



# 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** (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) **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)

- 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**

### BELGIUM WAFFLE BAR

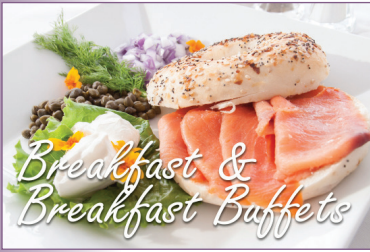
Belgium Waffles served with your choice of toppings: Strawberries, Candied Almonds, Chocolate Syrup, Carmel Sauce, Warm Maple Syrup and Whipped Cream, Butter & Margarine.  
**\$8.50 per person**

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**