## 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

**Husky 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

<table>
<thead>
<tr>
<th>Fruit</th>
<th>Seasonal Fresh Fruit Salad 3.00 per person vgn GF</th>
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</thead>
<tbody>
<tr>
<td></td>
<td>Whole Fresh Fruit 2.50 per piece vgn GF</td>
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<table>
<thead>
<tr>
<th>Additional Options</th>
<th>Pancakes, Waffles, or French Toast with warm Maple Syrup 3.75 per guest v</th>
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</thead>
<tbody>
<tr>
<td></td>
<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></td>
<td>Assorted Granola Bars: 2.00 each v</td>
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<tr>
<td></td>
<td>Individual Greek Yogurt Cups: Blueberry &amp; Vanilla 3.00 each</td>
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<table>
<thead>
<tr>
<th>Tea Bread</th>
<th>(Strawberry, Chocolate Chip, Banana or Seasonal) served with Butter &amp; Margarine PC's 22.50 per loaf (16 slices)</th>
</tr>
</thead>
<tbody>
<tr>
<td>Bagels</td>
<td>(Bagel One, North Windham, CT) v enjoy with Assorted Cream Cheese PC's, Butter, Margarine, Peanut Butter &amp; Preserves 30.00 per dozen</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Assorted Danish</th>
<th>Chocolate, Apple, Cinnamon 25.00 per dozen</th>
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<table>
<thead>
<tr>
<th>Muffins (Chef’s Assortment)</th>
<th>Mini 15.00 per dozen v</th>
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<tbody>
<tr>
<td></td>
<td>Regular 25.00 per dozen v</td>
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<table>
<thead>
<tr>
<th>Assorted Petite Croissants</th>
<th>May include Traditional, Chocolate, &amp; Raisin Swirl</th>
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<tbody>
<tr>
<td>Mini 27.50 per dozen v</td>
<td></td>
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<table>
<thead>
<tr>
<th>Scones (Chef’s Assortment)</th>
<th>Mini 25.00 per dozen</th>
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<tbody>
<tr>
<td>Regular 30.00 per dozen</td>
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<table>
<thead>
<tr>
<th>Apple Strudel</th>
<th>(10 slices) 26.00</th>
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<thead>
<tr>
<th>Omelet Station GF</th>
<th>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)</th>
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</thead>
<tbody>
<tr>
<td></td>
<td>(1 chef per 25 - 50 guests for up to two hours at 50.00 per chef per hour)</td>
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<table>
<thead>
<tr>
<th>Frittatas or Quiche</th>
<th>Potato, Caramelized Onion &amp; Gruyere v</th>
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<tbody>
<tr>
<td>Sausage, Red Pepper &amp; Mushroom</td>
<td></td>
</tr>
<tr>
<td>Traditional Lorraine, Bacon, Onion, Swiss Cheese</td>
<td></td>
</tr>
<tr>
<td>Spinach, Roasted Red Pepper &amp; Feta v</td>
<td></td>
</tr>
<tr>
<td>Frittatas (serves 12) 45.00 each GF</td>
<td></td>
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<tr>
<td>Quiche (serves 8) 30.00 each</td>
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</tbody>
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<thead>
<tr>
<th>Sweet Breakfast Casserole</th>
<th>French Toast Bake w/fruit (serves 12) 40.00</th>
</tr>
</thead>
</table>

## ENHANCE YOUR BREAKFAST OPTIONS

**V** VEGETARIAN  
**Vgn** VEGAN  
**VgF** GLUTEN-FREE  
**Loc** LOCAL  

All Prices Subject to Change.
BRE Breafast 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 •
- 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 vgnGF

**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)

**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 GF
  - 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