

BREAKFAST ENHANCEMENTS

The items below can only to be added to any breakfast menu.

BANANAS FOSTER FRENCH TOAST

served with whipped cream

BREAKFAST SANDWICH

egg and cheese with your choice of bacon or ham, served on a croissant or english muffin

QUICHE

chef's selection

ATLANTIC SMOKED SALMON DISPLAY

served with capers, red onion, chopped egg, bagels, and cream cheese

FRESH SEASONAL BERRY PARFAIT

granola, honey lime yogurt, and fresh seasonal berries

CHEF ATTENDED STATIONS

OMELET STATION

freshly prepared eggs, assorted cheeses, fresh vegetables, breakfast meats

BELGIAN WAFFLE STATION

freshly made waffles with your choice of:

seasonal berry compote, fresh whipped cream, or warm local maple syrup

All attended stations require one chef attendant per 50 guests at \$100 per chef attendant.

All food and beverage subject to 18% Gratuity, 2% administrative fee and 7% tax. All audiovisual, room rental and other fees subject to 2% administrative fee and 6.25% tax. The following fees/charges: 2% administrative, bartender fees, carving fee, cake cutting fee, chef attendant fee and clean up fees are not considered a tip or service charge and are not distributed to wait staff employees, service employees or service bartenders.