Breakfast / Brunch Spreads

Mimosa Brunch +28PP (Full Bar Available for Additional Costs)

• Prosecco (Choice of 3 Juices)

Orange, Grapefruit, Mango, Pomegranate, Cranberry, Peach, Pineapple, POG (Pineapple, Orange Guava), Passionfruit

- Assorted Mini Pastries/Croissants
- French Toast Bake w/ Mixed Berries & Vermont Maple Syrup
- Fresh Fruit Salad
- Scrambled Eggs
- Applewood Smoked Bacon
- Potato Bravos (Seasoned Home Fries w/ Caramelized Onions)
- Mixed Greens Salad
- Add Coffee & Tea +3PP

Breakfast Spread +14PP

- Variety of Bagels w/ Whipped Cream & Butter
- Assorted Fresh Baked Muffins w/ Butter
- Fresh Fruit Salad
- Hot Coffee & Tea
- OJ, Cranberry Juice & Bottled Water
- Add Yogurt Parfait with Berries & Granola +3.5PP

Deluxe Breakfast Spread +18PP

• Frittata (Choice of 2)

Baby Spinach, Tomato & Feta

Tomato Basil & Cheese

Bacon Scallion & Gruyere

Ham, Tomato, Cheddar Cheese

- Fresh Fruit Salad
- Vanilla Yogurt w/ Granola
- Breakfast Potatoes
- Assorted Fresh Baked Muffins w/ Butter
- Hot Coffee & Tea
- OJ, Cranberry Juice & Bottled Water

See next page for breakfast buffet choices.

Breakfast / Brunch Buffet

Simple Breakfast Buffet +24PP

- Assorted Fresh Baked Muffins
- Fresh Fruit Salad
- Scrambled Eggs
- Sugared Belgian Waffles served with Vermont Maple Syrup
- Applewood Smoked Bacon & Sausage
- Potato Bravos (Seasoned Home Fries w/ Caramelized Onions)
- Hot Coffee & Tea
- OJ, Cranberry Juice & Bottled Water

Light Brunch Buffet +28PP

- Assorted Fresh Baked Muffins w/ Butter
- Fresh Fruit Salad
- Scrambled Eggs
- Sugared Belgian Waffles served with Vermont Maple Syrup
- Applewood Smoked Bacon & Sausage
- Potato Bravos (Seasoned Home Fries w/ Caramelized Onions)
- Hot Coffee & Tea, OJ, Cranberry Juice & Bottled Water
- Sandwiches (Choice of 3) Served w/ Pickles
 - -Tuscan Roast Beef Lettuce, Tomato, Boursin Cheese
 - -Ham & Swiss Lettuce, Tomato, Honey Mustard
 - -Pistachio Chicken Salad
 - -Italian Salami, Ham, Provolone, Pepperoncini, Lettuce, Tomato, Seasoned Mayo
 - -**Vegetarian** Grilled Zucchini, Eggplant, Summer Squash, Red Pepper, Onion, Lettuce, Hummus

Classic Brunch Buffet +32PP

- Assorted Fresh Baked Muffins & Danish w/ Butter
- Fresh Fruit Salad
- Scrambled Eggs
- Silver Dollar Blueberry Pancakes OR Cinnamon French Toast Served w/ Vermont Maple Syrup
- Applewood Smoked Bacon & Sausage
- Potato Bravos (Seasoned Home Fries w/ Caramelized Onions)
- Hot Coffee & Tea, OJ, Cranberry Juice & Bottled Water
- Entrees (Choice of 2)
 - -Chicken Piccata or Marsala
 - -Sirloin Tips w/ Mushrooms & Onions
 - -Bistro Tenderloin with Bordelaise Sauce
 - -Meat or Veggie Lasagna
 - -Fresh Baked Atlantic Haddock w/ Crumb Topping & Lemon Butter
 - -Char Grilled Atlantic Salmon with Lemon Dill Sauce
- Tossed Mixed Greens Salad w/ Italian Dressing