

BRUNCH MENU

THE CONTINENTAL

Basket of Bread, Mini Muffins and Raisin Buns
Yogurt and Fresh Fruit
Assorted Cold Cereal
Fresh Squeezed Orange and Grapefruit Juice, Tea and Coffee

FULL AMERICAN

Fresh Fruit Platter
Farm Fresh Scrambled Eggs
Bacon and Sausage
Roasted Potatoes
Basket of Fresh Baked Organic Breads and Mini Muffin and Raisin Buns
Fresh Squeezed Orange, Grapefruit Juice, Tea and Coffee

ALLEGRIA AMERICAN

Omelet Station (See description under NY Breakfast)
Roasted Potatoes
Bacon and Sausage
Basket of Fresh Baked Organic Breads, Mini-Muffin and Raisin Buns
Homemade Bagels and Cream Cheese
Fresh Fruit Platter
Fresh Squeezed Orange, Grapefruit Juice, Tea and Coffee

A NEW YORK BREAKFAST

Three Farm Fresh Eggs Prepared by Chef to Order with Host's Choice of Six Items Available
Choice of Egg Whites - Add \$2.00 Caramelized Onions, Wild Mushrooms, Ham,
American Cheese, Roasted Red Pepper, Oven Roasted Plum Tomato with Fresh Basil,
Cheddar Cheese, Bacon, Sautéed Spinach, Imported Gruyere Cheese
Malted Belgian Waffles with Real Vermont Syrup
Corn Flaked Challah French Toast with Real Vermont Syrup
Ham, Bacon and Sausage
Roasted Potatoes
Fresh Fruit Platter

Basket of Fresh Baked Organic Breads and Mini-Muffins
Fresh Squeezed Orange and Grapefruit Juice, Tea and Coffee

ADDITIONS TO ANY BUFFET PACKAGE

Malted Belgian Waffles with Real Vermont Maple Syrup
Farm Fresh Scrambled Eggs
Corn Flaked Crusted Challah French Toast with Real Vermont Maple Syrup
Smoked Maine Salmon with Dill Cream, Traditional Garnish and Toast Points
Ham, Bacon or Sausage
Fresh Fruit Platter
Omelet Station (See Description Under NY Breakfast) with Egg White
Sliced Vine-Ripened Tomatoes and Vidalia Onion
Roasted Potatoes
Bagels and Cream Cheese