

# *Breakfast & Brunch*

## **CLASSIC CONTINENTAL**

*Assorted Fruit Juices*  
*Fresh Brewed Coffee, Decaf, Tea and Herbal Tea Selections*  
*Sliced Seasonal Fruit Display*  
*Assorted Fresh Bagels with Cream Cheese*  
*\$7.95 per person*

## **GRAND CONTINENTAL**

*Assorted Fruit Juices*  
*Fresh Brewed Coffee, Decaf, Tea and Herbal Tea Selections*  
*Sliced Seasonal Fruit Display*  
*Assorted Fresh Bagels*  
*Assorted Breakfast Bakeries, Muffins and Flaky Croissants*  
*Cream Cheese, Preserves and Butter*  
*\$8.95 per person*

*A 19% Service Charge will apply. Room rental additional.*

# *Breakfast & Brunch*

## *Breakfast Buffets*

*(20 person minimum)*

### **WACHUSETT BREAKFAST BUFFET**

*Assorted Fruit Juices  
Fresh Brewed Coffee, Decaf, Tea and Herbal Tea Selections  
Assorted Fresh Bagels, Breakfast Bakeries and Muffins  
Cream Cheese, Preserves and Butter  
Scrambled Eggs  
Home Fried Potatoes  
Hickory Smoked Bacon and Link Sausage  
\$12.95 per person*

### **GRAND BREAKFAST BUFFET**

*Assorted Fruit Juices  
Fresh Brewed Coffee, Decaf, Tea and Herbal Selections  
Sliced Seasonal Fruit Display  
Assorted Muffins, Bagels, Breakfast Bakeries and Flaky Croissants  
Cream Cheese, Preserves and Butter  
Assorted Cold Cereals with Whole and Skim Milk and Assorted Yogurts  
Home Fried Potatoes  
(Choice of Two) Scrambled Eggs, Eggs Florentine, Eggs Blackstone, Eggs Vermont,  
Eggs Benedict or Poached Eggs over Corned Beef Hash,  
(Choice of Two) Hickory Smoked Bacon, Link Sausage or Grilled Ham  
(Choice of One) Buttermilk Pancakes or French Toast a la Foster  
Vermont Maple Syrup  
\$17.95 per person  
Additional Breakfast Choices may be added at \$2.95 per item, per person*

*A 19% Service Charge will apply. Room rental additional.*

# *Breakfast & Brunch*

## *Brunch Buffet*

*(50 person minimum)*

*Assorted Fruit Juices*  
*Fresh Brewed Coffee, Decaf, Tea and Herbal Tea Selections*  
*Sliced Seasonal Fruit Display*  
*Assorted Yogurts*  
*Assorted Fresh Bagels, Breakfast Bakeries, Muffins and Flaky Croissants*  
*Cream Cheese, Preserves and Butter*  
*Mixed field greens with garden fresh vegetables and Herb Vinaigrette Dressing*  
*Orzo Salad with Fresh Basil, Feta Cheese, Roasted Garlic and Lemon Olive Oil Dressing*  
*Assorted Breakfast Quiches*  
*Home Fried Potatoes*  
*Hickory Smoked Bacon and Link Sausage*  
*French Toast a la Foster and Buttermilk Pancakes*  
*Vermont Maple Syrup*  
*Eggs Benedict*  
*Sautéed Chicken Breast with Sun Dried Tomatoes, Portobello Mushrooms and Artichokes*  
*Sole Stuffed with Spinach and Crabmeat Stuffing*  
*Chefs' selection of Fresh Vegetables and Starches*  
*Assorted Desserts*  
*\$24.95 per person*

## *Chef's Stations*

*May be added to any Breakfast Buffet or the Brunch Buffet*

*Eggs and Omelets made to order- \$4.95 per person*  
*Waffles with Fresh Berries and Whipped Cream- \$5.95 per person*  
*Crepes made to order with Whipped Cream, Seasonal Fruits and Warm Fruit Sauces- \$7.95 per person*

### ***Carving Stations:***

*Roast Pork Loin- \$5.95 per person*  
*Baked Ham with Maple Bourbon Pecan Glaze - \$5.95 per person*  
*Roast Tenderloin with Wild Mushroom Demi-Glace - \$8.95 per person*  
*Roast Breast of Turkey- \$7.95 per person*

*A 19% Service Charge will apply. Room rental additional.*