

BREAKFAST – CONTINENTAL

CONTINENTAL

Orange, grapefruit and cranberry juices
Seasonal fruit and berries
Individual, flavored yogurts and granola
Breakfast pastries, muffins, plain and sesame bagels
Sweet butter, preserves, honey, regular and lite cream cheeses
Brewed coffee, decaffeinated coffee, herbal tea

CONTINENTAL EXPRESS

Orange, grapefruit and cranberry juices
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Sweet butter, preserves, honey, regular and lite cream cheeses
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EXECUTIVE CONTINENTAL

Orange, grapefruit and cranberry juices
Dry cereals, whole, 2% and skim milk
Seasonal fruit and berries with yogurt and granola
Smoked salmon, capers, tomato, onions and lemon
Plain and sesame bagels
Danish, muffins, croissants and banana nut bread
Sweet butter, preserves, honey, regular and lite cream cheeses
Brewed coffee, decaffeinated coffee, herbal tea

BAGEL CONTINENTAL

Orange, grapefruit and cranberry juices
Dry cereals, whole, 2% and skim milk
Seasonal fruit and berries with yogurt and granola
Plain, sesame, cinnamon-raisin, blueberry, everything and sea-salt bagels
Plain, lite, chive, vegetable, smoked salmon and cinnamon cream cheeses
Tomatoes, red onions, chives and cucumbers
Sweet butter, preserves and honey
Brewed coffee, decaffeinated coffee, herbal tea

CONTINENTAL ENHANCEMENTS – only available as an addition to a continental

Buttermilk biscuits with sausage patties and sharp cheddar

Scrambled egg and cheddar filled croissant

Spinach or Lorraine quiche diamonds

Mexican breakfast burrito and salsa

Warm cherry *or* apple-raisin breakfast strudel

Egg white frittata *or* vegetable frittata

Crisp bacon strips *or* Canadian bacon

Pork sausage *or* turkey sausage

Egg bake with spinach and asiago, mornay sauce

Egg bake with ham and mushrooms, tomato jam

Egg bake with corn and roasted red pepper, chili con carne

Chilled, peeled hard-boiled eggs

BREAKFAST – BUFFET

INTERCONTINENTAL - 25 guest minimum

Orange, grapefruit and cranberry juices
Seasonal fruit and berries
Dry cereals, whole, 2% and skim milk
Oatmeal, brown sugar, sun-dried cherries, raisins
Croissants, muffins, fruit and nut breads, plain and sesame bagels
Sweet butter, preserves, regular, herb and lite cream cheeses
Choose one egg dish: Farm fresh scrambled eggs with herbs or quiche Lorraine
Home-fried potatoes
Choose two: Crisp bacon, smoked Virginia ham, pork sausage or turkey sausage
Choose one entrée:
Cheese blintz, fruit compote, or
Grand marnier french toast, maple syrup
Brewed coffee, decaffeinated coffee, herbal tea

REVITALIZE

Orange, grapefruit, cranberry, apple and carrot juices, *V8 Fusion*
Strawberry, blueberry, mango and lemon scented salad
Farmer's market yogurt
House-made granola, flax and sunflower seeds
Baby, orange-cranberry and bran muffins
Zucchini and pumpkin breads
Raw honey, sweet butter and preserves
Egg white, asparagus and spinach frittata, tomato jam
Chicken-apple sausage
Truffle-potato
Brewed coffee, decaffeinated coffee, herbal tea

NORTHBRIDGE

Orange, grapefruit and cranberry juices
Fruit kabobs, lime yogurt sauce and berries
Dry cereals, whole, 2% and skim milk
Breakfast pastries and muffins
Sweet butter, preserves and honey
Choose one breakfast panini:
Scrambled egg white, mozzarella cheese, tomato and fresh basil, or
Scrambled egg, cheddar cheese and Canadian bacon, or
Scrambled egg, pepper jack cheese, southwestern chorizo, chipotle red peppers
Brewed coffee, decaffeinated coffee, herbal tea

BREAKFAST – BUFFET

FRENCH QUARTER – *25 guest minimum*

Orange, grapefruit and cranberry juices
Seasonal fruit and berries
Farm fresh scrambled eggs, herbs
Choose one: buttermilk biscuits, sausage gravy *or* O'Brien potatoes
Traditional hominy-cheese grits
Beignets, powdered sugar
Smoked bacon, pork *or* turkey breakfast sausage
Individual, flavored yogurts, dried fruit
Croissants, bran muffins, corn and cheese muffins
Sweet butter and preserves
Brewed coffee, decaffeinated coffee, herbal tea

SIMPLY BREAKFAST

Orange, grapefruit and cranberry juices
Seasonal fruit and berries
Smoked salmon, capers, tomato, onions and lemon
Plain and sesame bagels, regular and lite cream cheeses
Farm fresh scrambled eggs with herbs
Home fried potatoes
Cheese blintzes with fruit compote
Brewed coffee, decaffeinated coffee, herbal tea

BREAKFAST – BUFFET

MICHIGAN AVENUE BRUNCH - 50 guest minimum

Fruit and Salad

Seasonal fruit and berries
Watermelon and feta salad with lime and pumpkin seed oil
Green bean salad with olives, capers and cherry tomatoes
Watercress and arugula salad with pears, walnuts and blue cheese
Marinated asparagus with shallot vinaigrette

Eggs - choose one:

Traditional eggs benedict, english muffin, poached egg, spinach, canadian bacon, hollandaise, *or*
Caprese eggs benedict, english muffin, poached egg, mozzarella, cheese, basil, tomato jam and
Cajun hollandaise sauce, *or*
Brunch burrito, spinach tortilla filled with scrambled egg, pickled jalapeno, cheddar cheese,
Pico di gallo and sour cream, *or*
Personalized omelets, farm fresh eggs, egg whites, egg beaters, cheese, ham, onions, peppers, mushrooms, chopped bacon, tomatoes, and spinach

Breakfast Meats – choose two:

Crisp bacon, pork sausage, turkey sausage, smoked virginia ham or canadian bacon

Breakfast Entrees – choose one:

Kahlua french toast stuffed with pineapple, *or*
Amaretto french toast with toasted almonds, *or*
Pancakes with banana rum, cherries jubilee, chocolate fondue and maple syrup

Patisserie

Plain and sesame bagels
Scones, croissants, brioche and baguettes
Sweet butter, preserves, honey, regular and lite cream cheeses

Lunch Entrees – choose two:

Atlantic Salmon with miso crust on creamed spinach, *or*
Smoked mahi mahi with sweet mustard and cous cous, *or*
Chicken picatta with red and yellow bell pepper chutney, *or*
Mushroom stuffed chicken breast with red onion risotto, *or*
Black pepper crusted beef ribs with sweet potato jus and green beans

Carving Table – choose one:

Cuban Pork Loin with black beans and tostones, *or*
Salmon coulibiac, mushroom risotto, spinach and sun-dried sherry reduction, *or*
Top round of beef with horseradish crust and port reduction

Accompaniments – choose two:

Pumpkin, potato, leek and corn gratin, *or*
Baked portobello mushroom with blue cheese, pecans and sage, *or*
Eggplant, tomato and zucchini ratatouille, saffron and virgin olive oil, *or*
Farmer's market vegetables

Beverages

Orange, grapefruit and cranberry juices, brewed coffee, decaffeinated coffee and herbal tea

BUFFET ENHANCEMENTS

Pancakes to Order – *one attendant required per 75 guests*

Buttermilk and whole wheat
Blueberries, bananas, chocolate chips and walnuts
Warm maple syrup and fig jam

Breakfast Skillets

Scrambled egg, ham, onion, mushroom, green pepper and cheddar
Scrambled egg, onion, mushroom, spinach, tomato, green and yellow zucchini, mozzarella

Personalized Omelets – *one attendant required per 75 guests*

Eggs, egg whites, egg beaters
Cheddar, feta and mozzarella cheeses
Onions, peppers, mushrooms, tomatoes and spinach
Ham and bacon

Belgian Waffles – *one attendant required per 75 guests*

Freshly made waffles
Seasonal berries
Warm maple syrup and whipped cream

Charcuterie

Black forest ham, genoa salami and mortadella
Baby swiss, gouda, boursin and brie
Hard rolls, brioche and baguettes
Cornichons, dijon mustard, sweet butter, honey and preserves

Simply Smoothie – *attendant required*

Blueberries, bananas, strawberries and mangos
Protein powder, wheat germ, peanut butter, chocolate syrup
Yogurt, skim milk and crushed ice

Coffee House – *attendant required*

Cappuccino, espresso, latte
Shaved chocolate, powdered cinnamon, sugar cubes, whipped cream
Orange and lemon zest

Cerealicious

Your selection of three cereals: cheerios, granola, cornflakes, raisin bran, chex
Blueberries and sliced strawberries
Whole, 2% and skim milk