CORPORATE BREAKFAST MENUS

Breakfast On-The-Go

Breakfast Bakery Basket

Sweet Butter & Preserves Bagels & Whipped Cream Cheese \$12

Healthy Offerings Breakfast

Seasonal Fruits & Berries
Assorted Yogurts and Home Made Granola
\$10

Continental Buffet

Seasonal Fruits & Berries
Assorted Yogurts
Breakfast Bakery Basket Sweet Butter & Preserves
Bagels & Whipped Cream Cheese
\$15

Breakfast Buffet

Seasonal Fruits & Berries Breakfast Bakery Basket Sweet Butter & Preserves Assorted Cold Cereals Whole & Skim Milk Farm Fresh Scrambled Eggs French Toast New York State Maple Syrup Breakfast Potatoes Smokehouse Bacon \$20



Brunch Buffet

Mixed Lettuces

With Champagne Vinaigrette, Gorgonzola and Grilled Portabella Mushrooms

Seasonal Fruit & Fresh Berries

Roasted Sweet Potato & Brussels Sprout Hash

Apple Wood Bacon & Bourbon Glazed Pit Ham

Sage Breakfast Sausage

Baked Egg Strata

With Seasonal Vegetables and New York State Cheddar Cheese

Assorted Pastries

Juice and Freshly Brewed Coffee \$22

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Enhancements

Bloody Mary and Mimosa Champagne Bar

\$14

Pancake & French Toast "Bar"

Lemon Soufflé Pancakes, Vanilla Scented French Toast, Fresh Whipped Cream, Poached Pears, Raspberry Compote, New York State Maple Syrup & Roasted Almonds \$4

Farm Fresh Eggs ~ Omelet and Egg Station

Your choice of: Smoked Ham, Apple Wood Bacon, Roasted Peppers, Scallions, Mushrooms, Tomatoes, Spinach and New York Cheddar \$5



Carving Stations

Slow Roasted Prime Rib

With Natural Jus \$12

Seared Beef Tender Loin

With Mushroom Bordelaise Sauce \$14

Garlic and Herb Crusted Roast Beef Sirloin

With Agro Dolce Sauce & Caramelized Onions \$9

Sage & Chili Crusted Pork Loin

With Apple Thyme Jus \$7

Roasted Turkey Breast

With Cranberry Chutney \$6

\$100 fee for chef manned stations
All prices are subject to a 20% taxable service charge & 8% state sales tax. Prices listed per person.



All breakfasts are served with chilled juices, freshly brewed coffee, decaffeinated coffee & assorted teas.