*Our breakfast tables allow guests to choose the perfect way to start their day. Each offering includes fresh fruit, assorted juices, and freshly brewed coffee and hot tea*

### BREAKFAST TABLE

Scrambled eggs, applewood smoked bacon, sausage, breakfast potatoes and cinnamon French toast with maple syrup, fresh fruit compote and whipped butter and biscuit 22.75

### HEALTHY CHOICE TABLE

Scrambled Egg Beaters®, chicken sausage, farmer's market vegetable hash and roast plum tomatoes. Fat free yogurt parfaits, seasonal fresh fruit, cold cereals, whole and skim milk, bran and blueberry muffins and sliced breakfast breads with yogurt butter 27.00

### ULTIMATE BREAKFAST TABLE

Baked egg strata with spinach and egg, smoked bacon, country sausage, corned beef hash, sliced smoked salmon with flavored cream cheeses, diced red onions, diced tomatoes, chopped egg, cucumbers, capers and lemon wedges, orange cinnamon French toast casserole, cheese blintz, berry compote, fresh fruit compote and crispy potatoes. Fresh baked muffins, breakfast pastries, artisan bread and bagels, whipped butter, herbed cream cheese, fruit preserves, and seasonal fresh fruit 36.00

## CHEF ATTENDED BREAKFAST TABLES

### BREAKFAST HASH 30.50

All breakfast hash is served with poached eggs. Select two from the following options:

#### LOS CABOS

Free range chicken, diced tomatoes, sweet onions, roasted potatoes, jalapeño peppers and sharp Cheddar cheese.

#### BRISKET HASH

Slow smoked brisket hash with pulled smoked brisket, caramelized onions, roasted potatoes and fresh summer herbs.

#### SMOKED SALMON

Smoked salmon and sweet potato hash with dill mousseline.

### OMELETS

Fresh ham, peppers, onions, mushrooms, vegetables, pepper jack and Cheddar cheese 8.50

### WAFFLES

Blueberry, banana and chocolate chip waffles prepared by our chef with maple syrup, whipped butter and chantilly cream 7.50

### PANCAKES

Blueberry, banana, chocolate chip and buttermilk pancakes prepared by our chef with maple syrup and whipped butter 7.50

### FRENCH TOAST A LA BRASSERIE

New Orleans French toast with Granny Smith green apple-pecan praline. Peachy keen sourdough French toast with vanilla-cinnamon custard dipped sourdough with sautéed Georgia peaches. Bananas foster French toast with lightly grilled sourdough baguette topped with sautéed bananas and caramelized brown sugar 27.00

*prices per person (minimum 50 guests)*



# BREAKFAST

## PLATED BREAKFAST

*The following are served with assorted breakfast pastries, butter, fruit preserves, freshly brewed coffee, tea and choice of fruit juice*

## SUNRISE

Scrambled eggs, applewood smoked bacon, country sausage, tomatoes and breakfast potatoes 22.75

## HEALTHY BREAKFAST

Scrambled Egg Beaters®, roasted tomato, chicken sausage link, farmer's skillet vegetable hash and seasonal fruit 24.00

## GRILLED STEAK AND CHEDDAR OMELET

Longhorn cheese omelets, New York strip steak, roasted tomato and breakfast potatoes 32.00

## EGGS BENEDICT\*

Poached eggs, Canadian bacon, English muffin, and hollandaise with seasonal grilled vegetable 25.00

## SMOKED SALMON BENEDICT\*

Poached eggs, smoked salmon, toasted brioche, hollandaise and chives 27.00

## TENDERLOIN AND CRAB OSCAR\*

Beef tenderloin, crab, asparagus, and hollandaise sauce with potato, onion and egg torte and a seasonal berry yogurt parfait 46.00

## HONEY CRUNCH FRENCH TOAST\*

Cinnamon raisin bread with vanilla bean batter, coated in honey and Corn Flakes®, with pure maple syrup 19.25

## FRENCH TOAST A LA BRASSERIE

Orange marmalade and cream cheese stuffed french toast dipped in cinnamon orange batter. Accompanied by raspberry compote and Vermont pure maple syrup 18.75

*\*For parties up to 200*