

Brunch Buffet

Assorted Chilled Juices: Orange, Apple & Cranberry

Freshly Brewed Regular & Decaffeinated Coffee and Herbal Teas

FROM THE BAKERY

Bagels, Croissants, Danish & Breakfast Pastries

MARKET STATION

(Please select two) Tomato & Mozzarella Salad

Fresh Field Green Salad with Assorted Dressings

Pasta Salad

Marinated Mushroom Salad

Panzanella Salad Fluffy Scrambled Eggs

Breakfast Potatoes

Bacon & Sausage

Belgian Waffles or French toast with Maple Syrup

PASTA SELECTION

Penne or Tortellini Served with A la Vodka, Primavera, Pomodoro Sauce or Creamy Alfredo

ENTRÉES

(Please select two) Roasted Pork Loin

with Apple Calvodos Sauce

Petit Tender Steak Sautéed Onion and Au Poivre Sauce

Mediterranean Style Chicken Breast with Capers, Olives, Onion, Tomatoes Sauce

Chicken Piccata Lemon Caper Wine Sauce

Pan Seared Chicken Breast Mushroom Cream Sauce

White Fish Fillet Oreganata with Lobster Dill Sauce

Roasted Salmon with Mango, Onion and Pepper Salsa

\$37.00 per person Please Add 21% Service Charge & 8.875% NYS Tax

We Will Happily Customize Any Menu to Suit Your Personal Needs

We are committed to preparing our menus with the focus on environmental and socially-responsible grown products. To maintain this focus please note that some products on our sustainable menu offerings may change on short notice based on seasonal and regional availability. To stay true to our collaborative efforts to be environmentally sustainable, we will substitute appropriate alternatives as necessary.

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs or unpasteurized milk may increase your risk of food-borne illness. Any guest consuming alcohol must be of legal drinking age. ©2015 Starwood Hotels & Resorts Worldwide, Inc., or its affiliates.



Perfect Additions

(25 PERSON MINIMUM)

"ALL AMERICAN BUFFET BREAKFAST OPTIONS"

The following selections may be added to create an original & personalized breakfast buffet.

Omelet Station with traditional accompaniments \$6.95 per person (Plus \$125.00 Chef's Fee)

Hand Dipped French Toast or Belgian Waffle Quarters with Fresh Berries Powdered Sugar and Maple Syrup \$7.95 per person Traditional Nova Display with classical garnitures & New York bagels \$20.00 per person

Hot Cereals Choose from Oatmeal, Cream of Wheat OR Farina with Brown Sugar, Granola and Raisins \$3.25 per person

Corned Beef Hash \$12.95 per person

Assorted Fruit Yogurts \$4.00 per person Please Add 21% Service Charge & 8.875% NYS Tax

We Will Happily Customize Any Menu to Suit Your Personal Needs

We are committed to preparing our menus with the focus on environmental and socially-responsible grown products. To maintain this focus please note that some products on our sustainable menu offerings may change on short notice based on seasonal and regional availability. To stay true to our collaborative efforts to be environmentally sustainable, we will substitute appropriate alternatives as necessary.

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs or unpasteurized milk may increase your risk of food-borne illness. Any guest consuming alcohol must be of legal drinking age. ©2015 Starwood Hotels & Resorts Worldwide, Inc., or its affiliates.