



2018 Breakfast Menu

Continental Breakfast I (10 Guest Minimum)

Choice of Fresh Orange, Apple and Grapefruit Juices
Selection of Muffins, Pastries, and Croissants
Sweet Cream Butter and Fruit Preserves
Assorted Bagels and Cream Cheese
Coffee and Assorted Tea Service

\$30.00 per guest

Continental Breakfast II (10 Guest Minimum)

Choice of Fresh Orange, Apple and Grapefruit Juices
Seasonal Fresh Fruit
Homemade Granola and Plain Yogurt
Selection of Muffins, Pastries, and Croissants
Sweet Cream Butter and Fruit Preserves
Assorted Bagels and Cream Cheese
Coffee and Assorted Tea Service

\$35.00 per guest



Prices subject to 8.75% sales tax and a 5% booking fee. Gratuity of 16% recommended.



2018 Breakfast Menu

Hot Breakfast Buffet (20 Guest Minimum)

Choice of Fresh Orange, Apple and Grapefruit Juices

Seasonal Fresh Fruit

Homemade Granola and Plain Yogurt

Selection of Muffins, Pastries, and Croissants

Sweet Cream Butter and Fruit Preserves

Assorted Bagels and Cream Cheese

Please choose one of the following signature breakfast dishes.

Steel Cut Oatmeal with Brown Sugar, Hazelnuts, and Raisins

Frittata del Giorno- Italian Omelette made with Eggs, Meats and/or Vegetables

Scrambled Eggs with Crema and Chives, Bacon and Italian Style Potatoes

Coffee and Assorted Tea Service

\$45.00 per guest



Prices subject to 8.75% sales tax and a 5% booking fee. Gratuity of 16% recommended.



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Additional Breakfast Items

Homemade Granola and Plain Yogurt
\$8.50 per guest

Individual Fruit Yogurt
\$6.00 per guest

Seasonal Sliced Fresh Fruit Plate
\$8.00 per guest

Steel Cut Oatmeal with Brown Sugar, Hazelnuts, and Raisins
(Minimum Order for 10 guests)
\$9.50 per guest

Sliced Prosciutto, Salami and Cheese Plate
\$12.50 per guest

Hard Boiled Eggs
\$4.50 per egg

Frittata Del Giorno - Italian Omelette Made with Eggs, Meat, and/or Vegetables
(Minimum Order for 12 guests)
\$10.50 per guest



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