



Breakfast Buffets Selections

North Shore Breakfast

*Assorted Home Baked Muffins, Croissants and Bagels
Butter, Cream Cheese and Fruit Preserves
Homemade Pancakes with Warm Maple Syrup
Assorted Cold Cereals
Chafing Dish of Scrambled Eggs
Breakfast Potatoes
Hickory Smoked Bacon **or** Grilled Sausage Links **or** Turkey Sausage
Fresh Sliced Seasonal Fruit
An Assortment of Chilled Juices
Freshly Brewed Coffee, Decaffeinated Coffee and Gourmet Teas*

\$29.00 per person

Egg Whites are available upon request ~ \$2.50 per person

Minimum of 15 people

The Gold Coast Breakfast

*Assorted Home Baked Muffins, Croissants and Bagels
Butter, Cream Cheese and Fruit Preserves
Choice of Homemade Pancakes **or** French Toast with Warm Maple Syrup
Chafing Dish of Scrambled Eggs
Hickory Smoked Bacon **or** Grilled Sausage Links **or** Turkey Sausage
Smoked Salmon, Whitefish Salad (substitute for tuna salad or chicken salad)
Tomato, Onion, and Cucumber Display
Breakfast Potatoes
Fresh Sliced Seasonal Fruit
An Assortment of Chilled Juices
Freshly Brewed Coffee, Decaffeinated Coffee and Gourmet Teas*

Market price of fish items affects menu pricing. Price not locked in for event until contracted

\$35.00 per person approximately (15 person minimum)

Egg Whites are available upon request ~ \$2.50 per person

All Charges Subject to 19% Gratuity and NYS Sales Tax



Brunch Buffet

*Assorted Freshly Baked Muffins, Croissants and Bagels
Butter, Cream Cheese and Fruit Preserves*

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*Homemade Breakfast Potatoes
Choice of Crispy Bacon **or** Sausage*

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*Pancakes **or** French Toast with Warmed Maple Syrup*

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Assorted Cold Cereals

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*Chafing Dish of Scrambled Eggs
or Egg Whites (Additional \$1pp)*

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*Smoked Fish Display
Assortment of Smoked Fish to Include:
Smoked Salmon and Smoked Whitefish
Capers, Tomatoes, Onions and Cucumbers
(Substitute for tuna salad or chicken salad)*

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Salad Bar choice of Caesar or Asian Caesar Salad

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Pasta Dish

*Pasta Choice of: Rigatoni, Penne, Spaghetti,
Fettuccine, Rotini and Farfalle
Sauce Choices: A la Vodka, Primavera, Bolognese,
Wild Mushroom Cream Sauce*

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*Fresh Seasonal Sliced Fruit Platter
Assorted Chilled Juices and Soft Drinks
Freshly Brewed Gourmet Coffee, Decaffeinated Coffee and Gourmet Tea*

\$36.00 per person

All Charges Subject to 19% Gratuity and NYS Sales Tax



Breakfast Enhancements

Omelet Station

(\$100.00 Chef Attendant Fee will apply)

*Omelets Prepared to Order: Farm Fresh Eggs, Egg Whites and Egg Beaters,
Mushrooms, Peppers, Onions, Tomatoes and Assorted Domestic Cheeses*

\$6.00 per person

Egg and Cheese Croissants

Scrambled Eggs and Cheddar Cheese on a Warm Croissant

\$3.00 per person

French Toast or Homemade Pancakes

Served with Warm Maple Syrup

\$3.25 per person

Breakfast Meat

Add Hickory Smoked Bacon or Grilled Sausage Links or Turkey Sausage Links

\$5.50 per person

Nova

Smoked Salmon with Tomatoes, Onion and Cucumbers

\$9.50 per person

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