



EXECUTIVE CHEF:
CAROL THOMPSON
973-762-1332

BREAKFAST MENUS

(INCLUDES COFFEE, TEA AND FRUIT JUICES)

CONTINENTAL BREAKFAST (\$11.00 PER GUEST)

SELECTION OF HOMEMADE MUFFINS
ASSORTED BAGELS WITH A VARIETY OF CREAM CHEESES
CROISSANTS WITH ASSORTED FRUIT JELLIES
ASSORTED DANISH
SEASONAL FRUIT SALAD

(ADD \$1.75 P/P FOR VARIETY OF LIGHT YOGURT & GRANOLA)

GOURMET CONTINENTAL BREAKFAST (\$13.00 PER GUEST)

APPLE/CARAMEL CRUMB CAKE
ASSORTED SLICED BAGELS WITH A VARIETY OF CREAM CHEESE
SELECTION OF HOMEMADE MUFFINS
ASST'D BREAKFAST BREADS (CARROT, BANANA NUT, ZUCCHINI)

ASSORTED QUICHE:

- BACON AND CHEDDAR CHEESE
- SEAFOOD (SHRIMP AND CRABMEAT)
- SPINACH (WITH OR WITHOUT TURKEY BACON)
- BROCCOLI
- MUSHROOM AND SUN-DRIED TOMATOES

FRESH CUT SEASONAL FRUIT PLATTER

THE BOARD ROOM BREAKFAST (\$15.00 PER GUEST) (REQUIRES AN ON-SITE KITCHEN)

CHOOSE ONE OF THE FOLLOWING HOT ENTRÉES:

FRESHLY MADE BACON BISCUIT CUPS (W/EGG & CHEESE)
FRITTATA
SCRAMBLED EGGS & BACON OR SAUSAGE (PORK OR TURKEY)

INCLUDES:

ROASTED POTATOES WITH FRESH ROSEMARY
FRESH CUT SEASONAL FRUIT PLATTER
SELECTION OF HOMEMADE MUFFINS
ASSORTED BREAKFAST BREADS (CARROT, BANANA NUT, ZUCCHINI)
ASSORTED BAGELS WITH A VARIETY OF CREAM CHEESE