BREAKFAST

20 guest minimum unless otherwise noted.
Counts below our minimum may incur additional fees.
Dietary accommodations available at an additional charge.

PACKAGES

Morning Break & Continental packages include: locally roasted Omar coffee, decaffeinated coffee & hot water with assorted tea packets, sweeteners, half & half, lemon wedges & honey.

HEALTHY FIX  11.50 per guest
• Seasonal Fresh Fruit Salad vgn GF
• Granola Bars (Assorted) v
• Individual Assorted Yogurts v
• Orange Juice vgn GF
• Iced Water

HUHKY CONTINENTAL  8.50 per guest
Includes Orange Juice & Iced Water vgn GF
Select One:
• Muffin Assortment v
• Danish Assortment
• Tea Bread Assortment v
• Mini Scones Assortment v
$3.00 per guest seasonal fruit salad vgn GF

ENHANCE YOUR BREAKFAST OPTIONS

FRUIT
• Seasonal Fresh Fruit Salad  3.00 per person vgn GF
• Whole Fresh Fruit  2.50 per piece vgn GF

ADDITIONAL OPTIONS
• Pancakes, Waffles, or French Toast with warm Maple Syrup  3.75 per guest v
• Yogurt Bar: Vanilla & Strawberry Greek Yogurt accompanied by Granola, Raisins & Honey v
6.50 per guest (10 guest minimum)
• Assorted Granola Bars: 2.50 each v
• Individual Greek Yogurt Cups: Blueberry & Vanilla VGF 3.00 each

TEA BREAD (Strawberry, Chocolate Chip, Banana V or Seasonal) served with Butter & Margarine PC’s 22.50 per loaf (16 slices)

BAGELS (Bagel One, North Windham, CT) VQ
with Assorted Cream Cheese PC’s, Butter, Margarine, Peanut Butter & Preserves 30.00 per dozen

ASSORTED DANISH
Chocolate, Apple, Cinnamon 25.00 per dozen

MUFFINS (Chef’s Assortment)
• Mini  15.00 per dozen v
• Regular  25.00 per dozen V

ASSORTED PETITE CROISSANTS
May include Traditional, Chocolate, & Raisin Swirl
• Mini  27.50 per dozen v

SCONES (Chef’s Assortment) V
• Mini 25.00 per dozen
• Regular  30.00 per dozen

APPLE STRUDEL (10 slices) 26.00

OMELET STATION GF
Chefs will prepare Omelets to order. Fillings include: Bacon, Ham, Assorted Cheeses, Peppers, Onions, Mushrooms, Tomatoes & Broccoli.
10.00 per guest (For groups between 25-100 guests)
(1 chef per 25 - 50 guests for up to two hours at 50.00 per chef per hour)

FRITTATAS OR QUICHE
• Potato, Caramelized Onion & Gruyere V
• Sausage, Red Pepper & Mushroom
• Traditional Lorraine, Bacon, Onion, Swiss Cheese
• Spinach, Roasted Red Pepper & Feta V
  • Frittatas (serves 12) 45.00 each GF
  • Quiche (serves 8) 30.00 each

SWEET BREAKFAST CASSEROLE
• French Toast Bake w/fruit (serves 12) 40.00

ALL PRICES SUBJECT TO CHANGE.

VEGETARIAN v
GLuten-FREE vGF
LOCAL vLoc
BREAKFAST BUFFETS

20 guest minimum unless otherwise noted. Counts below our minimum may incur additional fees. Dietary accommodations available at an additional charge. All buffet packages include: ice water & orange juice, locally roasted Omar coffee, decaffeinated coffee & hot water with assorted tea packets, sweeteners, half & half, lemon wedges & honey. Includes seating linens.

TRADITIONAL BREAKFAST  20.00 per guest
- Assorted Mini Scones V
- Seasonal Fresh Fruit Salad vgnGF
- Scrambled Eggs V
- Choice of Bacon or Sausage Links GF
- O’Brien Potatoes vgnGF

BREAKFAST SANDWICH BUFFET  20.00 per guest
- Croissant Egg Sandwich with Cheese V and with choice of Ham, Bacon, or Sausage Patty
- O’Brien Potatoes vgnGF
- Seasonal Fresh Fruit Salad vgr GF

QUICHE OR FRITTATA BUFFET  20.00 per guest
- Assorted Mini Muffins V
- Seasonal Fresh Fruit Salad vgnGF
- Choice of Bacon or Sausage Links
- O’Brien Potatoes vgnGF

Select Two:
- Traditional Quiche Lorraine, Bacon, Onion, Swiss
- Spinach, Roasted Red Pepper & Feta Quiche
- Sausage, Red Pepper & Mushroom Frittata GF
- Potato, Caramelized Red Onion, Gruyere V GF

UNIVERSITY BRUNCH

Includes Orange Juice, Iced Water, locally roasted Omar coffee, decaffeinated coffee & hot water with assorted tea packets & honey.

40.00 per guest (minimum 50 guests)

BREAKFAST PASTRY & BREADS
Select Two:
- Mini Muffins Assortment V
- Tea Bread Assortment, with Butter & Margarine V
- Mini Scones V
- Dinner Rolls with Butter & Margarine V
- Danish Assortment

SALADS & SIDES
Select Four:
- Seasonal Fresh Fruit Salad vgnGF
- Traditional Caesar Salad V GF
- Mixed Green Salad with Croutons, Italian & Ranch Dressings V GF
- Bacon & Sausage Links GF
- O’Brien Potatoes vgnGF
- Roasted Fingerling Potatoes
- Roasted Seasonal Vegetables
- Rice Pilaf
- Pasta (Plain or with Marinara)

ENRÊS
Select Three:
- Scrambled Eggs V GF
- Spinach, Roasted Red Pepper & Feta Frittata V GF
- Traditional Quiche Lorraine, Bacon, Onion, Swiss
- Waffles or French Toast with Mixed Berries & Warm Maple Syrup V
- Penne Pasta Sautéed with Marinated Tomatoes, Spinach, Garlic & Extra Virgin Olive Oil vgr
  - Parmesan Cheese
  - Crushed Red Pepper Flakes
- Stuffed Shells with Marinara or Florentine Sauce V
  - Parmesan Cheese
  - Crushed Red Pepper Flakes
- Chicken Marsala
- Lemon Pepper Chicken GF
- Sausage, Peppers & Onions GF
- Florentine Stuffed Sole GF
- Oven Roasted Maple Soy Salmon

ADDITIONAL OPTIONS
Local Bagels served with Smoked Salmon, Whipped Cream Cheese, Capers, Diced Tomatoes  10.00 per guest

V VEGETARIAN  vgn VEGAN  GF GLUTEN-FREE  LOCAL