

CONTINENTAL BREAKFAST SELECTIONS

“Standing Ovation”

Assorted Chilled Juices
Skim and Regular Milk
Sliced Seasonal Fresh Fruits and Berries
Granola
Selection of Low Fat Fruit and Natural Yogurts
European Breakfast Pastries and Bagels
Zucchini, Cranberry and Banana Nut Breads
Sweet Butter, Fruit Preserves and Flavored Cream Cheese
Freshly Brewed Coffee, Decaffeinated Coffee and Flavored
Tea
\$27 per person

“On Broadway”

Assorted Chilled Juices
Sliced Seasonal Fresh Fruits and Berries
European Breakfast Pastries and Bagels
Sweet Butter, Fruit Preserves and Flavored Cream Cheese
Freshly Brewed Coffee, Decaffeinated Coffee and Flavored
Tea
\$25 per person

“Dress Rehearsal”

Assorted Chilled Juices
European Breakfast Pastries and Bagels
Sweet Butter, Fruit Preserves & Flavored Cream Cheese
Freshly Brewed Coffee, Decaffeinated Coffee and Flavored
Tea
\$21 per person

Prices do not include 10.75% sales tax and 17.05% gratuity and 4.95% administrative fee
Our Catering staff will be pleased to customize menus to suit your tastes and needs.

PLATED BREAKFAST

Breakfast Entrees are accompanied by a Glass of Chilled Juice,
European Breakfast Pastries, Sweet Butter and Fruit Preserves
Breakfast Potatoes
Freshly Brewed Coffee, Decaffeinated Coffee and Flavored
Tea

Starters

Mixed Seasonal Fresh Fruit
\$7 per person

Yogurt Parfaits with Seasonal Berries and Granola
\$7 per person

Entrees

Farm Fresh Scrambled Eggs
Hickory Smoked Bacon, Link Sausage or Smoked Virginia Ham
\$22 per person

Cinnamon French Toast with Warm Maple Syrup
Hickory Smoked Bacon, Link Sausage or Smoked Virginia Ham
\$22 per person

Scrambled Eggs with Spinach, Tomatoes and Mushrooms
Hickory Smoked Bacon, Link Sausage or Smoked Virginia Ham
\$22 per person

Traditional Eggs Benedict with Hollandaise Sauce
\$24 per person

Smoked Salmon
Sliced Tomatoes, Onions, Capers, Chopped Egg
Everything Bagel
\$25.00 per person

Petite New York Strip Steak
Fluffy Scrambled Eggs
\$27.00 per person

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BREAKFAST BUFFET

(Minimum of 15 guests)

“The Oscar” Buffet

Chilled Fruit Juices
Regular and Skim Milk
Fresh Seasonal Fruits and Berries
Housemade Granola
Farm Fresh Scrambled Eggs with Chives
French Toast with Warm Maple Syrup
Applewood Smoked Bacon
Breakfast Potatoes
European Breakfast Pastries and Bagels
Sweet Butter, Fruit Preserves and Flavored Cream Cheese
Freshly Brewed Coffee, Decaffeinated Coffee and Flavored
Tea
\$33 per person

“The Close Up” Buffet

Chilled Fruit Juices
Regular & Skim Milk
Fresh Seasonal Fruits and Berries
Granola
Fluffy Scrambled Eggs
Hickory Smoked Bacon and Link Sausage
Breakfast Potatoes
European Breakfast Pastries and Bagels
Sweet Butter, Fruit Preserves and Flavored Cream Cheese
Freshly Brewed Coffee, Decaffeinated Coffee and Tea
\$30 per person

“The Cameo” Buffet

Chilled Fruit Juices
Selection of Fruit & Non Fat Yogurt
Fresh Seasonal Fruits and Berries
Granola
Oatmeal with Raisins, Dried Berries or Brown Sugar
Egg Whites Scrambled with Spinach & Tomatoes
Turkey Bacon
Bran and Lemon Poppy Seed Muffins
Sweet Butter and Fruit Preserves
Freshly Brewed Coffee, Decaffeinated Coffee and Flavored
Tea
\$30 per person

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“The Blockbuster” Brunch

(Minimum of 15 guests)

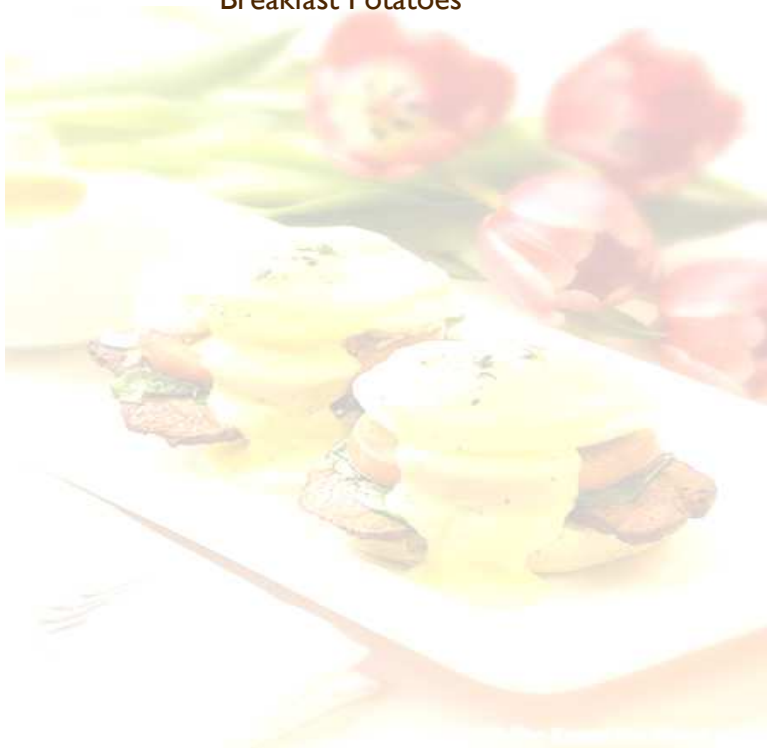
Chilled Fruit Juices

Fresh Seasonal Fruits and Berries

French Toast with Warm Maple Syrup

Hickory Smoked Bacon and Link Sausage

Breakfast Potatoes



Omelet Station

Create Your Own

Diced Smoked Ham, Cheddar & Swiss Cheese, Garden Chives, Sliced Mushrooms, Bay Shrimp, Sausage, Bell Peppers,

Onions, Smoked Salmon

Egg Whites Available

Smoked Salmon on Mini Bagels with Capers, Onions and Tomatoes

European Breakfast Pastries and Bagels

Sweet Butter, Fruit Preserves and Flavored Cream Cheese

Desserts Prepared Fresh by our Pastry Chef

Freshly Brewed Coffee, Decaffeinated Coffee and Tea

\$45 per person

\$100.00 Chef's Fee will be applied for each Chef

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CELEBRITY PERKS

Smoked Salmon Display

Chopped Onions, Sliced Tomatoes, Capers
Assorted Bagels with Regular and Chive Cream Cheese
(Serves 30)
\$350.00

Omelet Station

Create your own Omelet
Diced Smoked Ham, Cheddar and Swiss Cheeses, Garden
Chives,
Sliced Mushrooms, Bay Shrimp, Sausage, Bell Peppers, Onions,
Smoked Salmon
Egg Whites Available
\$12 per person

Belgian Waffle Station

Warm Maple Syrup, Sweet Creamy Butter, Fresh Fruit
Compote, Whipped Cream, Caramelized Bananas
Seasonal Berries
\$10 per person

Southwest Breakfast Burrito

Scrambled Eggs with Bell Peppers, Onion, Chorizo and
Monterey Jack Cheese with Flour Tortilla
\$8 per person

Breakfast Sandwiches

Scrambled Eggs with Cheddar Cheese, Ham with Croissant
\$8 per person
Scrambled Eggs with Cheddar Cheese and Sausage with Bagel
\$8 per person

Oven Roasted Vegetable Frittata

Harvest Vegetables and Provolone Cheese
\$7 per person

Farm Fresh Scrambled Eggs
\$5 per person

Applewood Bacon or Sausage Link
\$5 per person

\$100.00 Chef's Fee will be applied for each Chef

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CELEBRITY PERKS CONTINUED

Beverages

Freshly Brewed Coffee, Decaffeinated Coffee and Flavored Teas
\$75 per gallon

Iced Tea or Lemonade \$60 per gallon

Orange Juice \$40 per carafe
Grapefruit Juice \$40 per carafe

Apple, Tomato, V-8 or Cranberry Juice
\$35 per carafe

Regular, Skim, 2% or Chocolate Milk \$35 per carafe

Soft Drinks \$4 each

Mineral Waters \$4.50 each

Vitamin Water Zero \$5.50; Coconut Water \$8.00

Bakery

European Breakfast Pastries, Muffins and Croissants
\$40 per dozen

Assorted Bagels with Plain and Flavored Cream Cheese
\$40 per dozen

Snack Attack

Breakfast and Granola Bars \$4 each

Sliced Fresh Seasonal Fruit \$5 per person

Yogurt & Fruit Parfait \$7 each

Non-Fat and Fruit Yogurts \$5 each

Regular or Flavored Popcorn
\$23 per bowl (serves 10)

Housemade Potato Chips
\$24 per bowl (serves 10)

Deluxe Mixed Nuts
\$25 per Lb. (serves 10)

Bowl of Hummus with Pita Triangles
\$25.00 per bowl (serves 10)

Stone Ground Tortilla Chips with Spicy Salsa and Guacamole
\$25.00 bowl (serves 10)

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