

 **Breakfast Menus** 

Continental

Orange, Apple and Tomato Juices
Fresh Brewed Coffee and Decaffeinated Coffee

≈

Sliced Bagels with Cream Cheese, Warm Buttery Croissants
Freshly Baked Muffins

≈

Sliced Seasonal Fresh Fruit
\$8.60 per guest

The Olmsted Continental

Orange, Apple and Tomato Juices
Fresh Brewed Coffee and Decaffeinated Coffee
Assorted Hot Teas

≈

Sliced Smoked Nova Salmon,
Cream Cheese and Chive, Cucumber and Capers

≈

Sliced Assorted Bagels, Banana Bread, Raisin Scones
Whipped Butter and Preserves

≈

White Chocolate Dipped Strawberries, Dark Chocolate Dipped Pineapple
Baked Apple Cinnamon Strudel
\$15.50 per guest

Healthy Choice Continental

Orange, Apple and Grapefruit Juices
Fresh Brewed Coffee, Decaffeinated Coffee and Assorted Teas

≈

Honey Granola, Mueslix & Assorted Cereals
With 2% and Skim Milk

≈

Low Fat and Fat Free Yogurt

≈

Banana Bread, Bran and Carrot Muffins
Margarine and Preserves

≈

Sliced Seasonal Fresh Fruits
\$12.00 per guest

Breakfast Menus

American Buffet

Chilled Orange Juice
Fresh Brewed Coffee and Decaffeinated Coffee
≈
Scrambled Eggs, Biscuits and Gravy
Crisp Bacon, Spicy Sausage, and Hash Browned Potatoes
≈
Sliced Fresh Seasonal Fruit, Yogurt Dip
\$12.00

The Olmsted Breakfast

Chilled Orange Juice
Fresh Brewed Coffee and Decaffeinated Coffee
≈
Sausage and Potato Egg Casserole
Country Buttered French Toast with Maple Syrup and Powdered Sugar
Canadian Ham
≈
Whole Baked Red Delicious Apple
Diced Pan Fried New Potatoes with Onion and Red Pepper
≈
Sliced Fresh Seasonal Fruit, Blueberry Crepes
\$15.00

Plated Breakfast

Chilled Orange Juice and Mint Iced Tea
Fresh Brewed Coffee and Decaffeinated Coffee
≈
Eggs Benedict with Canadian Back Bacon and Hollandaise Sauce, Roasted Asparagus,
Whole Baked Red Delicious Apple
≈
Baskets of Banana Bread and Carrot Nut Muffins
Butter, Margarine and Preserves
\$13.00 per guest

Brunch Reception

As your guests arrive, tuxedoed butlers will pass the following on silver trays garnished with fresh floral...
(Two Hours)

Mimosas
Bloody Mary Cocktails
Chilled Orange Juice
Champagne with Strawberries
≈

Guests tables will be centered with a skewered fresh fruit pineapple tree filled with strawberry creme and surrounded by assorted chocolate dipped fruits.
≈

Garden Station

Limestone Bibb Salad with Sliced Almonds, Red Onion, Sliced Cherry Tomatoes and Mandarin Oranges with a Raspberry Vinaigrette Dressing
Sliced Red and Yellow Tomatoes with Young Mozzarella and Fresh Basil Vinaigrette
Strawberry and Brie Skewers rolled in Honey and Almonds
≈

Omelet Station

Chef Attendants will prepare to order your guests choice of gourmet omelets
Choice of Fresh Herbs (Basil, Parsley, Thyme), Sautéed Onions, Sautéed Peppers, Sautéed Mushrooms, Feta Cheese, Sharp Cheddar, and Swiss Cheese, Diced Ham, and Crumbled Sausage, and Fresh Salsa
≈

Carving Station

Chef attendants will offer and carve the following...
Roasted Pork Loin stuffed with Apples, Cranberries and Pecans
And
Prime Rib of Beef, Au Jus
≈
Garlic Cheese Grits
Steamed Asparagus Hollandaise
Roasted New Potatoes

Coffee, Iced Tea

\$45.00

(Based on a minimum of 100 guests. Includes two hour listed passed cocktails)

 **A la Carte** 

BEVERAGES

Freshly Brewed Regular and Decaffeinated Coffee
and Assorted Teas
Hot Chocolate
Orange, Apple, Grapefruit or Cranberry Juice
Lemonade or Iced Tea
Assorted Fruit Juices
Regular and Diet Soft Drinks (12oz can, poured)
2%, Skim or Chocolate Milk
Mineral Water
Flavored Mineral Water
Bottled Water

BAKERY

Assorted Muffins
Croissants
Danish Pastries
Bagels with Cream Cheese
Banana Bread
Lemon Poppyseed Bread
Sticky Cinnamon Buns
Fudge Brownies
Granola Bars
Giant Cookies
Biscotti
Assorted French Pastries
≈
Low Fat and Fat Free Yogurt
Sliced Fresh Seasonal Fruit
Seasonal Fresh Fruit Skewers with Yogurt Dip
Whole Fresh Fruit
Chocolate Dipped Strawberries
Assorted Ice Cream Bars and Frozen Fruit Bars
≈
Pretzels, Chips and Peanuts
Tortilla Chips with Salsa
Trail Mix

Theme Breaks

Health Break

Seasonal Fresh Fruit Skewers with
Yogurt Dip
Granola Bars
Selection of Fruit Juices
Mineral and Spring Water
Freshly Brewed Regular and
Decaffeinated
Coffee and Assorted Teas
\$8.50 per person

Conflicted Break

Garden Vegetable Tray with Ranch
Dip
Caramel Apples
Chocolate Covered Peanuts
Yogurt Pretzels
Sweet Tea
\$6.00 per guest

THE COOKIE MONSTER

Giant Cookies (peanut butter,
chocolate chip,
oatmeal raisin)
Fudge Brownies and Biscotti
2% and Chocolate Milk
Freshly Brewed Regular and
Decaffeinated
Coffee and Assorted Teas
\$6.50 per person

Oooooh Break

Fried Apple Cinnamon Pie with
Vanilla Ice Cream
Double Chocolate Mousse Torte
Chocolate Fountain with Assorted
Accompaniments
Hazelnut Coffee, Vanilla Coffee
Regular and Decaffeinated Coffee
\$10.50 per person

FIESTA

Corn Chips
Black Bean Dip
Salsa
Guacamole
Sour Cream
Assorted Regular and Diet Soft Drinks
\$7.50 per person

Berry Good Break

Mountain Berry Muffins
Berries with Whipped Cream
Fruit and Berry Smoothies
Freshly Brewed Regular and
Decaffeinated
Coffee and Assorted Teas
\$9.00 per person

THE CAFÉ

Coffee Cake and Biscotti
Freshly Brewed Regular and
Decaffeinated
Coffee and Assorted Teas
Hot Chocolate
Flavored Syrups
Chocolate Shavings
Whipped Cream
\$7.00 per person

THE CANDY STORE

Selection of Chocolate Bars
Hard Candies
Peanuts
Potato Chips
Assorted Regular and Diet Soft Drinks
\$7.00 per person