

Continental breakfast

The executive

Sliced seasonal fruit
Freshly baked croissants, scones and muffins
Sweet butter and assorted fruit preserves
Chilled orange, grapefruit and cranberry juice
Freshly brewed coffee and selection of teas
\$20. per person

Fresh start

Sliced seasonal fruit
Organic assorted yogurts
Assorted sliced bagels
Whipped strawberry balsamic and plain cream cheese
Chilled orange, grapefruit and cranberry juice
Freshly brewed coffee and selection of teas
\$22. per person

The garden

Cheesy farm fresh scrambled eggs with roasted red pepper
Apple wood smoked bacon
Sliced seasonal fruit
Freshly baked croissants, scones and muffins
Sweet butter and assorted fruit preserves
Chilled orange, grapefruit and cranberry juice
Freshly brewed coffee and selection of teas
(minimum guarantee of 20 guests will apply for this menu)
\$26. per person

Bake shop

Pecan sticky buns
Sliced seasonal fruit
Assorted sliced bagels
Whipped strawberry balsamic and plain cream cheese
Selection of mini breakfast pastries
Sweet butter and assorted fruit preserves
Chilled orange, grapefruit and cranberry juice
Freshly brewed coffee and selection of teas
\$22. per person

On the esplanade

Lox and Bagels
Sliced smoked salmon
shaved red onions, cucumber, sliced tomato and capers
Assorted sliced bagels and cream cheese
Variety of melons and berries
Selection of mini muffins
Sweet butter and assorted fruit preserves
Freshly squeezed orange, grapefruit and cranberry juice
Freshly brewed coffee and selection of teas
\$25. per person

The little extras...

Priced individually

Scrambled eggs, ham and cheese breakfast wrap...\$6.00 each
Scrambled egg, spinach and tomato breakfast wrap...\$6.00 each
Honey cured ham, egg and cheddar croissant sandwich...\$6.00 each
Organic assorted yogurts...\$2.50 each
Assorted cereals and milk...\$2.50 per box
English muffins...\$1.75 each
Assorted granola bars...\$1.75 each
Selection of mini muffins...\$1.50 each
Assorted sliced bagels
Whipped strawberry balsamic and plain cream cheese ...\$4.00 each
Assorted breakfast pastries...\$3.00 each
Pecan sticky buns...\$4.00 each
Yogurt parfaits with organic granola, berries and honey
drizzle...\$5.00 each
Variety of melons and berries...\$5.00 per person

Additional suggestions for \$5.00 per person
(minimum of 12 people required)

Country scramble with honey ham and green onions
Cheesy farm fresh scrambled eggs with roasted red pepper
Apple wood smoked bacon and Breakfast sausage patties
Roasted new potato, red pepper and Vidalia onion frittata
Roasted red bliss breakfast hash with onions and peppers
Sweet buttermilk pancakes with Vermont maple syrup
French toast with maple syrup and sweet butter
Spinach and gruyere quiche
Honey cured ham steak
Irish oatmeal with golden raisins and molasses

2010 Prices are subject to 15% gratuity, 6% taxable administrative fee and 7% sales tax.

Plated breakfast entrees

Country Scramble

Fresh squeezed orange juice
Freshly baked croissants, scones and muffins
Sweet butter and assorted fruit preserves
Cheesy farm fresh scrambled eggs with roasted red pepper
Roasted red bliss breakfast hash with onions and peppers
Apple wood smoked bacon
Coffee and tea service to the tables
\$25. per person

All American Breakfast

Fresh squeezed orange juice
Freshly baked croissants, scones and muffins
Sweet butter and assorted fruit preserves
Brioche French toast with local fruit compote
Vermont maple syrup and sweet butter
Breakfast sausage patties
Coffee and tea service to the tables
\$25. per person

Charles River breakfast buffet

Cheesy farm fresh scrambled eggs with roasted red pepper
Brioche French toast with local fruit compote
Vermont maple syrup and sweet butter

Roasted red bliss breakfast hash with onions and peppers
Apple wood smoked bacon
Breakfast sausage patties

Yogurt parfaits with organic granola, berries and honey drizzle
Sliced seasonal fruit

Assorted sliced bagels, strawberry balsamic and plain cream cheese
Freshly baked croissants, scones and muffins
Sweet butter and assorted fruit preserves

Chilled orange, grapefruit and cranberry juice
Freshly brewed coffee and selection of teas
Pepper mill and Tabasco

(minimum guarantee of 20 guests will apply for this menu)
\$35. per person

Stations

Omelet station

Attendant required
Eggs and egg whites
Made to order with your choice of
Chorizo, mushrooms, asparagus, spinach
Crab and gruyere
\$12. per person

Lox and Bagels

Lox and bagels
Sliced smoked salmon
shaved red onions, cucumber, sliced tomato and capers
Assorted sliced bagels and cream cheese
\$10. per person

Spiral ham carving board

Attendant required
Maple cured spiral ham
Honey mustard glaze
Hard rolls
\$10. per person

Grilled marinated breast of chicken

Madeira caramelized onion jus
\$7. per person
Zucchini, summer squash, sautéed onions
\$5. per person

Eggs Benedict station

Attendant optional
Poached egg, Canadian bacon on an English muffin
House made Hollandaise sauce and chives
\$12. per person

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