



## Breakfast

\*Most Popular, \*\*Preset Option

### Three Course Plated Breakfast

**\$35.00 per person**

Includes coffee, tea and juice

**Please Choose Two Options**

\*\*Fresh Seasonal Berries & Assorted Fruit\*

Plate Sweet Mint Scented Crème Fraîche

Port Poached Pear

Yogurt and Fresh Mint

\*\*Fresh Baked Muffins \*

with Sweet Butter

Crepe

with Sweet Cream and Strawberries

Cinnamon and Fig Risotto

with Spiced Pistachios

Smoked Atlantic Gravlax

Pumpnickel Croutons, Whipped Dill Cream Cheese,  
Hard Boiled Quail Eggs, Dill Oil

Shaved Fennel and Arugula Salad

with Blood Orange Vinaigrette

\*\*Yogurt \*

with Toasted Granola and Fresh Fruit

Warm Blintz \*

Caramelized Apples & Mascarpone, Toasted Almonds

**Please Choose One**

Frittata

Chorizo, Roasted Pepper, and Caramelized Onion,  
Yukon Gold Potato Home Fries with Fresh Herbs

Scrambled Eggs \*

Home Fries, Bacon

Double Cut Pecan French Toast

Bourbon Syrup and Bananas

“Steak and Eggs”

Roasted Angus Sirloin with Scrambled eggs  
Béarnaise & Natural Reduction, Fingerling Potato Hash

### Continental Breakfast

**\$25.00 Per Person**

Assorted Breakfast Pastries and Muffins

Seasonal Fruit Tray

Coffee, Tea and Juice

### Breakfast Buffet

**\$40.00 Per Person**

**Please Choose Three Options  
from the following**

Assorted Pastries Assorted Muffins,  
Bagels and Spreads

Yogurt

Fresh Fruits and Berries

Smoked Fish Platter with Garnish

Scrambled Eggs \*

Home Fries, Bacon

Coffee, Tea, and Juice Offering

All prices are per person. Menu items are subject to change.