

LIGHT BREAKFAST BUFFET SELECTIONS

Minimum of 10 guests / price per guest

CONTINENTAL

- croissants, muffins and danish
- sweet butter, marmalade and fruit preserves
- freshly brewed Aliante signature coffee, decaffeinated coffee and a selection of Harney & Sons teas
- orange, apple and cranberry juices

THE WORLD TRAVELER

- freshly sliced fruit and berries
- croissants, muffins and danish
- sweet butter, marmalade and fruit preserves
- hot ham, egg and cheese breakfast croissants
- freshly brewed Aliante signature coffee and decaffeinated coffee and a selection of Harney & Sons teas
- orange, apple and cranberry juices

ENHANCEMENTS (PER PERSON)

- assorted bagels and a selection of flavored cream cheese
- sausage, egg and cheese biscuit
- assortment of energy and granola bars
- assorted flavored yogurts
- individual cold cereals and milk
- sunrise breakfast quesadilla with fresh tomato salsa
- substitute freshly squeezed Naked Juices (per guest)

PLATED BREAKFAST SELECTIONS

All breakfast entrées are served with an assortment of freshly baked breakfast pastries, sweet butter, marmalade and preserves, freshly brewed Aliante signature coffee, decaffeinated coffee and a selection of Harney & Sons teas, orange, apple and cranberry juices.

CINNAMON BRIOCHE FRENCH TOAST

applewood smoked bacon, warm maple syrup

THE TRADITIONAL

scrambled eggs with your choice of grilled sausage, applewood smoked bacon or smoked ham and breakfast potatoes

TUSCAN BREAKFAST FRITTATA

provolone and parmesan cheese, roasted pepper and Italian herbs, breakfast potatoes

STEAK + EGGS

grilled 6oz sirloin, scrambled eggs, breakfast potatoes and roasted tomato

EGGS BENEDICT (served for a maximum of 200 guests)

poached eggs and canadian bacon on a toasted english muffin with hollandaise, breakfast potatoes

EGGS BERNADETTE

tenderloin medallions of filet mignon, beefsteak tomato, poached eggs and béarnaise sauce, breakfast potatoes

BREAKFAST BUFFETS

Minimum 20 guests / price per person

THE ALIANTE

- sliced seasonal fresh fruit and berries with honey yogurt sauce
- assorted cold cereals and granola with whole and low fat milk
- scrambled eggs
- breakfast potatoes
- choice of two meats: grilled sausage patty, apple smoked chicken sausage, smokehouse bacon, maple sausage links
- cinnamon brioche french toast, warm maple syrup
- freshly baked croissants, muffins and danish
- sweet butter, honey, marmalade and fruit preserves
- freshly brewed Aliante signature coffee, decaffeinated coffee and a selection of Harney & Sons teas
- orange, apple and cranberry juices

THE NATURE PARK

- sliced seasonal fresh fruit and berries
- low-fat yogurt and granola
- high energy hot breakfast oats
- sweet potato hash browns
- turkey bacon and chicken sausage
- egg beaters and egg whites scrambled with assorted chopped vegetables
- scrambled eggs
- high fiber bran muffins
- sweet butter, honey, marmalade and fruit preserves
- freshly brewed Aliante signature coffee, decaffeinated coffee and a selection of Harney & Sons teas
- orange, apple and cranberry juices

THE ELDORADO

- sliced seasonal fresh fruit and berries with honey yogurt sauce
- selection of cold cereals and granola with regular and low-fat milk
- scrambled eggs
- cinnamon-apple crêpes, vanilla sauce
- choice of two meats: grilled sausage patty, apple smoked chicken sausage, smokehouse bacon, grilled ham or maple sausage links
- eggs benedict
- breakfast potatoes

EGGS PREPARED TO ORDER*

- selections to include: tomatoes, green peppers, mushrooms, onions, smoked salmon, shrimp, ham, spinach, sausage, grated cheddar and swiss cheese
- egg beaters and egg whites available on request

FROM THE BAKERY

- freshly baked croissants, muffins and danish
- sweet butter, honey, marmalade and fruit preserves
- freshly brewed Aliante signature coffee, decaffeinated coffee and a selection of Harney & Sons teas
- orange, apple and cranberry juices

*Uniformed Chef's fee \$100.00 (2 hour maximum) One Chef required for every 100 guests

BRUNCH SELECTIONS

Minimum 50 guests / price per person

THE ALL AMERICAN

STARTERS

- orange, apple and cranberry juice
- freshly brewed Aliante signature coffee, decaffeinated coffee and a selection of Harney & Sons teas
- assorted fruit yogurts, granola and oatmeal served with dried fruits and nut garnish
- sliced seasonal fresh fruit and berries
- chef's seasonal pasta salad
- field greens with crisp garden vegetables, assorted dressings
- red bliss potato salad

EGGS PREPARED TO ORDER *

- selections to include: tomatoes, green peppers, mushrooms, onions, smoked salmon, ham, spinach, sausage, grated cheddar and swiss cheese
- egg beaters and egg whites available on request

HOT ITEMS

- scrambled eggs
- grilled sausage and applewood smoked bacon
- cinnamon brioche french toast, warm maple syrup
- breakfast potatoes
- herb marinated rotisserie chicken
- lemon herb orange roughy
- chef's selection of seasonal vegetables

THE CARVER'S BOARD* (CHOICE OF ONE ITEM)

- bourbon and vanilla glazed ham, whole grain mustards
- roasted breast of turkey, pan gravy and cranberry relish
- roasted top sirloin, au jus, creamy granny smith horseradish sauce, dijon mustard, assorted country rolls

FROM THE BAKERY

- selection of miniature pastries and cakes
- freshly baked croissants, muffins, danish and assorted bagels
- flavored cream cheeses, sweet butter, marmalade and preserves

*Uniformed Chef's fee \$100.00 (2 hour maximum) One Chef required for every 100 guests

THE PREMIER BRUNCH

STARTERS

- freshly brewed Aliante signature coffee, decaffeinated coffee and a selection of Harney & Sons teas
- assorted fruit yogurts, granola and oatmeal served with dried fruits and nut garnish
- sliced seasonal fresh fruit and berries
- domestic cheese display with grapes, assorted crackers and breads
- hearts of romaine lettuce, garlic croutons, asiago cheese and caesar dressing
- tossed field greens, cherry tomatoes, candied pecans, apple vinaigrette
- display of smoked salmon, cream cheese, capers, tomatoes, cucumbers and sliced bermuda onions

EGGS PREPARED TO ORDER*

- selections to include: tomatoes, green peppers, mushrooms, onions, smoked salmon, ham, spinach, sausage, grated cheddar and swiss cheese
- egg beaters and egg whites available on request

HOT ITEMS

- eggs benedict
- maple sausage links and crisp bacon
- cinnamon brioche french toast, warm maple syrup
- cheese blintzes, warm strawberry compote
- orange basil breast of chicken on grilled asparagus
- honey dijon salmon
- chef's selection of seasonal vegetables
- lyonnaise potatoes

THE CARVER'S BOARD* (CHOICE OF TWO ITEMS)

- bourbon glazed ham, whole grain mustards
- roasted breast of turkey, pan gravy and cranberry relish
- roasted new york sirloin, au jus, creamy granny smith horseradish sauce, dijon mustard, assorted country rolls

FROM THE BAKERY

- selection of French and Viennese pastries and cakes
- freshly baked croissants, muffins, danish and assorted bagels
- sweet butter, flavored cream cheeses, marmalade and preserves
- orange, apple and cranberry juice

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