

BREAKFAST BUFFETS AND BRUNCH

(Served by 11:30am • Minimum Service of 50 Guests • Service 1 Hour and 30 Minutes)

All Breakfasts Include Coffee, Decaffeinated Coffee and Hot Teas

SILVER BUFFET

\$21.00 per person

Sliced French Fruit Display

Individual Breakfast Cereals

Fluffy Scrambled Eggs

Crisp Bacon, Sausage and Ham

French Toast with Warm Maple Syrup

Breakfast Potatoes

Warm Biscuits with Country Gravy

Chef's Bakery Display to Include Assorted Muffins, Danish, Croissants, Fruit Jams and Butter

GOLDEN BUFFET

\$24.00 per person

Sliced Fresh Fruit Display

Individual Breakfast Cereals

Fluffy Scrambled Eggs

Corned Beef Hash

Crisp Bacon and Sausage

Cheese Blintzes with Berry Sauce

Warm Biscuits with Country Gravy

Chef's Bakery Display to Include Assorted Muffins, Danish, Croissants, Fruit Jams and Butter

GOLD COAST GRAND BRUNCH

\$28.00 per person

Assorted Bagels with Cream Cheese

Breakfast Pastries, Muffins, European Breads and Whipped Butter

Eggs Benedict and Fluffy Scrambled Eggs*

Crisp Bacon and Sausage Links

Fresh Sliced Fruit Tray, Tossed Salad with Assorted Dressings

Marinated Vegetable Pasta Salad

Salmon with Dill Sauce*

Monterey Breast of Chicken

Braised Beef with Demi Glace

Rice Pilaf and Roasted Red Potatoes

Chef's Assortment of Desserts

BUFFET ENHANCEMENTS

(\$100.00 Chef Labor Fee will be Applied)

Omelet Station* (Cooked to Order with a Variety of Fillings)

\$7.00 per person

Cured Bone-In Baked Ham

\$7.00 per person

Nova Lox Display with Traditional Trimmings (serves 20)

\$135.00

Roast Prime Rib of Beef* (Serves 25)

\$260.00 each

(Please Inquire about our Champagne Mimosa or Bloody Mary Stations)