

Breakfast Buffet

(Minimum Of 50 Guests)

Assorted Chilled Juices

Sliced Fresh Seasonal Fruits

Plain Yogurt

Accompanied By Honey, Brown Sugar, Granola and Berries

Assorted Individual Cold Cereals

Whole Milk and Non-Fat Milk

Fluffy Scrambled Eggs with Chives

Thick Challah French Toast

Served with Warm Maple Syrup

Red Skin Home Fried Potatoes

Country Sausage

Hickory Smoked Bacon

Honey Glazed Virginia Country Ham

Freshly Baked Breakfast Breads,

Croissants, Danish Pastries, Bagels and Assorted Muffins

Butter, Cream Cheese, Flavored Cream Cheese

And Fruit Preserves

Freshly Brewed French Roast Coffee

Freshly Brewed Decaffeinated Coffee

All Menu Prices Subject to 10% Administrative Service Charge, 8.625% Sales Tax
and 11% Gratuity Charge

Prices Are Subject to Change Without Notice

Imported Teas

To Enhance Your Buffet
May We Suggest

Served in Georgian Chafing Dishes:
Assorted Homemade Quiches
Cheese Blintz with Fresh Fruit Coulis
Poached Eggs Florentine on English Muffin
Eggs Benedict with Hollandaise Sauce
Thick Belgian Style Waffles
Garden City Corned Beef Hash

Each \$10.00 Per Person

Display of Scottish Smoked Salmon
With Appropriate Garnishes

\$12.00 Per Person

Omelet Station
Your Choice of
Mushrooms, Ham and Cheese, Fresh Herbs, or Western Style
Egg Beaters or Egg Whites

\$10.00 Per Person

Chef's Fee
(\$75.00)

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