
PRIVATE DINING MENU

BREAKFAST

Continental

Assorted Breakfast Pastry

Croissant, Muffins, Danish, Assorted Jams, Butter

Fresh Fruit Salad

Melon, Berries, Citrus, Ginger

New York Bagels

Assorted House Made Cream Cheese

BEVERAGE

Freshly Squeezed Juices

Orange, Grapefruit

Freshly Brewed La Colombe Coffee

& Le Palais Des Thés Tea

Assorted Selection

\$57 Per Person for 2 Hours

Breakfast Enhancements

Fruit & Yogurt Parfait

Seasonal Fruit, House Made Granola

\$8 Per Person

Smoked Applewood Bacon

\$6 Per Person

Country Sausage

\$6 Per Person

Chicken Sausage

\$6 Per Person

Hot Oatmeal

\$10 Per Person

Scrambled Eggs

\$12 Per Person

Smoked Salmon

Capers and red Onion

\$14 Per Person

Gluten Free Pastries

\$8 Per Person

Ham

\$6 Per Person

Individual Yogurts

\$6 Per Person

Individual Cereals

\$6 Per Person

Assorted Smoothies

Seasonal Berries, Bananas

\$10 Per Person

Buffet

STARTER

Assorted Breakfast Pastry

Croissant, Muffins, Danish, Assorted Jams, Butter

Fresh Fruit Salad

Melon, Berries, Citrus, Ginger

New York Bagels

Assorted House Made Cream Cheese

ENTREE

Please Select Two

Scrambled Eggs

Cheddar Cheese, Chives

Frittata

Seasonal Vegetables, Sausage, Artisanal Cheese

Steak & Egg

Chimichurri Sauce

Egg White Wrap

Scrambled Eggs, Avocado, Cheddar Cheese on a Tortilla Wrap

Corn Tomato Salsa Wrap (vegan)

Black Beans, Avocado, Chard Tomato Salsa

Croissant Sandwich

Scrambled Egg, Smoked Cheddar, Pickled Red Onion

Pancakes with Fresh Berries

Whipped Cream and Cinnamon

French Toast

Brioche, Seasonal Fruit Compote, Maple Syrup

Hot Oatmeal

Dried Fruit, Hazelnut, Brown Sugar

Smoked Applewood Bacon and Country Sausage

Home Fried Potatoes Included

BEVERAGE

Freshly Squeezed Juices

Orange, Grapefruit

Freshly Brewed La Colombe Coffee

& Le Palais Des Thés Tea

Assorted Selection

\$80 Per Person for 2 Hours

Seated

Assorted Breakfast Pastries Served Family Style

Croissant, Muffins, Danish, Assorted Jams, Butter

STARTER

Please Select One

Fruit & Yogurt Parfait

Seasonal Fruit, House Made Granola

Hot Oatmeal

Dried Fruit, Hazelnut, Brown Sugar

Fresh Fruit Plate

Melon, Berries, Citrus, Ginger

ENTREE

Please Select Two

Scrambled Eggs with Smoked Applewood Bacon

Seasonal Greens, Sourdough Toast

Steak & Egg

Chimichurri Sauce

Frittata

Sausage, Artisanal Cheese, Seasonal Greens

Soft Poached Eggs

Manchego Cheese, Prosciutto de Parma

Egg White Wrap

Scrambled Eggs, avocado, cheese on a tortilla wrap

Corn Tomato Salsa Wrap (vegan)

Black Beans, Avocado, Chard Tomato Salsa

Croissant Sandwich

Scrambled Egg, Smoked Cheddar, Pickled Red Onion

Pancakes with Fresh Berries

Whipped Cream and Cinnamon

French Toast

Brioche, Seasonal Fruit Compote, Maple Syrup

Home Fried Potatoes Included

BEVERAGE

Freshly Squeezed Juices

Orange, Grapefruit

Freshly Brewed La Colombe Coffee & Le Palais Des Thés Tea

Assorted Selection

\$90 Per Person