

# THE AMERICAN BREAKFAST BUFFET

## SMOKED SALMON

SERVED WITH THINLY SLICED TOMATO,  
RED ONION AND CRISP CUCUMBER

## OMELETS

PREPARED TO ORDER WITH  
A VARIETY OF FRESH FILLINGS  
(EGG SUBSTITUTES AVAILABLE)

## SCRAMBLED EGGS

WHOLE FRESH EGGS PREPARED  
WITH JUST A HINT OF  
FRESH HERBS

## PANCAKES OR FRENCH TOAST

SERVED HOT FROM THE GRIDDLE  
WITH RICH VERMONT MAPLE SYRUP

## ACCOMPANIMENTS

COUNTRY-STYLE RED BLISS POTATOES WITH PEPPERS & ONIONS  
LEAN CRISP BACON AND SAUSAGE LINKS

FRESHLY BAKED MUFFINS & BAGELS  
A VARIETY OF FRESH SEASONAL FRUIT  
INDIVIDUAL FRESH FRUIT YOGURTS  
SWEET BREAKFAST PASTRIES  
A VARIETY OF CEREALS

## BEVERAGES

FRESHLY BREWED COFFEE, DECAFFEINATED COFFEE & HOT TEA  
CHILLED ORANGE, CRANBERRY AND APPLE JUICES  
WHOLE AND SKIM MILK

\$31.95 PER PERSON  
(30 PERSON MINIMUM)

\$15.95 FOR CHILDREN AGE 12 AND YOUNGER. FIRST ATTENDING CHEF COMPLIMENTARY.  
PARTIES OF 50 OR MORE GUESTS REQUIRE AN ADDITIONAL CHEF AT \$80.00

A 7% STATE SALES TAX AND A 21% SERVICE GRATUITY CHARGE WILL BE ADDED