~ Breaks ~

Coffee Service

Coffee, Decaffeinated Coffee and Tea Selection

$2.50 per person

Awaken

Assorted Miniature Muffins

Seasonal Whole Fruit

Coffee, Decaffeinated Coffee and Tea Selection

$5.50 per person

Best of Both

Assorted Freshly Baked Cookies, Brownies and Bar Desserts

Coffee, Decaffeinated Coffee and Tea Selection

$4.50 per person

Constant Cravings

House Fried Potato Chips

Dried Fruit & Chocolate Raisins

Assorted Freshly Baked Cookies

Coffee, Decaffeinated Coffee and Tea Selection

$6.50 per person

Healthy Break

Fruit Kabobs with Honey Yogurt Dip

Granola and Protein Bars

Bottled Still and Sparkling Waters

$7.50 per person

Chocolate Indulgence

Dark Chocolate Pretzels, Milk Chocolate Carmel Pecans, and Assorted Lindt Truffles

Bottled Still and Sparkling Waters

$8.50 per person

~ A La Carte Items ~

Assorted Mini Muffins $12.00 per dozen

Assorted Breakfast Pastries $24.00 per dozen

Assorted Bagged Snacks – Potato Chips, Vegetable Chips or Popcorn $1.50 each

Assorted Granola and Protein Bars $2.50 each Freshly Baked Cookies $9.00 per dozen

Assorted Brownies and Bar Desserts $22.00 per dozen

Miniature French Pastries $30.00 per dozen

Individual Yogurts $3.50 each

Individual Cereals with Milk $3.50 each

Whole Fruit $2.00 per piece

Sliced Fresh Fruit $4.00 per person

Assorted Soft Drinks $2.00 each

Bottled Sparkling Water $3.00 each

Soy Milk $2.50 each

~ Breakfast ~

College Club Continental Breakfast

Assorted Muffins and Breakfast Pastries

Sliced Fresh Fruit

Butter and Fruit Preserves

Orange and Cranberry Juices

Coffee, Decaffeinated Coffee and Tea Selection

$11 per person

Top of the Morning Continental Breakfast

Tea Breads and Coffee Cake

Sliced Fresh Fruit

Assorted Individual Yogurts

 Hard Boiled Eggs

Orange and Cranberry Juices

Coffee, Decaffeinated Coffee and Tea Selection

$12 per person

Hot Breakfast Buffet

Scrambled Eggs, Crisp Bacon, Buttermilk Pancakes with Vermont Maple Syrup

House made Potatoes with Sautéed Peppers & Onion

Orange and Cranberry Juices

Coffee, Decaffeinated Coffee and Tea Selection

$13 per person

Deluxe Breakfast Buffet

 Scrambled Eggs, Crisp Bacon, Buttermilk Pancakes with Vermont Maple Syrup

House made Potatoes with Sautéed Peppers & Onion

Assorted Breakfast Pastries, Tea Breads and Coffee Cakes

Sliced Fresh Fruit

Orange and Cranberry Juices

Coffee, Decaffeinated Coffee and Tea Selection

$17 per person

“Before placing your order, please inform your server if a person in your party has a food allergy”.

\* *A minimum of 25 guests required for buffet. If a buffet is requested for 15-24 people,*

*a $2 per person charge will be added.*

~ Brunch ~

College Club Brunch

Assorted Breakfast Pastries, Tea Breads and Coffee Cakes

Assorted Fresh Bagels, Cream Cheese, Butter and Fruit Preserves

Sliced Fresh Fruit, Chobani Yogurts and Granola

 Scrambled Eggs, Crisp Bacon,Cinnamon Swirl French Toast with Fruit Compote

House made Breakfast Potatoes with Sautéed Peppers and Onions

Mixed Greens with Goat Cheese, Spiced Walnuts, Raspberry Vinaigrette

Chicken Picatta, Lemon, Artichoke & Capers

Tri Color Pasta Primavera, Sauté Vegetable Medley

Assorted Miniature French Pastries

 Orange and Cranberry Juices

Coffee, Decaffeinated Coffee and Tea Selection

$30 per person

Deluxe Brunch 1

Assorted Breakfast Pastries, Tea Breads and Coffee Cakes

Assorted Fresh Baked Bagels, Cream Cheese, Butter and Fruit Preserves

Sliced Fresh Fruit, Vanilla Yogurt and Granola

 Scrambled Eggs,Applewood Smoked Bacon

House made Breakfast Potatoes with Sautéed Peppers and Onions

Buttermilk Pancakes with Vermont Maple Syrup

Baby Arugula, Cherry Tomato, Carrot, Cucumber, Italian Dressing

Chicken Marsala with Wild Mushroom Sauce

Grilled Atlantic Salmon with Citrus Herb Buerre Blanc

Tri-Colored Cheese Tortellini with Basil Marinara Sauce

Roasted Vegetable Medley

Cannolis, Tortes and Cookies

Orange and Cranberry Juices

Coffee, Decaffeinated Coffee and Tea Selection

$36 per person

Deluxe Brunch 2

Assorted Breakfast Pastries, Tea Breads and Coffee Cakes

Assorted Fresh Baked Bagels, Cream Cheeses, Butter and Fruit Preserves

Sliced Fresh Fruit, Vanilla Yogurt and Granola

 Scrambled Eggs,Applewood Smoked Bacon,

House made Breakfast Potatoes with Sautéed Peppers and Onions

Cinnamon Swirl French Toast with Fruit Compote

Caesar Salad with Focaccia Croutons & Shaved Parmesan Cheese

Grilled Swordfish with Fruit Salsa

Roasted New York Beef Sirloin with Rosemary Shallot AuJus

Wild Mushroom Ravioli Alfredo

Steamed Asparagus with Carrots

Crème Brulee, Cakes, Brownies

Orange and Cranberry Juices

Coffee, Decaffeinated Coffee and Tea Selection

$42 per person