

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 *vgnGF*
- Granola Bars (Assorted) *v*
- Individual Assorted Yogurts *v*
- Orange Juice *vgnGF*
- Iced Water

HUSKY CONTINENTAL *8.50 per guest*

Includes Orange Juice & Iced Water *vgnGF*

Select One:

- Muffin Assortment *v*
- Danish Assortment
- Tea Bread Assortment *v*
- Mini Scones Assortment *v*

\$3.00 per guest seasonal fruit salad vgnGF

ENHANCE YOUR BREAKFAST OPTIONS

FRUIT

- Seasonal Fresh Fruit Salad *3.00 per person vgnGF*
- Whole Fresh Fruit *2.50 per piece vgnGF*

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) *v* 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.

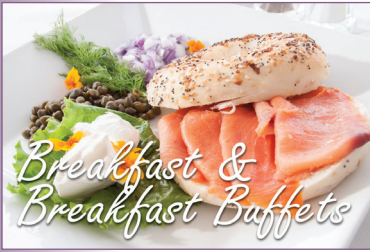
10.00 per guest (For groups between 25-100 guests)
 (1 chef per 25 - 50 guests for up to two hours at 50.00 per chef per hour)

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*



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 **vgn GF**
- Scrambled Eggs **V**
- Choice of Bacon or Sausage Links **GF**
- O'Brien Potatoes **vgn GF**

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 **vgn GF**
- Seasonal Fresh Fruit Salad **vgn GF**

QUICHE OR FRITTATA BUFFET 20.00 per guest

- Assorted Mini Muffins **V**
- Seasonal Fresh Fruit Salad **vgn GF**
- Choice of Bacon or Sausage Links
- O'Brien Potatoes **vgn GF**

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 **vgn GF**
- Traditional Caesar Salad **V GF**
- Mixed Green Salad with Croutons, Italian & Ranch Dressings **V GF**
- Bacon & Sausage Links **GF**
- O'Brien Potatoes **vgn GF**
- Roasted Fingerling Potatoes
- Roasted Seasonal Vegetables
- Rice Pilaf
- Pasta (Plain or with Marinara)

ENTRÉES

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 **vgn**
 - 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**