



At



Group Sales Menus

Breakfast, Brunch and Break Menus

CONTINENTAL BREAKFAST

Start your day the right way...with a hearty breakfast!

TRADITIONAL

sliced fresh fruit and berries, assorted muffins, bagels served with cream cheese, cinnamon rolls, assorted Danish, freshly squeezed orange, cranberry and apple juice, freshly brewed coffees and a selection of hot teas
12.95 per person

ULTIMATE

a selection of whole and sliced fresh fruit, in-season berries, assorted muffins, bagels and flavored cream cheeses, sticky pecan and cinnamon rolls, assorted Danish and scones, dry cereals with 2% and skim milk, flavored yogurt, freshly squeezed orange, cranberry and apple juice, fresh brewed coffees and a selection of hot teas
16.95 per person

TO COMPLIMENT YOUR CONTINENTAL BREAKFAST

Please choose from the following:

OMELET STATION WITH THE FOLLOWING INGREDIENTS:

ham, peppers, onions, mushrooms and cheddar cheese
6.95 per person

HASH BROWNS or BREAKFAST POTATOES

3.00 per person

HICKORY SMOKED BACON

3.00 per person

SCRAMBLED EGGS

3.00 per person

COUNTRY STYLE SAUSAGE

3.00 per person

BREAKFAST QUESADILLAS

filled with scrambled eggs,
chorizo sausage and Chihuahua cheese
4.95 Per piece

Omelet Chef Attendant Fee - 100.00
(1 Chef per 50 Guests)

All prices listed are not inclusive of customary 8.25% sales tax and 18% service charge



PLATED BREAKFAST

All of the following are served with assorted breakfast pastries, butter, preserves, and freshly brewed coffee, tea, freshly squeezed orange, cranberry and apple juice

SUNRISE

Fluffy scrambled eggs, breakfast potatoes and crispy bacon with fresh fruit garnish
7.95 per person

EGGS BENEDICT

Two poached eggs on Canadian bacon and English muffins then topped with hollandaise with fresh fruit garnish
8.50 per person

SMOKED SALMON BENEDICT

Two poached eggs on sliced smoked salmon and toasted brioche topped with hollandaise and chives
12.95 per person

RISE AND SHINE OMELET

Build your own three-egg omelet - choose from the following ingredients:
Ham, diced bacon, mushrooms, tomatoes, onions, spinach, bell peppers and cheddar, feta and Swiss cheese served with our breakfast potatoes
8.95 per person

HONEY CRUNCH FRENCH TOAST

Thick slices of cinnamon raisin bread dipped in a vanilla egg batter and coated in honey and Corn Flakes®, griddled to golden brown and served with pure maple syrup
6.95 per person

FRENCH TOAST AL BRASSERIE

Slices of French baguettes filled with orange marmalade and sweet cream cheese dipped in an orange cinnamon batter and griddled to a golden brown. Served with raspberry and Vermont maple syrup
7.95 per person

HEALTHY START FRUIT PLATE

A selection of the finest fruits and berries available served with yogurt and poppy seed muffins
7.95 per person

All prices listed are not inclusive of customary 8.25% sales tax and 18% service charge



BREAKS

*Refresh and refuel with these tasty snacks.
All selections come with bottled water, soft drinks, freshly brewed coffees and teas.*

MID-MORNING

BREAKFAST QUESADILLAS

Filled with scrambled eggs, Chorizo sausage and Chihuahua cheese

STICKY PECAN ROLLS

CHEESE BLINTZES WITH BERRY SAUCE

10.95 per person

GRAB-N-GO

EGG AND THREE-CHEESE BREAKFAST BURRITO

YOGURT PARFAIT

Vanilla yogurt, fresh seasonal berries and granola topping

7.95 per person

7TH INNING STRETCH

MINI HOT DOGS

Condiments include ketchup, mustard and relish

CRACKER JACKS

TORTILLA CHIPS

Cheese sauce and Jalapeno peppers

8.95 per person

ENERGY BREAK

MAKE-YOUR-OWN TRAIL MIX

Sunflower seeds, almonds, assorted dried fruits and granola

FRESHLY BAKED JUMBO COOKIES

7.95 per person

DESSERT BREAK

XANGOS

Cream cheese pastries served with raspberry, chocolate and caramel sauces

TRIPLE CHOCOLATE BROWNIES

6.95 per person

MID-AFTERNOON SNACK

FLAVORED POPCORN

including caramel, cheese and theater style

STUFFED PRETZELS

Pizza and cream cheese filled

JUMBO SOFT PRETZELS

Dijon and cheddar cheese sauce

7.95 per person

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BRUNCH MENU

CHEF CARVED PRIME RIB

classic horseradish sauce, mushroom demi-glace and au jus

APPLEWOOD SMOKED BREAST OF TURKEY

sweet apple butter and cranberry apricot chutney

PAN SEARED HONEY THYME CHICKEN

grilled vegetables - honey mustard glaze

TRADITIONAL EGGS BENEDICT

Canadian bacon and Hollandaise

VERMONT WHITE CHEDDAR AU GRATIN POTATOES

tasso ham and chives

SMOKED COUNTRY BACON AND MAPLE SAUSAGE

CHEFS OMELET TABLE

shrimp, asparagus, tomatoes, ham, spinach, onions, peppers, mushrooms, assorted cheeses

ITALIAN SAUSAGE EGG STRATA

spinach, tomatoes, fresh basil and provolone cheese

GOURMET SALADS

charred-grilled sweet peppers

grilled Portobello mushrooms and gorgonzola

antipasto salad with red wine vinaigrette

spiced red and golden sugar beets with mint dressing

imported and domestic cheeses

multi grain salad with sun-dried fruits, and orange cinnamon dressing

dilled cucumbers and Vidalia onions

LEVY SIGNATURE PASTRY TABLE

Assorted breakfast pastries, seasonal fresh fruit, dessert bars, cookies
and bread pudding with whiskey sauce and wild berry crisp

42.95 per person

Omelet Chef Attendant Fee - 100.00

(1 Chef per 50 Guests)

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