



## BREAKFAST BUFFETS

### ALL BUFFETS INCLUDE

Fresh Fruit Display  
Assorted Breakfast Pastries  
Danish & Croissants  
Orange Juice, Cranberry Juice, Coffee & Hot Tea

### ENTREE SELECTIONS

Scrambled Eggs  
French Toast  
Waffles  
Assorted Quiche  
Cheese Blintz  
Roasted Tomato & Goat Cheese Frittata  
Salmon Spinach Smoked Gouda Frittata  
Seafood Crepes  
Fruit Crepes  
Banana Bread Pudding

### SIDE SELECTIONS

Breakfast Potatoes  
Bacon & Sausage  
Grilled Ham Steaks  
Canadian Bacon  
Roasted Sweet Potato & Black Bean Hash  
Hash Browns  
Rosemary Roasted Red Potatoes

**TIER I \$24**  
select 1 entrees & 2 sides

**TIER II \$27**  
select 2 entrees & 2 sides

**TIER III \$31**  
select 3 entrees & 2 sides

### CONTINENTAL OPTIONS

**DELUXE \$14**  
assorted pastries, danish, croissants, fresh fruit display,  
assorted juices, coffee and hot tea

**CLASSIC \$11**  
assorted pastries, danish, croissants,  
orange juice, coffee and hot tea

**BASIC \$9**  
assorted pastries, coffee and hot tea

### BREAKFAST UPGRADES

**CHEF ATTENDED OMELET STATION \$7**  
fresh eggs, tomatoes, onions, mushrooms,  
red peppers, grated cheese  
Chef attended for 1.5 hours \$35 Chef fee applies

**SMOKED SALMON DISPLAY \$11**  
nova salmon, hard boiled eggs, capers,  
red onion, tomatoes, assorted bagels  
and plain cream cheese

### Carving Station

served with rolls & corresponding sauces

Roasted Turkey \$8      Roasted Pork Loin \$8  
Baked Country Ham \$8      Beef Tenderloin \$14

Barrel Cut NY Strip \$12

Chef attended for 1.5 hours \$35 Chef fee applies