



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

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

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 (Cranberry Orange, 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)

- 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

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 & Gruyère **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

BELGIAN WAFFLE BAR (20 guest minimum)

Belgian Waffles served with your choice of toppings: Strawberries, Candied Almonds, Chocolate Syrup, Carmel Sauce, Warm Maple Syrup and Whipped Cream, Butter & Margarine. 8.50 per person

Choice of one Chef's Special Sauce: Banana Foster Sauce, Limoncello & Blueberry Sauce, or Strawberry Vanilla Bourbon Sauce

Add: Fried Chicken Cutlets, for a Chicken and Waffle option for your guests. 6.00 per person

CREAM CHEESE BOARD

Whipped Cream Cheese topped with Everything Bagel Seasoning, Sliced Scallions, Fresh Basil, and Sundried Tomatoes. Served with choice of Local Bagels OR Bagel Chips. 90.00 per order (serves 25)



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 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 **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