

## continental breakfast (minimum of 25 guests)

*all Continental Buffets include Freshly Brewed Regular Coffee, Decaffeinated Coffee, and Assorted Teas*

### Continental #1 \$15/guest

Bakery Basket to include: Brick Oven Country Bread, Danish Pastries, Croissants and a variety of Assorted Fruit Muffins  
Sweet Cream Butter, Marmalade and Preserves  
Seasonally Inspired Sliced Fruits and Berries  
Selection of Chilled Fruit Juices

### Continental #2 \$17/guest

Bakery Basket to include: Brick Oven Country Bread, Danish Pastries, Croissants and Warm Cinnamon Rolls  
Organic Valley Butter, Marmalade and Preserves  
Seasonally Inspired Sliced Fruits and Berries  
Cereal Station with Homemade Granola, Kashi-Go-Lean and Special K  
Dried Fruits, Berries, Nuts and Seeds  
2% Milk  
Assorted Yogurts  
Selection of Chilled Fruit Juices

### Additions to Continental Breakfast:

|   |           |
|---|-----------|
| Freshly Pressed Green Juice (Minimum of 20 guests)  | \$5/guest |
| Golden Delicious Apple, Celery, Cucumber, Kale, Ginger and Lemon<br>(Chef Attendant required - \$50.00) |           |
| Selection of Oatmeal with Toppings (Brown Sugar, Raisins, Milk)   | \$4/guest |
| Crepe Station with Ricotta-Lemon Filling, Apple Raisin Compote  | \$7/guest |
| Bacon, Cheese and Egg Strata  | \$5/guest |
| Hard Boiled Organic Eggs  | \$3/guest |

## breakfast buffets (minimum of 25 guests)

*all Breakfast Buffets include a selection of Chilled Fruit Juices, Freshly Brewed Regular Coffee, Decaffeinated Coffee and Assorted Teas*

### **Buffet #1** **\$19/guest**

Sliced Fresh Melons  
House-made Bircher Muesli  
Fluffy Scrambled Eggs with Scallions, Cream Cheese and Wisconsin Cheddar  
Thick Cut Non-Cured Bacon and Holmen Meat Market Sausage Links  
Rosemary Roasted Red Skin Potatoes  
Assorted Pastries, Croissants, Bagels and Fruit Muffins  
Organic Valley Butter, Marmalade, Cream Cheese and Preserves

### **Buffet #2** **\$22/guest**

Sliced Seasonal Fruit and Berry Display  
Individual Fruit Parfaits  
Pecan Banana French Toast Strata  
Fluffy Scrambled Eggs with Tomato, Chives and Mozzarella Cheese  
“Cure 81” Smoked Ham  
Skillet Hash Brown Potatoes with Sautéed Peppers and Onions  
Brick Oven Country Bread, Pastries, Croissants and Bagels  
Organic Valley Butter, Marmalade, Cream Cheese and Preserves

### **Buffet #3** **\$26/guest**

Sliced Seasonal Fruit and Berry Display *Chef attendant required - \$50 per attendant*  
Low Fat Vanilla Yogurt with Fresh Fruit Compote  
Fluffy Scrambled Eggs with Asparagus Spears and Aged Cheddar  
Lyonnais Style Potatoes  
Omelettes - cooked to order with “Cure 81” Ham, Mushrooms, Scallions,  
Tomato and Aged Cheddar  
Crepes with Ricotta, Blueberries and Lemon  
Assorted Bagels with Walnut-Raisin, Vegetable and Traditional Cream Cheese  
Assorted Fruit Muffins and Scones  
Organic Valley Butter, Marmalade and Preserves

*\*Egg White or Egg Beaters may be substituted for an additional \$2 per person*

## plated breakfast

*all plated breakfasts include baskets of freshly baked pastries, breads and croissants with Organic Valley Butter and preserves. First Course is Sliced Fruit and Berries, Orange Juice and Freshly Brewed Regular Coffee, Decaffeinated Coffee and Assorted Teas*

**Plated #1** **\$16/guest**

Freshly Scrambled Eggs with Cream Cheese, Chives  
Thick Cut Bacon and Holmen Meat Locker Sausage Links  
Breakfast Potatoes

**Plated #2** **\$19/guest**

Flour tortillas filled with Holmen Meat Locker Sausage, Scrambled Eggs,  
Aged Cheddar topped with Queso Fresco, Picante Sauce on the side  
Yucca Root

**Plated #3** **\$16/guest**

Pecan Banana French Toast Strata with Fruit Compote ,  
Whipped Butter and Maple Syrup  
Holmen Meat Locker Sausage Links

**Plated #4** **\$18/guest**

Country Scrambled Eggs Benedict with Smoked Canadian Bacon  
Sautéed Spinach and Hollandaise Sauce  
Breakfast Potatoes