

BREAKFAST

BREAKFAST BUFFETS

Minimum 50 guests. Buffets designed to last 1½ hours. Priced per guest. Served by 10:30am

All breakfast buffets include coffee, decaffeinated, hot tea and assorted juices.

THE AMERICAN BREAKFAST BUFFET 35

- Assorted cereals with milk
- Assorted fruit yogurts and granola
- Traditional scrambled eggs
- Fluffy scrambled eggs with ham and peppers
- Country-style breakfast potatoes
- Choice of smoked bacon or link sausage
- Assorted danish and muffins

THE SOLSTICE BREAKFAST BUFFET 37

- Assorted fruit yogurts and granola
- Traditional scrambled eggs
- Smoked bacon and grilled ham
- Country-style breakfast potatoes
- Choice of cinnamon french toast or buttermilk waffles
- Assorted danish, muffins, croissants and fruit breads

THE EXECUTIVE BREAKFAST BUFFET 39

- Assorted fruit yogurts and granola
- Fresh seasonal fruit display
- Traditional scrambled eggs
- Smoked bacon, grilled ham and Portuguese sausage
- Country-style breakfast potatoes
- Choice of cinnamon french toast or buttermilk waffles
- Assorted danish, muffins, croissants and fruit breads

BUFFET ADDITIONS

- Sliced lox and bagels, sliced onions, tomatoes and capers 15.50 per guest
- Omelets made to order* 12 per guest
- bacon, ham, cheese, bell pepper, onions, mushrooms, olives, tomatoes

*One chef attendant required per 50 people,
\$195 per attendant.

