

The background of the image is a classic marbled paper pattern, often used in book endpapers. It features a complex, organic design with swirling, vein-like patterns in shades of light gray, off-white, and pale beige. The overall effect is elegant and textured.

A MORNING OF CELEBRATION

BREAKFAST BUFFETS

OPTION 1

\$46/PERSON

Sliced Fruit and Berries
Scrambled Eggs with Cheddar and Chives on the side
Hash Browns
Choice of Breakfast Meat
Plain Greek Yogurt with Seasonal Berries and Granola
Assorted Bagels with Plain, Light, and Chive Cream Cheese
Assorted Juices
Illy Regular and Decaffeinated Coffee
Dammann Hot Tea Service

OPTION 2

\$51/PERSON

Sliced Fruit and Berries
Mixed Berry and Granola Parfaits
Choice of One Breakfast Sandwich OR Scrambled Eggs with Cheddar and Chives on the side
French Toast with Maple and Seasonal Fruit Syrups
Choice of Breakfast Meat
Hash Browns
Assorted Juices
Illy Regular and Decaffeinated Coffee
Dammann Hot Tea Service

BRUNCH BEVERAGES

\$11/BEVERAGE

Mimosas

served with Orange Juice, Peach Puree, Mango Puree, and Pomegranate Puree Mixers

Bloody Mary

BREAKFAST CHOICES & ADDITIONS

CHOICE OF ADDITIONAL BREAKFAST SANDWICH \$8/PERSON
Whole Wheat English Muffin, Egg Whites, Canadian Bacon, Spinach, Mushrooms, White Cheddar
English Muffin, Scrambled Eggs, Pork Sausage, White Cheddar
Crafted Buttermilk Biscuit, Fried Egg, Smoked Ham, Herb Goat Cheese
Aged Gouda and Egg Sandwich, Basil and Spinach Pesto, French Toast

CHOICE OF BREAKFAST MEAT (2 PIECES PER PERSON) \$8/PERSON
Crispy Bacon
Pork Sausage Links
Pork Sausage Patties
Smoked Turkey Bacon
Country Turkey Sausage Links
Chicken Apple Sausage Links
Vegetarian Sausage Patties

CRISP HASH BROWNS WITH SCALLIONS \$5/PERSON

BAGELS WITH ASSORTED CREAM CHEESES \$5/PERSON

CINNAMON RAISIN FRENCH TOAST \$10/PERSON
Maple and Seasonal Fruit Syrups

CHOICE OF ADDITIONAL BREAKFAST SANDWICH \$8/PERSON

ASSORTED BREAKFAST BREADS \$5/PERSON

Full attendee guarantee is required for all items priced per person.

CHEF ATTENDED STATIONS

OMELET STATION

\$22/PERSON

Cage Free Eggs, Egg Whites and Egg Substitute
Smoked Ham, Turkey Sausage, Bacon and Smoked Salmon
Sweet Bell Peppers, Mushrooms, Tomatoes, Onions and Spinach
White Cheddar, Swiss and Feta

CREPE STATION

\$22/PERSON

Banana and Nutella
Fresh Strawberry and St. Germain
Smoked Atlantic Salmon, Dill Cream, Red Onion
Fennel, Apple Sausage, Leeks, Goat Cheese

SMOOTHIE STATION

\$18/PERSON

Fresh Mint, Orange and Banana Pineapple, Carrot and Coconut Raspberry Dream

CHEF ATTENDANT

\$250/ATTENDANT

One Chef Attendant required for every 60 guests.

Maximum of 1 hour for chef attended stations.

Each station must be ordered in conjunction with a breakfast menu.

Full attendee guarantee is required for all stations priced per person.