

Breakfast Options

Priced Per Person, Minimum of 50 Guests

Champagne Brunch ♦ \$29.95

*House Selection of Champagne poured throughout Brunch, Chilled Orange and Grapefruit Juices, Cranberry and Apple Juices, Fresh Sliced Tropical Fruit, Assorted Flavored Yogurts and Cereals, House made Almond Granola, 2% and Fat Free Milk, Smoked Fish Presentation Including Salmon, Mackerel and Trout with Sliced Tomatoes, Red Onions and Capers, Assorted Breakfast Bakeries, Bagels and Coffee Cake, Cream Cheese, Sweet Creamery Butter and Fancy Preserves, Omelette Station*with Prepared to Order Eggs and Choice of Sautéed Garden Fresh Vegetables, Crisp Bacon, Honey Roasted Ham, Spinach, Pepper Jack Cheese and Fresh Salsa, Poached Eggs over Medallions of Beef Tenderloin with Sauce Béarnaise, Potato Pancakes with Sour Cream and Apple Sauce, Tender Field Greens with a Selection of Dressings, Fresh Mozzarella and Sliced Tomatoes with Fresh Basil Vinaigrette Dressing, Seared Mahi Mahi with Grilled Pineapple and Ginger Salsa, Grilled Breast of Chicken with Portobello and Oyster Mushroom Sauce, Sirloin of Beef, Carved to Order* with Peppercorn and Cognac Demi Glace, Chef's Selection of Fresh Vegetables, Roasted Yukon Gold Potatoes, Artisan Bread Basket and Sweet Creamery Butter, Chef's Viennese Dessert Presentation, and Freshly Brewed Starbucks® Coffee, Decaffeinated Coffee and Selection of Bigelow Teas*

**Attendant Required - \$75 each based on One Attendant per 35 Guests*

**Notice: Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase risk of food borne illness, especially if you have a medical condition.*