## 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.

<table>
<thead>
<tr>
<th>Package</th>
<th>Description</th>
<th>Price</th>
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<tbody>
<tr>
<td><strong>HEALTHY FIX</strong></td>
<td>11.50 per guest</td>
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<tr>
<td>- Seasonal Fresh Fruit Salad vgn GF</td>
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<td></td>
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<tr>
<td>- Granola Bars (Assorted) v</td>
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<tr>
<td>- Individual Assorted Yogurts v</td>
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<tr>
<td>- Orange Juice vgn GF</td>
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<tr>
<td>- Iced Water</td>
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<tr>
<td><strong>HUSKY CONTINENTAL</strong></td>
<td>8.50 per guest</td>
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<tr>
<td>Includes Orange Juice &amp; Iced Water vgn GF</td>
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<tr>
<td>Select One:</td>
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<td></td>
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<tr>
<td>- Muffin Assortment v</td>
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<tr>
<td>- Danish Assortment</td>
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<td></td>
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<tr>
<td>- Tea Bread Assortment V</td>
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<tr>
<td>- Mini Scones Assortment V</td>
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<tr>
<td>$3.00 per guest seasonal fruit salad vgn GF</td>
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### ENHANCE YOUR BREAKFAST OPTIONS

<table>
<thead>
<tr>
<th>Option</th>
<th>Description</th>
<th>Price</th>
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<tbody>
<tr>
<td><strong>FRUIT</strong></td>
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<tr>
<td>- Seasonal Fresh Fruit Salad 3.00 per person vgn GF</td>
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<tr>
<td>- Whole Fresh Fruit 2.50 per piece vgn GF</td>
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<tr>
<td><strong>ADDITIONAL OPTIONS</strong></td>
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<tr>
<td>- Pancakes, Waffles, or French Toast with warm Maple Syrup 3.75 per guest v</td>
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<tr>
<td>- Yogurt Bar: Vanilla &amp; Strawberry Greek Yogurt accompanied by Granola, Raisins &amp; Honey 6.50 per guest (10 guest minimum)</td>
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<tr>
<td>- Assorted Granola Bars: 2.50 each v</td>
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<tr>
<td>- Individual Greek Yogurt Cups: Blueberry &amp; Vanilla 3.00 each</td>
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<tr>
<td><strong>TEA BREAD</strong></td>
<td>(Cranberry Orange, Chocolate Chip, Banana or Seasonal) served with Butter &amp; Margarine PC’s 22.50 per loaf (16 slices)</td>
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<tr>
<td><strong>BAGELS</strong></td>
<td>(Bagel One, North Windham, CT) v</td>
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<tr>
<td>with Assorted Cream Cheese PC’s, Butter, Margarine, Peanut Butter &amp; Preserves 30.00 per dozen</td>
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<tr>
<td><strong>ASSORTED DANISH</strong></td>
<td>Chocolate, Apple, Cinnamon 25.00 per dozen</td>
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<tr>
<td><strong>MUFFINS</strong></td>
<td>(Chef’s Assortment)</td>
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<td>- Regular 25.00 per dozen v</td>
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<tr>
<td><strong>ASSORTED PETITE CROISSANTS</strong></td>
<td>May include Traditional, Chocolate, &amp; Raisin Swirl</td>
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<td>- Mini 27.50 per dozen v</td>
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<tr>
<td><strong>SCONES</strong></td>
<td>(Chef’s Assortment)</td>
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<tr>
<td>- Mini 25.00 per dozen</td>
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<tr>
<td><strong>APPLE STRUDEL</strong></td>
<td>(10 slices) 26.00</td>
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<tr>
<td><strong>OMELET STATION</strong></td>
<td>GF</td>
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<tr>
<td>Chefs will prepare Omelets to order. Fillings include: Bacon, Ham, Assorted Cheeses, Peppers, Onions, Mushrooms, Tomatoes &amp; 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)</td>
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<tr>
<td><strong>FRITTATAS OR QUICHE</strong></td>
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<tr>
<td>- Potato, Caramelized Onion &amp; Gruyère v</td>
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<tr>
<td>- Sausage, Red Pepper &amp; Mushroom</td>
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<tr>
<td>- Traditional Lorraine, Bacon, Onion, Swiss Cheese</td>
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<tr>
<td>- Spinach, Roasted Red Pepper &amp; Feta v</td>
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<tr>
<td>- Frittatas (serves 12) 45.00 each GF</td>
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<tr>
<td>- Quiche (serves 8) 30.00 each</td>
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<tr>
<td><strong>SWEET BREAKFAST CASSEROLE</strong></td>
<td>French Toast Bake w/fruit (serves 12) 40.00</td>
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</tbody>
</table>

**ALL PRICES SUBJECT TO CHANGE.**
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 vgr GF

QUICHE OR FRITTATA BUFFET  20.00 per guest
• Assorted 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:
• Muffin 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 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