# 2024 Breakfast Banquet Menu 

## Brunch Buffet Options

All breaks to include coffee or tea. A minimum of 25 guests is required

## Continental Breakfast $\propto \mathbf{\$ 1 1 . 9 5}$ per person

Assortment of pastries, muffins, bagels with cream cheese, butter and preserves. Assorted cold cereals with milk. Orange, grapefruit and cranberry juices. Choice of sliced fresh fruit or whole fruit basket

## The Sunrise \& $\$ 14.95$ per person

Assorted bagels with cream cheese, assorted breads for toasting with jams and preserves, scrambled eggs and home fries. Orange, grapefruit and cranberry juices. Choice of sliced fresh fruit or whole fruit basket

## The Timberview $\propto \mathbb{\$ 1 8 . 9 5}$ per person

Assorted bagels and cream cheese, assorted breads for toasting with jams and preserves with scrambled eggs, home fries, applewood smoked bacon, vanilla bean French toast with Vermont maple syrup. Orange, grapefruit and cranberry juices. Choice of sliced fresh fruit or whole fruit basket

## Stations

Each station requires one cheffor every 90 guests at $\$ 150$ per chef

## Omelet Station \& $\mathbf{\$ 1 0 . 9 5}$ per person

Build your own farm fresh egg omelet cooked by one of our chefs with all the proper accoutrement served with home fries, bacon or sausage. Assorted breads for toasting with jams and preserves. Orange, grapefruit and cranberry juices.

## Farm Fresh Egg Anyway Station $\propto \$ 11.95$ per person

Farm eggs anyway you would like with home fries, bacon or sausage. Assorted breads for toasting. Orange, grapefruit and cranberry juices.

Page 1 Prices do not include the required $8.5 \%$ N.H. Rooms \& Meals Tax or a $23 \%$ service charge. Prices and selections are subject to change. Meal and Tax License No. 002201

# 2024 Breakfast Banquet Menu 

Meeting Breaks<br>All breaks to include coffee or tea

## All Day $\ll \mathbf{\$ 2 4 . 9 5}$ per person

Morning: Assorted pastries and muffins with orange, grapefruit and cranberry juices
Mid-Morning: Assorted granola bars, sliced seasonal fresh fruit and cans of soda Afternoon: Assorted cookies and brownies with cans of soda

## Traditional Continental Breakfast $\propto \mathbf{\$ 9 . 9 5}$ per person

Assorted pastries, muffins, sliced fresh seasonal fruit and orange, grapefruit and cranberry juices

## Sweet Morning Break $\mathbb{2} \mathbf{\$ 1 0 . 9 5}$ per person

Yogurt parfait cups with seasonal berries and granola, assorted muffins and pastries, fresh fruit salad with orange, grapefruit and cranberry juices

## Healthy Morning Break $\boldsymbol{\propto} \mathbf{\$ 8 . 9 5}$ per person

Vegetable crudité with buttermilk ranch dressing or hummus served with basket of house made pita chips and sliced seasonal fresh fruit

## Bagel Break © $\$ 6.95$ per person

Assorted bagels served with cream cheese, herb cream cheese or scallion cream cheese add smoked salmon $\propto \$ 3.95$ per person

## Breakfast Extras

These items can be added to any of the above listed buffets and each pan feeds approximately 20-25 guests:
Scrambled Eggs $\& \$ 35$ per pan
Home Fries $\approx \$ 35$ per pan
Pancakes with Vermont Maple Syrup $\propto \$ 35$ per pan Add whipped cream and fresh berries $\approx \$ 3$ per person
Bacon $\approx \$ 40$ per pan
Sausage $\propto \$ 40$ per pan

Page 2 Prices do not include the required $8.5 \%$ N.H. Rooms \& Meals Tax or a $23 \%$ service charge. Prices and selections are subject to change. Meal and Tax License No. 002201

## 2024 Breakfast Banquet Menu

## Beverage Selections

Brewed coffee and assorted teas $\propto \$ 8.95$ per pot
Fresh fruit juices $\propto \$ 12.00$ per carafe
Soda, iced tea \& lemonade $\approx \$ 9.95$ per carafe
Assorted cans of soda, bottled water $\propto \$ 2.00$ each

## Snack Selections

Fresh baked muffins or assorted pastries $\& \$ 24.00$ per dozen
Fresh baked cookies or brownies $\propto \$ 14.00$ per dozen

