



Breakfast and Brunch Menus
781-344-1553

Continental Breakfast Buffet \$10.95 p.p.

Assorted breakfast danish and muffins
Bagels and cream cheese
Sliced fresh fruit
Orange Juice, Coffee and Tea

Breakfast Buffet \$14.95 p.p.

Cinnamon French toast with maple syrup and butter
Fluffy scrambled eggs
Country style home fries
Premium bacon or country sausage patties(choose one)
Muffins, croissants and jams
Orange Juice, Coffee and Tea

The "Big Breakfast" Buffet \$15.95 p.p.

Sliced fresh fruit
Fluffy scrambled eggs, country style home fries
Premium bacon, country pork sausage patty or sliced Virginia ham (Choice of two)
Bagels and muffins
Orange Juice, Coffee and Tea

Bistro Brunch #1 \$15.95 p.p.

Assorted Quiches: Bacon Double Cheese Quiche and Broccoli and Jack Quiche
Fresh Fruit Display
Pastry Basket with Muffins, Croissants and Danish, Jams and Butter
Orange Juice, Coffee and Tea

Brunch Menus

#1 \$14.95 Per Person

Gulf Shrimp Cocktail with sliced Lemons on ice
Miniature Bacon, Spinach and Three Cheese Quiches
Romaine Lettuce with Parmesan, Croutons and Caesar Dressing
Fresh Seasonal Sliced Fruit or Watermelon Basket of Fruit

*Domestic and Imported Cheeses with Gourmet Cracker Assortment
Assorted Muffins and Breakfast Breads with Butter
Coffee or Raspberry Iced Tea and Juice*

#2 \$13.95 Per Person

*Traditional Scrambled Eggs or Southwestern Scrambled Eggs
Cinnamon French Toast and warm Maple Syrup
Bacon and Sausage
Fresh Seasonal Sliced Fruit Platter or Watermelon Basket of Fruit
Assorted Muffins and Breakfast Breads with Butter
Coffee or Raspberry Iced Tea and Juice*

#3 \$14.95 Per Person

*Traditional Scrambled Eggs
Black Forest Sliced Ham
Cheesy Potato Casserole
Tri-Colored Rotini Pasta in a Parmesan Vinaigrette
Spring Mix Salad with Mandarin Oranges, slivered Almonds,
Purple Onions and Italian Salad Dressing
Fruit and Cheese Display
Chocolate Covered Strawberries*

Waffle Station

Prepared at Event

\$4.00 Per Person

Additional \$100 for Uniformed Chef

*Includes Warm Cinnamon Apple Compote,
Seasonal Berries, Whipped Cream,
Butter and Maple Syrup*

Omelet Station

Prepared at Event

\$5.00 Per Person

Additional \$100 for Uniformed Chef

*Includes Diced Tomatoes, Mushrooms,
Diced Ham, Cheese, Green Peppers,
Onions & Hot Pepper Sauce*

All Prices Per Person

Minimum Order (50) servings

Disposable Clear Chinaware included with disposable tablecloths

5% is added for meals tax and 20% for gratuity

Good Until July 2008

