**BREAKFAST**

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

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**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 Yoghurts 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

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**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 or Seasonal) served with Butter & Margarine PC’s 18.00 per loaf (16 slices)

**BAGELS** (Bagel One, North Windham, CT) 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 Petite Croissant, 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

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V = VEGETARIAN  vgn = VEGAN  GF = GLUTEN-FREE  LOCAL = LOCAL

ALL PRICES SUBJECT TO CHANGE.
# 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 \( \text{V} \)
- Seasonal Fresh Fruit Salad \( \text{vgnGF} \)
- Scrambled Eggs \( \text{V} \)
- Choice of Bacon or Sausage Links \( \text{GF} \)
- O’Brien Potatoes \( \text{vgnGF} \)

## BREAKFAST SANDWICH BUFFET  15.00 per guest
- Croissant Egg Sandwich with Cheese \( \text{V} \)  and with choice of Ham, Bacon, or Sausage Patty
- O’Brien Potatoes \( \text{vgnGF} \)
- Seasonal Fresh Fruit Salad \( \text{vgnGF} \)

## QUICHE OR FRITTATA BUFFET  15.00 per guest
- Assorted Mini Muffins \( \text{V} \)
- Seasonal Fresh Fruit Salad \( \text{vgnGF} \)
- Choice of Bacon or Sausage Links
- O’Brien Potatoes \( \text{vgnGF} \)

**Select Two:**
- Traditional Quiche Lorraine, Bacon, Onion, Swiss
- Spinach, Roasted Red Pepper & Feta Quiche
- Sausage, Red Pepper & Mushroom Frittata \( \text{GF} \)
- Potato, Caramelized Red Onion, Gruyere \( \text{VGF} \)

## 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 \( \text{V} \)
- Tea Bread Assortment, with Butter & Margarine \( \text{V} \)
- Mini Scones \( \text{V} \)
- Dinner Rolls with Butter & Margarine \( \text{V} \)
- Danish Assortment

## SALADS & SIDES

**Select Four:**
- Seasonal Fresh Fruit Salad \( \text{vgnGF} \)
- Traditional Caesar Salad \( \text{VGF} \)
- Mixed Green Salad with Croutons, Italian & Ranch Dressings \( \text{vGF} \)
- Bacon & Sausage Links \( \text{GF} \)
- O’Brien Potatoes \( \text{vgnGF} \)
- Roasted Fingerling Potatoes
- Roasted Seasonal Vegetables
- Rice Pilaf
- Pasta (Plain or with Marinara)

## ENTRÉES

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

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

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\( \text{V} \) **VEGETARIAN**  \( \text{vgn} \) **VEGAN**  \( \text{GF} \) **GLUTEN-FREE**  \( \text{LOCAL} \)