

BREAKFAST BUFFET

HILTON

Freshly squeezed orange, grapefruit, tomato juices
Freshly brewed regular, decaffeinated coffee, herbal tea
Array of seasonal sliced fresh fruits and berries
Scrambled eggs, smoked bacon, sausage links, breakfast potatoes
Danish, muffins, croissants, bagels, strawberry, chive and plain cream cheese

\$27 per person

CREAM CITY

Freshly squeezed orange, grapefruit, tomato juices
Freshly brewed regular, decaffeinated coffee, herbal tea
Array of seasonal sliced fresh fruits and berries
Scrambled eggs, smoked bacon, sausage links, breakfast potatoes
Brioche French toast, warm maple syrup, whipped cream
Donuts, muffins, croissants, bagels, strawberry, chive and plain cream cheese, whipped butter
Yogurt, fresh berries, granola, dried fruit
Assorted dry cereal, 2%, skim milk

\$32 per person

FARMHOUSE

Freshly squeezed orange, grapefruit, tomato juices
Freshly brewed regular, decaffeinated coffee, herbal tea
Array of seasonal sliced fresh fruits and berries
Cheesy scrambled eggs
Hickory-smoked bacon, sausage links
Corned beef hash, biscuits, sausage gravy
Pancakes, assorted fruit toppings, warm maple syrup
Danish, muffins, croissants, donuts
Assorted dry cereal, 2%, skim milk

\$34 per person

BLUE ENERGY

Freshly squeezed orange, grapefruit, tomato juices
Freshly brewed regular, decaffeinated coffee, herbal tea
Array of seasonal sliced fresh fruits and berries
Scrambled egg beaters
Turkey bacon, chicken apple sausage
Low fat yogurts, fresh berries, dried fruit, granola
Nature's Path® organic dry cereals, 2%, skim milk
Assorted low fat muffins

\$35 per person

All buffets include coffee, decaffeinated coffee and herbal teas. Buffets for groups under 25 guests are subject to an additional \$10.00 per person charge. All pricing is based on 1 ½ hours service time. All food & beverage prices are subject to applicable 22% service charge and 6.1% sales tax. Menu selection and pricing will be guaranteed 30 days prior to the event or upon signed banquet event orders.

ADDITIONAL OPTIONS TO ENHANCE YOUR BREAKFAST BUFFET

CHEF ATTENDED SPECIALTY STATION

(minimum of 40 guests)

Omelet Station

ham, sausage, bacon, onions, peppers, cheese, tomatoes, spinach, mushrooms

\$11 per person

Griddle Station

Pancake, Waffle, French toast

Strawberry, whipped cream, powdered sugar and cinnamon chutney toppings

\$8 per person

Carved Ham Station

Brown sugar glazed baked bone-in ham

Serves 50, \$300 each

Chef's attendant fee \$150 for 1½ hours

One attendant required per 75 guests

ENHANCEMENTS

Assorted sliced fresh fruit

\$4 per person

Cold cereal

\$3 each

Smoked salmon

Mini bagels, traditional garnish

\$14 per person

Assorted yogurt

Dried fruit, fresh berries, granola

\$4 per person

Irish steel cut oatmeal

Raisins, brown sugar, raisins

\$5 per person

All pricing is based on 1½ hours of service time. All food & beverage prices are subject to applicable 22% service charge and 6.1% sales tax. Menu selection and pricing will be guaranteed 30 days prior to the event or upon signed banquet event orders.