



BREAKFAST

20 guest minimum unless otherwise noted.
 Counts below our minimum may incur additional fees.
 Dietary accommodations available at an additional charge.

PACKAGES

Morning Break & Continental packages include: locally roasted Omar coffee, decaffeinated coffee & hot water with assorted tea packets, sweeteners, half & half, lemon wedges & honey.

HEALTHY FIX 9.50 per guest

- Seasonal Fresh Fruit Salad **vgn GF**
- Granola Bars (Assorted) **v**
- Individual Assorted Yogurts **v**
- Orange Juice **vgn GF**
- Iced Water

HUSKY CONTINENTAL 6.50 per guest

Includes Orange Juice & Iced Water **vgn GF**

Select One:

- Muffin Assortment **v**
- Danish Assortment
- Tea Bread Assortment **v**
- Mini Scones Assortment **v**

\$2.50 per guest seasonal fruit salad **vgn GF**

ENHANCE YOUR BREAKFAST OPTIONS

FRUIT

- Seasonal Fresh Fruit Salad 2.50 per person **vgn GF**
- Seasonal Fresh Cut Fruit Platter **vgn GF**
 - Mini (serves 8) 24.00 per platter
 - Small (serves 20) 60.00 per platter
 - Large (serves 50) 150.00 per platter
- Whole Fresh Fruit 2.00 per piece **vgn GF**

ADDITIONAL OPTIONS

- Pancakes, Waffles, or French Toast with warm Maple Syrup 3.00 per guest **v**
- Assorted Individual Cold Cereals served with Lowfat & Nonfat Milk: 3.00 each (12 guest minimum) **v**
- Yogurt Bar Bowls: Vanilla & Strawberry Greek Yogurt accompanied by Granola, Raisins & Honey **v** 5.00 per guest (10 guest minimum)
- Assorted Granola Bars: 2.00 each **v**
- Individual Greek Yogurt Cups: Blueberry & Vanilla **vGF** 2.50 each

TEA BREAD (Strawberry, Chocolate Chip, Banana **v** or Seasonal) served with Butter & Margarine PC's 18.00 per loaf (16 slices)

BAGELS (Bagel One, North Windham, CT) **v v** with Assorted Cream Cheese PC's, Butter, Margarine, Peanut Butter & Preserves 24.00 per dozen

DONUT HOLES

- Chocolate Cake, Glazed 15.00 per order (3 dozen per order)
- Vanilla Cake, Glazed 15.00 per order (3 dozen per order)

ASSORTED DANISH

Chocolate, Apple, Cinnamon 22.00 per dozen

MUFFINS (Chef's Assortment)

- Mini 12.00 per dozen **v**
- Regular 20.00 per dozen **v**

ASSORTED PETITE CROISSANTS

May include Traditional, Chocolate, & Raisin Swirl

- Mini 22.00 per dozen **v**

SCONES (Chef's Assortment) **v**

- Mini 20.00 per dozen
- Regular 25.00 per dozen

APPLE STRUDEL (10 slices) 21.00

OATMEAL & FRUIT BARS **v**

- Individually wrapped 25.00 per dozen

OMELET STATION **GF**

Chefs will prepare Omelets to order. Fillings include: Bacon, Ham, Assorted Cheeses, Peppers, Onions, Mushrooms, Tomatoes & Broccoli.

8.00 per guest (For groups between 25-100 guests) (1 chef per 25 - 50 guests for up to two hours at 50.00 per chef per hour)

FRITTATAS OR QUICHE

- Potato, Caramelized Onion & Gruyere **v**
- Sausage, Red Pepper & Mushroom
- Traditional Lorraine, Bacon, Onion, Swiss Cheese
- Spinach, Roasted Red Pepper & Feta **v**
 - Frittatas (serves 12) 36.00 each **GF**
 - Quiche (serves 8) 24.00 each

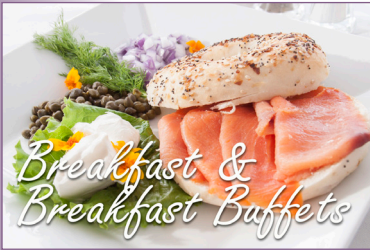
SWEET BREAKFAST CASSEROLE

- French Toast Bake w/fruit (serves 12) 32.00

V VEGETARIAN **vgn** VEGAN

ALL PRICES SUBJECT TO CHANGE.

GF GLUTEN-FREE **📍** LOCAL



BREAKFAST BUFFETS

20 guest minimum unless otherwise noted. Counts below our minimum may incur additional fees. Dietary accommodations available at an additional charge. All buffet packages include: ice water & orange juice, locally roasted Omar coffee, decaffeinated coffee & hot water with assorted tea packets, sweeteners, half & half, lemon wedges & honey. Includes seating linens.

TRADITIONAL BREAKFAST 15.00 per guest

- Assorted Mini Scones **V**
- Seasonal Fresh Fruit Salad **vgn GF**
- Scrambled Eggs **V**
- Choice of Bacon or Sausage Links **GF**
- O'Brien Potatoes **vgn GF**

BREAKFAST SANDWICH BUFFET 15.00 per guest

- Croissant Egg Sandwich with Cheese **V**
and with choice of Ham, Bacon, or Sausage Patty
- O'Brien Potatoes **vgn GF**
- Seasonal Fresh Fruit Salad **vgn GF**

QUICHE OR FRITTATA BUFFET 15.00 per guest

- Assorted Mini Muffins **V**
- Seasonal Fresh Fruit Salad **vgn GF**
- Choice of Bacon or Sausage Links
- O'Brien Potatoes **vgn GF**

Select Two:

- Traditional Quiche Lorraine, Bacon, Onion, Swiss
- Spinach, Roasted Red Pepper & Feta Quiche
- Sausage, Red Pepper & Mushroom Frittata **GF**
- Potato, Caramelized Red Onion, Gruyere **V GF**

UNIVERSITY BRUNCH

Includes Orange Juice, Iced Water, locally roasted Omar coffee, decaffeinated coffee & hot water with assorted tea packets & honey.
30.00 per guest (minimum 50 guests)

BREAKFAST PASTRY & BREADS

Select Two:

- Mini Muffins Assortment **V**
- Tea Bread Assortment, with Butter & Margarine **V**
- Mini Scones **V**
- Dinner Rolls with Butter & Margarine **V**
- Danish Assortment

SALADS & SIDES

Select Four:

- Seasonal Fresh Fruit Salad **vgn GF**
- Traditional Caesar Salad **V GF**
- Mixed Green Salad with Croutons, Italian & Ranch Dressings **V GF**
- Bacon & Sausage Links **GF**
- O'Brien Potatoes **vgn GF**
- Roasted Fingerling Potatoes
- Roasted Seasonal Vegetables
- Rice Pilaf
- Pasta (Plain or with Marinara)

ENTRÉES

Select Three:

- Scrambled Eggs **V GF**
- Spinach, Roasted Red Pepper & Feta Frittata **V GF**
- Traditional Quiche Lorraine, Bacon, Onion, Swiss
- Waffles or French Toast with Mixed Berries & Warm Maple Syrup **V**
- Penne Pasta Sautéed with Marinated Tomatoes, Spinach, Garlic & Extra Virgin Olive Oil **vgn**
 - Parmesan Cheese
 - Crushed Red Pepper Flakes
- Stuffed Shells with Marinara or Florentine Sauce **V**
 - Parmesan Cheese
 - Crushed Red Pepper Flakes
- Chicken Marsala
- Lemon Pepper Chicken **GF**
- Sausage, Peppers & Onions **GF**
- Florentine Stuffed Sole **GF**
- Oven Roasted Maple Soy Salmon

ADDITIONAL OPTIONS

Local Bagels served with Smoked Salmon, Whipped Cream Cheese, Capers, Diced Tomatoes 10.00 per guest