

~ Breaks ~

Coffee Service

Coffee, Decaffeinated Coffee and Tea Selection
\$2.50 per person

Awaken

Assorted Miniature Muffins
Seasonal Whole Fruit
Coffee, Decaffeinated Coffee and Tea Selection
\$5.50 per person

Best of Both

Assorted Freshly Baked Cookies, Brownies and Bar Desserts
Coffee, Decaffeinated Coffee and Tea Selection
\$4.50 per person

Constant Cravings

House Fried Potato Chips
Dried Fruit & Chocolate Raisins
Assorted Freshly Baked Cookies
Coffee, Decaffeinated Coffee and Tea Selection
\$6.50 per person

Healthy Break

Fruit Kabobs with Honey Yogurt Dip
Granola and Protein Bars
Bottled Still and Sparkling Waters
\$7.50 per person

Chocolate Indulgence

Dark Chocolate Pretzels, Milk Chocolate Carmel Pecans, and Assorted Lindt Truffles
Bottled Still and Sparkling Waters
\$8.50 per person

~ A La Carte Items ~

Assorted Mini Muffins	\$12.00 per dozen
Assorted Breakfast Pastries	\$24.00 per dozen
Assorted Bagged Snacks – Potato Chips, Vegetable Chips or Popcorn	\$1.50 each
Assorted Granola and Protein Bars	\$2.50 each
Freshly Baked Cookies	\$9.00 per dozen
Assorted Brownies and Bar Desserts	\$22.00 per dozen
Miniature French Pastries	\$30.00 per dozen
Individual Yogurts	\$3.50 each
Individual Cereals with Milk	\$3.50 each
Whole Fruit	\$2.00 per piece
Sliced Fresh Fruit	\$4.00 per person
Assorted Soft Drinks	\$2.00 each
Bottled Sparkling Water	\$3.00 each
Soy Milk	\$2.50 each

~ Breakfast ~

College Club Continental Breakfast

Assorted Muffins and Breakfast Pastries
Sliced Fresh Fruit
Butter and Fruit Preserves
Orange and Cranberry Juices
Coffee, Decaffeinated Coffee and Tea Selection
\$11 per person

Top of the Morning Continental Breakfast

Tea Breads and Coffee Cake
Sliced Fresh Fruit
Assorted Individual Yogurts
Hard Boiled Eggs
Orange and Cranberry Juices
Coffee, Decaffeinated Coffee and Tea Selection
\$12 per person

Hot Breakfast Buffet

Scrambled Eggs, Crisp Bacon, Buttermilk Pancakes with Vermont Maple Syrup
House made Potatoes with Sautéed Peppers & Onion
Orange and Cranberry Juices
Coffee, Decaffeinated Coffee and Tea Selection
\$13 per person

Deluxe Breakfast Buffet

Scrambled Eggs, Crisp Bacon, Buttermilk Pancakes with Vermont Maple Syrup
House made Potatoes with Sautéed Peppers & Onion
Assorted Breakfast Pastries, Tea Breads and Coffee Cakes
Sliced Fresh Fruit
Orange and Cranberry Juices
Coffee, Decaffeinated Coffee and Tea Selection
\$17 per person

“Before placing your order, please inform your server if a person in your party has a food allergy”.

** A minimum of 25 guests required for buffet. If a buffet is requested for 15-24 people, a \$2 per person charge will be added.*

~ Brunch ~

College Club Brunch

Assorted Breakfast Pastries, Tea Breads and Coffee Cakes
Assorted Fresh Bagels, Cream Cheese, Butter and Fruit Preserves
Sliced Fresh Fruit, Chobani Yogurts and Granola
Scrambled Eggs, Crisp Bacon, Cinnamon Swirl French Toast with Fruit Compote
House made Breakfast Potatoes with Sautéed Peppers and Onions

Mixed Greens with Goat Cheese, Spiced Walnuts, Raspberry Vinaigrette
Chicken Picatta, Lemon, Artichoke & Capers
Tri Color Pasta Primavera, Sauté Vegetable Medley
Assorted Miniature French Pastries
Orange and Cranberry Juices
Coffee, Decaffeinated Coffee and Tea Selection
\$30 per person

Deluxe Brunch 1

Assorted Breakfast Pastries, Tea Breads and Coffee Cakes
Assorted Fresh Baked Bagels, Cream Cheese, Butter and Fruit Preserves
Sliced Fresh Fruit, Vanilla Yogurt and Granola
Scrambled Eggs, Applewood Smoked Bacon
House made Breakfast Potatoes with Sautéed Peppers and Onions
Buttermilk Pancakes with Vermont Maple Syrup

Baby Arugula, Cherry Tomato, Carrot, Cucumber, Italian Dressing
Chicken Marsala with Wild Mushroom Sauce
Grilled Atlantic Salmon with Citrus Herb Buerre Blanc
Tri-Colored Cheese Tortellini with Basil Marinara Sauce
Roasted Vegetable Medley
Cannolis, Tortes and Cookies
Orange and Cranberry Juices
Coffee, Decaffeinated Coffee and Tea Selection
\$36 per person

Deluxe Brunch 2

Assorted Breakfast Pastries, Tea Breads and Coffee Cakes
Assorted Fresh Baked Bagels, Cream Cheeses, Butter and Fruit Preserves
Sliced Fresh Fruit, Vanilla Yogurt and Granola
Scrambled Eggs, Applewood Smoked Bacon,
House made Breakfast Potatoes with Sautéed Peppers and Onions
Cinnamon Swirl French Toast with Fruit Compote

Caesar Salad with Focaccia Croutons & Shaved Parmesan Cheese
Grilled Swordfish with Fruit Salsa
Roasted New York Beef Sirloin with Rosemary Shallot AuJus
Wild Mushroom Ravioli Alfredo
Steamed Asparagus with Carrots
Crème Brulee, Cakes, Brownies
Orange and Cranberry Juices
Coffee, Decaffeinated Coffee and Tea Selection
\$42 per person