

Wellesley College Club
~ Breakfast ~

Served until 11:00 am

~College Club Continental Breakfast~

Assorted Muffins and Breakfast Pastries
Sliced Fresh Fruit
Butter and Fruit Preserves
Orange and Cranberry Juices
Coffee, Decaffeinated Coffee, Tea Selection
\$13 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, Tea Selection
\$16 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, Tea Selection
\$19 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, Tea Selection
\$22 per person

All prices subject to 18% service fee, 5% administrative fee, and current state and local taxes.

* Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness.

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

~ Brunch ~

Served until 2:00 pm

All buffets include Coffee, Decaffeinated Coffee, Tea Selection, Orange and Cranberry Juices

~College Club Brunch~

Assorted Breakfast Pastries, Tea Breads and Coffee Cakes
Sliced Fresh Fruit, Yogurt and Granola
Scrambled Eggs, Crisp Bacon, Cinnamon Swirl French Toast with Fruit Compote
House made Breakfast Potatoes with Sautéed Peppers and Onions
Baby Arugula, Cherry Tomato, Carrot, Cucumber, Italian Dressing
Chicken Picatta, Lemon, Artichoke & Capers
Tri Color Pasta Primavera, Sauté Vegetable Medley
Assorted Freshly Baked Cookies, Brownies and Bar Desserts

\$32 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, Yogurt and Granola
Scrambled Eggs, Applewood Smoked Bacon
House made Breakfast Potatoes with Sautéed Peppers and Onions
Buttermilk Pancakes with Vermont Maple Syrup
Mixed Greens with Goat Cheese, Spiced Walnuts, Raspberry Vinaigrette
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, Cookies

\$38 per person

~Deluxe Brunch 2~

Assorted Breakfast Pastries, Tea Breads, Coffee Cakes
Assorted Fresh Baked Bagels, Cream Cheeses, Butter, Fruit Preserves
Sliced Fresh Fruit, Yogurt, Granola
Scrambled Eggs, Applewood Smoked Bacon,
House made Breakfast Potatoes Sautéed Peppers, Onions
Cinnamon Swirl French Toast, Fruit Compote
Caesar Salad Herb Focaccia Croutons & Shaved Parmesan Cheese
Grilled Swordfish, Fruit Salsa
Roasted New York Beef Sirloin, Rosemary Shallot Au Jus
Wild Mushroom Ravioli Alfredo
Steamed Asparagus, Carrots
Crème Brulee, Assorted Miniature French Pastries

\$44 per person

** 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.*

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