



Classic Breakfast Stations
A Uniformed Chef Will Prepare or Carve...

Omelet Station

Omelets – Made to Order with Bacon, Diced Virginia Ham, Local Mushrooms, Bell Peppers, Diced Tomatoes, Cheddar and Swiss Cheeses, Bermuda Onions, Fresh Spinach and Egg Whites

Fruit Crepe Station

Fresh Crepes – Made to Order With Fillings to Include Fresh Macerated Berries, Warm Compote of Poached Fruits, Whipped Cream with Orange-Grand Marnier and Warm Vermont Maple Syrup

Carved Meat Station: Accompanied by Assorted Rolls with Appropriate Condiments - Please Select Two (2)

Black Peppercorn Crusted Rib Eye of Beef, Port Wine Reduction and Horseradish Cream

Smoked and Roasted Smithfield Ham, Whole Grain Mustard Sauce

Asian Plum Roasted Loin of Pork, Soya Reduction Sauce

Roasted Vermont Turkey Breast with Sage Pan Gravy & Cranberry-Orange Compote

Molasses Lacquered Corned Beef, Spicy Boardwalk Mustard & Grated Horseradish

Continental Enhancements

Creamed Scrambled Eggs with Fine Herbs

Chef's Quiche Selection

Country Sausage or Thick Smokehouse Bacon

Old Fashioned Thick Brioche French Toast, Sun-Dried Cranberries,
Currants and Apricots with Warm Vermont Maple Syrup

Home Fries

Hard Boiled Eggs

Traditional Eggs Benedict with Canadian Bacon or Country Sausage
with Hollandaise Sauce

An Elaborate Display of Hickory Smoked Salmon,
Served with Shaved Onion, Chopped Egg Whites and Yolks
Sliced Tomatoes, Capers and Russian Black Bread

French Toast Soufflé with Warm Vermont Maple Syrup
and Fresh Seasonal Berries

Giant Banana Pancakes with Warm Vermont Maple Syrup and
Fresh Seasonal Berries

Spinach Wrapped Breakfast Burritos with Herbed Scrambled Eggs,
Gruyere Cheeses and Wild Mushrooms

Chef Fee Will Apply to an Attended Station
All Menu Prices are Subject to 20% Service Charge and Applicable Sales Tax