

## ~ *BREAKFAST BUFFETS* ~



### ~ *THE CONTINENTAL* ~

Orange, Grapefruit & Tomato Juice  
Oven Baked Muffins & Chocolate Croissants with Butter and Preserves  
N. Y. Style Bagels with Philadelphia Cream Cheese  
Starbucks Coffee, Brewed Decaffeinated & Assorted Teas  
\$12.50 per guest

### ~ *THE CONTINENTAL DELUXE* ~

Orange, Grapefruit & Tomato Juice  
House made Granola with Chilled Milk  
Hot Oatmeal with Brown Sugar and Raisins  
Yogurt Parfaits with Berries & Dried Fruits  
Oven Baked Muffins & Raspberry-Cream Cheese Croissants with Butter and Preserves  
N.Y Style Bagels with Philadelphia Cream Cheese  
Starbucks Coffee, Brewed Decaffeinated & Assorted Teas  
\$16.00 per guest

### ~ *THE AMERICAN CLASSIC* ~

Orange, Grapefruit & Tomato Juice  
Seasonal Fresh Fruit and Berries  
Farm Fresh Scrambled Eggs  
Crisp Smoked Bacon, Country Sausage Links  
Roasted Potato Wedges with Onions & Herbs  
Fresh Baked Muffins & Danish with Butter and Preserves  
Bagels with Philadelphia Cream Cheese  
Starbucks Coffee, Brewed Decaffeinated & Assorted Teas  
\$18.50 per guest

### ~ *A HEALTHY LIFESTYLE BREAKFAST* ~

Orange & Tomato Juice  
Hard Boiled Eggs & Scrambled Eggs with Spinach  
Granola & "Atkins" Bars  
Fruit Kebabs & Fruit Yogurt  
Hot Oatmeal; accompanied by Dried Banana Chips & Cranberries,  
Nuts, Granola, Pumpkins Seeds, Wheat Germ, Honey & Chilled Skim Milk  
Rolled Lo-Salt Meats & Smoked Salmon Platter with Bagels & Cream Cheese  
Starbucks Coffee, Brewed Decaffeinated & Assorted Teas  
\$19.75 per guest

All catered events are subject to 20% service charge, 7% sales tax and if applicable a 10% liquor tax

# ADD TO YOUR BREAKFAST ....ANY TIME....WITH ANY MENU

## ~ LO-CARB OPTIONS ~

Hard Boiled Eggs	\$1.75 per guest
Smoked Bacon	\$2.75 per guest
Atkins Bars	\$2.50 each
Deli Meats&Cheeses	\$4.50 per guest
Yogurt Parfaits	\$4.00 each

## ~ FRUIT OPTIONS ~

Sliced Seasonal Fresh Fruit	\$4.95 per guest
Basket of Seasonal Whole Fruit Pieces	\$2.50 per guest
Fruit Kebabs with Yogurt Dipping Sauce	\$4.50 per guest
Watermelon Wedges (seasonal)	\$1.75 per guest

## FROM THE BAKE SHOPPE...

Fresh Baked Raspberry & Cream Cheese Croissants	\$26.00 per dozen
Fresh Baked Chocolate Croissants	\$26.00 per dozen
N.Y. Style Bagels with Philadelphia Cream Cheese	\$28.00 per dozen
Caramel Pecan Sticky Buns	\$28.00 per dozen
Fruit Scones	\$26.00 per dozen
Freshly Baked Muffins	\$26.00 per dozen



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~ CLUB ELAN BRUNCH ~

Orange, Grapefruit & Tomato Juices  
Seasonal Fresh Fruit and Berries  
Farm Fresh Scrambled Eggs garnished with Fresh Minced Chives  
Spinach & Ricotta Cheese Turnovers  
Cheese Blintzes with Wild Berry Fruit Compote & Vermont Maple

*Select:* Crisp Apple-wood Bacon & Country Sausage Links  
OR

Granola Bar; with Fruit Yogurt, Banana Chips, Pumpkin Seeds,  
Dried Cranberries, Golden & Dark Raisin & Honey

New Potato Wedges with Sautéed Peppers and Onions  
Fresh Baked Muffins, Danish, Croissants & N.Y. Style Bagels  
*Accompanied with Whipped Butter, Preserves & Cream Cheese*  
Starbucks Coffee, Brewed Decaffeinated & Tazo Tea

\$28.00 per guest  
(30 person minimum)

~ BRUNCH AT 1701 ~

Orange, Grapefruit & Tomato Juices  
Seasonal Fresh Fruit & Berries with Yogurt Dipping Sauce  
N.Y Style Bagels, Sliced Breakfast Breads, Warm Caramel Pecan Sticky Buns  
*Whipped Butter, Country Preserves and Cream Cheese*

Classic Eggs Florentine with Dill Hollandaise Sauce  
Grilled Vegetable Salad with Warm Chevre Cheese & Balsamic Syrup  
Beet Salad with Sour Cream & Orange Dressing  
Wild Mushroom & Leek Salad

Cold Poached Salmon with Apple-Horseradish Cream Sauce  
Sliced Breast of Chicken Stuffed with Curried Rice & Currants  
*Accompanied by a Pineapple Beurre Blanc*

Oven Roasted Yukon Gold Potatoes laced with Thyme and Oregano  
Assorted Chef's Pastries  
Starbucks Coffee, Brewed Decaffeinated & Assorted Teas

\$34.00 per guest  
(35 person minimum)



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~ **Breakfast Action & Self Service Stations** ~

The following stations are to compliment your Brunch.  
They may not be ordered a la carte, however we can build a station specifically for your event. All Stations are a minimum of 30 guests

~ **BELGIAN WAFFLE STATION** ~

Fresh Strawberry Compote, Seasonal Berries, Whipped Cream, Sweet Butter, Diced Pecans, Warm Maple Syrup and Powdered Sugar  
\$6.50 per guest + \$125.00 Attendant Fee (Minimum 25 Guests)

~ **OMELET STATION** ~

Farm Fresh Eggs, Egg Whites, Egg Beaters, Diced Ham, Bacon, Peppers, Scallions, Mushrooms, Tomatoes, Spinach, Lagastinos & Shredded Cheddar  
\$9.50 per guest + \$125.00 Attendant Fee

~ **FRUIT CREPES & CHEESE BLINTZ STATION** ~

Accompanied by Vermont Maple Syrup, Sour Cream, Warm Apple Compote, Fresh Berries, Powdered Sugar & Whipped Cream  
\$10.00 per guest

**Mimosa, Champagne & Bloody Mary Bar**

Set up with Freshly Squeezed Orange Juice for the Mimosas, Cassis & Fresh Berries  
For the Bloody Mary's;  
5 Varieties of Vodka & 10 Festive Mixes & 10 Edible Garnishes  
\$12.00 per guest + \$125.00 Bartender Fee (2 hours of continuous service)

**Bright Eye'd Additions**

- Selection of Cold Cereals with Chilled Milk  
\$2.95 per guest
- Oatmeal with Raisins, Brown Sugar, Dried Fruits, Honey & Chilled Milk  
\$3.50 per guest
- Yogurt & Granola Station with Dried Fruits and Nuts  
\$4.50 per guest
- Smoked Salmon with Chopped Eggs, Capers  
*Accompanied by Red Onions, Tomatoes & Bagels with Cream Cheese*  
\$8.95 per guest
- Thick Cut French Toast finished with Powdered Sugar  
*Served with Warm Maple Syrup*  
\$4.95 per guest
- Cheese Blintzes with Berry Coulis  
\$4.00 per guest
- Seafood Raw Bar  
(Market Price)

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