CONTINENTAL BREAKFAST MENU

CONTINENTAL BREAKFAST (Minimum of 25 guests)
All Continental Buffets include Freshly Brewed Sumatra Regular Coffee, Arabica Decaffeinated Coffee, and Assorted Rishi Teas

**Continental Breakfast #1**
Bakery Basket to include: Brick Oven Country Bread, Danish Pastries, Croissants, and a variety of Assorted Fruit Muffins
Organic Valley Butter, Marmalade, and Preserves
Seasonally Inspired Sliced Fruits and Berries
Selection of Chilled Fruit Juices

$15/guest

**Continental Breakfast #2**
Bakery Basket to include: Brick Oven Country Bread, Danish Pastries, Croissants, and Warm Cinnamon Rolls
Organic Valley Butter, Marmalade, and Preserves
Seasonally Inspired Sliced Fruits and Berries
Cereal Station with Homemade Granola, Kashi-Go-Lean, and Special K Dried Fruits, Berries, Nuts, and Seeds
2% Milk
Assorted Yogurt
Selection of Chilled Fruit Juices

$17/guest

**Additions to Continental Breakfast:**
Freshly Pressed Green Juice (Minimum of 20 guests) $5/guest
Golden Delicious Apple, Celery, Cucumber, Kale, Ginger, and Lemon (Chef Attendant Required - $50.00) $4/guest
Selection of Oatmeal with Toppings $4/guest
Crepe Station with Ricotta-Lemon Filling, Apple Raisin Compote (Minimum of 20 guests) $7/guest
Bacon, Cheese, and Egg Strata $5/guest
Hard Boiled Organic Eggs $3/guest

All food and beverage prices subject to 20% service charge and applicable sales tax
(CONSUMING RAW OR UNCOOKED MEATS, POULTRIES, SEA FOODS, SHELL FISH OR EGGS, MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESSES) 3/4
BUFFET
BREAKFAST MENU

BREAKFAST BUFFETS (Minimum of 25 guests)
All Breakfast Buffets include a selection of Chilled Fruit Juices, Freshly Brewed Sumatra Regular Coffee, Arabica Decaffeinated Coffee, and Assorted Rishi Teas

Breakfast Buffet #1 $19/guest
Sliced Fresh Melons
House Made Bircher Muesli
Fluffy Scrambled Eggs with Scallions, Cream Cheese, and Wisconsin Cheddar
Thick Cut Non-Cured Bacon, and Holmen Meat Market Sausage Links
Rosemary Roasted Red Skin Potatoes
Assorted Pastries, Croissants, Bagels, and Fruit Muffins
Organic Valley Butter, Marmalade, Cream Cheese, and Preserves

Breakfast Buffet #2 $22/guest
Sliced Seasonal Fruit and Berry Display
Individual Fruit Parfaits
Pecan Banana French Toast Strata
Fluffy Scrambled Eggs with Tomato, Chives, and Mozzarella Cheese
“Cure 81” Apple Smoked Ham
Skillet Hash Brown Potatoes with Sautéed Peppers, and Onions
Brick Oven Country Bread, Pastries, Croissants, and Bagels
Organic Valley Butter, Marmalade, Cream Cheese, and Preserves

Breakfast Buffet #3 $26/guest
Sliced Seasonal Fruit and Berry Display
Low Fat Vanilla Yogurt with Fresh Fruit Compote
Fluffy Scrambled Eggs with Asparagus Spears, and Aged Cheddar
Lyonnaise Style Potatoes
Omelettes - cooked to order with “Cure 81” Apple Smoked Ham, Mushrooms, Scallions, Tomato, and Aged Cheddar
Crepes with Ricotta, Blueberries, and Lemon
Assorted Bagels with Walnut-Raisin, Vegetable and Traditional Cream Cheese
Assorted Fruit Muffins and Scones
Organic Valley Butter, Marmalade, and Preserves
(Chef Attendant Required - $50.00 per attendant)
*Egg White or Egg Beaters may be substituted for an additional $2 per person

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(CONSUMING RAW OR UNCOOKED MEATS, POULTRIES, SEA FOODS, SHELL FISH OR EGGS, MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESSES)
PLATED BREAKFAST

All Plated Breakfasts include Baskets of Freshly Baked Pastries, Breads, and Croissants with Organic Valley Butter and Preserves. First Course is Sliced Fruit and Berries, Orange Juice, and Freshly Brewed Sumatra Regular Coffee, Arabica Decaffeinated Coffee, and Assorted Rishi Teas

Plated Breakfast # 1
Freshly Scrambled Eggs with Cream Cheese, Chives
Thick Cut Bacon, Holmen Meat Locker Sausage Links
Breakfast Potatoes

$16/guest

Plated Breakfast # 2
Flour Tortillas filled with Holmen Meat Locker Sausage, Scrambled Eggs, Aged Cheddar
topped with Queso Fresco, Picante Sauce on the side
Yucca Root

$19/guest

Plated Breakfast # 3
Pecan Banana French Toast Strata with Fruit Compote, Whipped Butter, and Maple Syrup
Holmen Meat Locker Sausage Links

$16/guest

Plated Breakfast # 4
Country Scrambled Egg Benedict with Smoked Canadian Bacon, Sautéed Spinach,
and Hollandaise Sauce
Breakfast Potatoes

$18/guest

All food and beverage prices subject to 20% service charge and applicable sales tax

CONSUMING RAW OR UNCOOKED MEATS, POUlTRIES, SEA FOODS, SHELL FISH OR EGGS, MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESSES