



BREAKFAST SELECTIONS

there is a 20 person minimum for all buffets

The All American

Assorted Chilled Juices
Breakfast Bakery Basket
Scrambled Eggs
Choice of Bacon or Sausage Links
Home Fried Potatoes
Freshly Brewed Regular and Decaffeinated Coffee and a Selection of Herbal Teas

Available as a Plated Breakfast or Buffet

Early Riser Buffet

Assorted Chilled Juices
Sliced Fresh Seasonal Fruit
Breakfast Croissant with Ham, Egg and Cheese
Assortment of Fruit Breads, Muffins and Danish
Freshly Brewed Regular and Decaffeinated Coffee and a Selection of Herbal Teas

Sunrise Breakfast Buffet

Assorted Chilled Juices
Display of Breakfast Breads, Scones and Muffins
Scrambled Eggs
Choice of Bacon OR Sausage Links
Choice of:
Cheese Blintzes with Fruit Compote OR French Toast with Vermont Maple Syrup
Home Fried Potatoes
Freshly Brewed Regular and Decaffeinated Coffee and a Selection of Herbal Teas



STURBRIDGE BRUNCH

there is a 30 person minimum for the sturbridge brunch

Assorted Chilled Juices
Sliced Fresh Seasonal Fruit and Seasonal Berries
Crisp Bacon Strips or Link Sausages
Farm Fresh Scrambled Eggs
Choice of Breakfast or Rosemary Roasted Red Potatoes
Display of Breakfast Breads, Croissants, Danish and Muffins

Tomato and Cucumber Salad with Balsamic Dressing
Medley of California Field Greens with Two Dressings

(Choice of Two Entrees)

Fresh Belgian Waffles with Vermont Maple Syrup, Butter, Strawberries and Whipped Cream
Grilled Chicken Florentine with Plum Tomatoes
Chicken Piccata with Capers and Lemon
Penne Pasta Primavera
Marinated Grilled London Broil with Peppercorn Demi Glace
Baked Scrod Topped with Fresh Herbed Bread Crumbs, Lemon Zest and Chardonnay

Mini Assorted Tarts to Include:

Lemon, Pecan Fudge, Raspberry Crunch, Hazelnut Ganache, Raspberry Cheesecake & Turtle Tartlet
Freshly Brewed Regular and Decaffeinated Coffee and a Selection of Herbal Teas

BREAKFAST ENHANCEMENTS

Sliced Fresh Fruit

Breakfast Burrito Station*

Warm Flour Tortillas, Scrambled Eggs, Cheddar Cheese, Salsa and Sour Cream

Assorted Quiche

Bacon and Cheddar, Spinach and Broccoli, Sundried Tomato Basil

Waffle Station*

Fresh Belgian Waffles with Vermont Maple Syrup, Butter, Strawberry Topping and Whipped Cream

Omelet Station*

Prepared to Order with Ham, Onions, Peppers, Mushrooms, Cheddar, American and Swiss Cheese

****a culinary fee will be applied to all attended stations
station pricing is based on 1 1/2 hours of service***

MENU PRICES GUARANTEED 90 DAYS PRIOR TO YOUR EVENT. ALL BANQUET PRICES ARE SUBJECT TO
14% SERVICE CHARGE, 4 % HOUSE CHARGE AND 5% MASSACHUSETTS SALES TAX. REV 08/08