

## *Breakfast Menus*

### **Bronze**

#### **Continental Breakfast**

Assorted Muffins and Scones  
Fresh Fruit Salad  
Assorted Juices, Coffee (reg. & decaf)  
(With plates, plasticware, cups)  
\$8.95 / guest

### **Silver**

#### **Continental Breakfast**

Assorted Muffins and Scones  
Yogurt with Fresh Fruit  
Fruit Salad  
Assorted Juices, Coffee (reg. & decaf)  
(With plates, plasticware, cups)  
\$9.95 / guest

### **Gold**

#### **Continental Breakfast**

Breakfast Sandwich on an English Muffin  
(with Bacon or Ham and Cheese & Egg)  
Sliced Fresh Fruit or Whole Fruit  
Trail Mix  
Assorted Juices, Coffee (reg. & decaf)  
(With plates, plasticware, cups)  
\$10.95 / guest

### **Platinum**

#### **Breakfast Buffet**

Chef's Selection of One Breakfast Pastry  
Scrambled Eggs  
Bacon and Sausage  
Home Fries  
Assorted Juices, Coffee (reg. & decaf)  
(With plates, plasticware, cups)  
\$12.95 / guest

\*Complete China and linen service is available as an upgrade

\*Plus sales tax and staffing charge, if Robert J. is staffing your event (20% for over 100 guests). Please call for staffing pricing if serving under 100 guests or for minimums for Saturday and Sunday events. Please call for custom meal pricing for fewer than 35 guests

\*The consumption of raw or undercooked eggs, meats, poultry, seafood or shellfish may increase your risk of a food borne illness

\*Prices effective September 2019 and are subject to change



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### **Standard Breakfast**

Assorted Pastries  
Fruit Salad  
Scrambled Eggs  
Home Fries & Bacon  
\$10.95 / guest

### **Thin Pancakes**

Savory or Sweet  
\$10.00 / guest

### **Omelet Station**

Cheese, Peppers, Onions, Ham, Spinach & Mushrooms  
\$10.00 / guest

### **Raw Bar**

Raw bar will include Shrimp, Crab Claws, Oysters, Sweet Chili Sauce, Cocktail Sauce, Mustard & Hot Sauce  
\$8.95 / guest

### **Bloody Mary Bar**

Vodka, Tomato Juice, Lemon Juice, Worcestershire Sauce, Horseradish, Cracked Pepper, Tabasco, Bacon, Olives, Celery & Ice  
\$ 7.95 / guest

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### Additional Brunch Items:

Priced a la carte with order of Standard Breakfast

Chef Carved Turkey \$4.65

Chef Carved Roast Beef \$4.75

Chef Carved Ham \$4.65

Eggs Benedict \$4.24

Biscuits & Sausage Gravy \$4.25

Cheese Blintz \$4.25

Bagels & Lox \$7.50

Shrimp Cocktail \$5.25

Sushi \$5.25

Fried Chicken \$3.85

Chicken Francaise \$3.85

Chicken Marsala \$3.85

Poached Salmon \$495.00

Penne Pasta Marinara \$2.50

Macaroni & Cheese \$2.50

Pork & Sauerkraut \$3.85

Chicken Paprikash \$3.85

Tossed Green Salad \$2.50

Spinach Salad with Feta & Strawberries  
\$2.50

Caesar Salad \$2.50

Green Bean Casserole \$2.50

California Vegetable Medley \$2.50

Vegetable Rice \$2.50

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