



BREAKFAST BUFFET

valid until 11am

CONTINENTAL \$11.95

Variety of freshly baked breakfast pastry
Freshly brewed coffee & assorted tea
Assorted chilled fruit juice

EXECUTIVE CONTINENTAL \$16.95

Variety of freshly baked breakfast pastry
Assorted bagels with cream cheese, peanut butter & preserves
Seasonal fresh fruit bowl
Freshly brewed coffee & assorted tea
Assorted chilled fruit juice

HOT BREAKFAST \$22.95

Mini Croissants
Assorted bagels with cream cheese, peanut butter & preserves
Farm fresh scrambled eggs
Crispy bacon & country style ham
Savory home fried potatoes
Seasonal fresh fruit bowl
Freshly brewed coffee & assorted tea
Assorted chilled fruit juice

ADDITIONAL ITEMS:

Peameal Bacon add \$4.50 per 4oz piece
French toast with Maple Syrup add \$4.50 per person
Buttermilk Waffle Bar add \$4.50 per person

PRICES ARE SUBJECT TO CHANGE, APPLICABLE TAXES AND GRATUITY

Customized menus and dietary options (dairy free, gluten free, vegetarian & vegan) are available upon request. Prices are based on a guest count of 20. To accommodate your request, services and cancellations must be made at least 48 hours in advance. On-site catering: \$400 room rental fee (Sunday – Friday) or \$500 room rental fee (Saturday) includes: linen tablecloths, linen napkins, china, cutlery, regular table set up and clean up, service staff, podium and microphone. Table skirting and other rentals available on request – rental fees apply. Off-premise catering: Disposable cutlery, paper napkins, plates and cups please add \$2.50 per person, china and cutlery add \$4.50 per person, chafing dishes with sternos are \$10 each, linen tablecloths are priced accordingly. City delivery add \$25 and County delivery add a minimum \$40. Service staff and other rentals available on request – fees apply.

A NON-REFUNDABLE DEPOSIT IS REQUIRED TO RESERVE YOUR DATE