

# EXECUTIVE BREAKFAST

*(25 Person Minimum)*

Served With:

Chilled Carafes of Fresh Orange, Grapefruit, Cranberry Juice

Sliced Seasonal Fresh Fruit and Berries

Croissants, Assorted Bagels, Raspberry Danish  
Cream Cheese, Jams and Preserves, Butter

Assorted Cold Cereals with Milk, Greek Yogurt with Granola

Scrambled Eggs with choice of Fines Herbs, Mushrooms, or  
Chopped Spinach

Choice of: Crisp Bacon Strip or Country Sausage

New Potatoes with Onions and Peppers

Freshly Brewed, Coffee, Tea, Decaffeinated Coffee

## Breakfast Enhancements

Steel Cut Irish Oatmeal, Dried Fruits and Roasted Nuts

French Toast or Blueberry Pancakes, Vermont Maple Syrup

Farmer's Egg White Frittata with Goat Cheese and Seasonal Vegetables

Poached Eggs with Leaf Spinach, Bacon, Hollandaise Sauce

Display of House Smoked Salmon, Traditional Garnish,  
Bagels and Cream Cheese

