



Breakfast Menus

Plated Breakfasts

(Minimum of Twenty-Five Guests Required)

The Grille

Orange Juice

Danish Pastry & Croissants

Preserves & Butter

Scrambled Eggs & Home Fried Potatoes

Your Choice of Applewood Smoked Bacon, Pork Sausage or Ham

The Washington

Orange Juice

Danish Pastry & Croissants

Preserves & Butter

Thick-Cut Brioche French Toast, Butter & Maple Syrup

Your Choice of Applewood Smoked Bacon, Pork Sausage or Ham

The Delaware

Orange Juice

Fresh Cut Fruit with Berries

Danish Pastry, Muffins, and Croissants

Preserves & Butter

Scrambled Eggs & Home Fried Potatoes

Your Choice of Applewood Smoked Bacon, Pork Sausage or Ham

All Plated Breakfasts Include French Roast Coffee & Select Teas

All prices are subject to a 20% service charge



Breakfast Menus

Buffet Style

Continental

(minimum of ten guests)

Orange Juice, Danish Pastry & Croissants, Muffins & Bagels,
Flavored Cream Cheese, Preserves & Butter,
French Roast Coffee & Select Teas

~ add Fresh Cut Fruit & Berries

The Healthy Morning

(minimum of fifteen guests)

Orange Juice, Low Fat Muffins, Bagels, Fresh Sliced Fruit & Berries,
Low Fat Cream Cheese, Preserves & Butter,

The Tilton

(minimum of fifteen guests)

Orange Juice, Fresh Cut Fruit Bowl with Berries, Granola & Yogurt,
Muffins & Bagels
Cream Cheese, Preserves, & Butter

The Swift

(minimum of twenty five guests)

Scrambled Eggs & Home Fried Potatoes
Fresh Cut Fruit Bowl with Berries
Danish Pastries, Muffins, & Croissants, Preserves & Butter
Assorted Fruit Juices - Orange, Apple, Tomato, Grapefruit and Cranberry
French Roast Coffee & Select Teas

...and your choice of:

Belgian Waffles, Fruit Filled Pancakes or Thick-Cut Brioche French Toast
and ~

Applewood Smoked Bacon, Pork Sausage or Ham

All Buffet Breakfasts Include French Roast Coffee & Select Teas

All prices are subject to a 20% service charge



Breakfast Menus

Brunch

(A Two-hour Buffet for a Minimum of Fifty Guests)

Fresh Cut Fruit Bowl with Berries
Danish Pastry, Muffins, and Croissants
Flavored Cream Cheese, Preserves, and Butter
Smoked Salmon with Bagels & Cream Cheese, Tomato & Onion
Marinated Artichoke Heart & Mushroom Salad
Mediterranean Penne Pasta Salad
Home Fried Potatoes

Choice of: Scrambled Eggs or Omelet Soufflé

Salad

(select one)

Mixed Baby Greens Salad*, Spinach Salad* or Caesar Salad

*please select three dressings:

Champagne Vinaigrette, Classic Balsamic Vinaigrette,
White Balsamic Vinaigrette,
Lemon and Herb Vinaigrette, Creamy Blue Cheese, Honey Dijon

Select two from each category:

Applewood Smoked Bacon, Pork Sausage or Ham

Fruit filled Pancakes, Thick-Cut Brioche French Toast, or Cheese Filled Blintz

Quiche Lorraine, Broccoli or Asparagus Quiche, Seafood Newburg Crepes or
Chicken and Mushroom Crepes



Brunch (Continued)

Enhancements to Brunch Menu

Belgian Waffle Station*

Golden Malted and Multi-grain Flours, Sautéed Fresh Fruit Toppings,
Butter and Vermont maple syrup
Chef's Attendant Required

Omelet Station*

cheddar, American and Swiss cheese, diced ham, mushrooms, tomato, onion,
broccoli, asparagus, and sweet peppers
Chef's Attendant Required

University & Whist Club Dessert Table

Assortment of Chef's Choice Miniature Pastries and Gourmet Cookies

Gourmet Cookie Selection (Select Three)

Chocolate Chip, Chocolate Chocolate Chip, Oatmeal Raisin,
Peanut Butter, Pecan Sandies, Sugar Cookies,
White Chocolate Cranberry and
White Chocolate Macadamia Nut

French Roast Regular and Decaffeinated Coffee

Assortment of Harney and Sons Teas
Cream, Milk, Honey and Lemon

Assorted Beverages (Select Four)

Orange Juice, Apple, Tomato, Grapefruit,
Cranberry, Milk, Ice Tea and Lemonade

All prices are subject to a 20% service charge

*additional fee applies