

Continental Breakfast Buffet

Continental Breakfast

An Assortment of Fresh-Squeezed Citrus & Fruit Juices
Seasonal Sliced Fruit, Melons & Berries with Cottage Cheese
Freshly Baked Breakfast Bakeries
Butter, Honey & Preserves
Gourmet Coffee, Decaffeinated Coffee & Assortment of Hot Teas

\$26.00 per person

Deluxe Continental Breakfast

An Assortment of Fresh-Squeezed Citrus & Fruit Juices
Seasonal Sliced Fruit, Melons & Berries with Cottage Cheese
Plain & Assorted Fruit Yogurts with Crunchy Granola
Bagels with Smoked Salmon, Cream Cheese & Sliced Tomatoes
Capers & Lemon Slices
Freshly Baked Breakfast Bakeries
Butter, Honey & Preserves
Gourmet Coffee, Decaffeinated Coffee & Assortment of Hot Teas

\$30.00 per person

Add Ons

Scrambled Eggs & Flour Tortillas
Served with Choice of:
Chorizo, Green Onions & Cheddar Cheese
Or
Wild Mushrooms & Roasted Red Pepper
Served with Sour Cream, Fire Roasted Tomato Salsa & Avocado

Croissants, Bagels or Buttermilk Biscuits Stuffed with Scrambled Eggs

Served with Choice of:
Turkey Sausage
Honeybaked Ham & Cheddar Cheese
Applewood Smoked Bacon & Avocado

Choice of Scrambled Eggs with Bacon or Sausage

\$8.50 per person / per add on

Omelet Station

Eggs, Egg Beaters, Dried Ham, Red & Green Bell Peppers, Red & White Onions
Rock Shrimp, Bacon Bits, Spinach, Shredded Cheddar & Jack Cheese & Fresh Salsa

\$13.00 per person plus \$150.00 Chef Fee

Labor Fee of \$150 plus tax for Groups 24 Guests or Less
All Prices Subject to 21% Service & 8.75% Tax

Plated Breakfast

*All Entrees served with Fresh-Squeezed Citrus Juices
Gourmet Coffee, Decaffeinated Coffee & Assortment of Hot Teas
Freshly Baked Breakfast Pastries with Butter, Honey & Preserves*

California Ranch Eggs Scrambled with Chives

Choice of Applewood Smoked Bacon, Club Sausages or Grilled Ham
Breakfast Potatoes & Fresh Salsa

\$26.00 per person

Swiss Oatmeal

Swiss Oatmeal Topped with Fruit Yogurt, Fresh California Berries,
Fresh Granny Smith Apples & Bananas
Served with a Slice of Banana Bread

\$24.00 per person

Poached Eggs Benedict

Canadian Bacon with a Light Hollandaise Sauce
Fresh Asparagus & Breakfast Potatoes

\$30.00 per person

Spinach & Swiss Cheese Quiche

Filled with Grilled Asparagus Tips, Sun-Dried Tomatoes,
Spinach & Swiss Chees
Served with a Strawberry-Pineapple Skewer

\$30.00 per person

Grilled Vegetable Quiche

Grilled Asparagus Tips, Grilled Tomatoes
Breakfast Potatoes & Canadian Bacon

\$32.00 per person

Duet of Eggs Benedict & Cheese Blintzes

Grilled Asparagus, Oven Roasted Tomato & Strawberry Ragout

\$30.00 per person

European Breakfast

Potato Pancake Topped with Spinach, Scrambled Eggs & Smoked Salmon

\$30.00 per person

Cinnamon Swirl French Toast

Served with Warm Syrup, Warm Strawberry Ragout Passed
Grilled Chicken Sausage or Applewood Smoked Ham

\$28.00 per person

Labor Fee of \$150 plus tax for Groups 24 Guests or Less
All Prices Subject to 21% Service & 8.75% Tax

Breakfast Buffets

(25 Guest Minimum)

The Bayside

Freshly Squeezed Orange & Cranberry Juices
An Assortment of Muffins, Assorted Pastries
Scrambled Egg & Cheese Croissants
Selection of Cold Cereals with Whole, 2% & Nonfat Milk
Seasonal Sliced Fruit, Melons & Berries with Cottage Cheese
Gourmet Coffee, Decaffeinated Coffee & Assortment of Hot Teas

\$32.00 per person

The Newporter

Freshly Squeezed Orange & Cranberry Juices
Seasonal Sliced Fruit, Melons & Berries with Cottage Cheese
Selection of Cold Cereals with Whole, 2% & Nonfat Milk
Fluffy Scrambled Eggs with Fresh Herbs
Cheese Blintzes with Fresh Fruit Marmalade
Applewood Smoked Bacon, Country Link Sausage
Roasted Red Potatoes with Onions & Peppers
Assortment of Pastries, Muffins, & Croissants
Gourmet Coffee, Decaffeinated Coffee & Assortment of Hot Teas

\$38.00 per person

The Commodore

Freshly Squeezed Orange, Grapefruit & Cranberry Juices
Seasonal Fruit Mélange Salad, Plain & Assorted Fruit Yogurts with Crunchy Granola
Selection of Cold Cereals with Whole, 2% & Nonfat Milk
Cinnamon Raisin French Toast with Warm Syrup & Berry Marmalade
Croissants Filled with Scrambled Eggs, Honeybaked Ham & Cheddar Cheese
Applewood Smoked Bacon, Country Link Sausage & Smoked Kielbasa
Roasted Red Potatoes with Onions & Peppers
Assorted Pastries, Muffins, Croissants, Bagels with Flavored Cream Cheese
Fruit Preserves, Butter & Honey
Gourmet Coffee, Decaffeinated Coffee & Assortment of Hot Teas

\$42.00 per person

Add Ons

Belgian Waffle Station
Omelet Station - Prepared in your Room with all the Accompaniments

\$13.00 per person plus \$150.00 Chef Fee

Additional \$10.00 per person for groups 24 guests and below

Labor Fee of \$150 plus tax for Groups 24 Guests or Less
All Prices Subject to 21% Service & 8.75% Tax