



2025 Breakfast Banquet Menu

Brunch Buffet Options

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

Continental Breakfast ≈ \$15.00 per person

Assortment of pastries, muffins, bagels with cream cheese, butter and preserves. Vanilla Yogurt with granola and fresh fruit toppings. Orange, grapefruit and cranberry juices. Choice of sliced fresh fruit or whole fruit basket

The Sunrise ≈ \$18.00 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 ≈ \$22.00 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 chef for every 90 guests at \$150 per chef

Omelet Station ≈ \$12.00 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 ≈ \$12.50 per person

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



2025 Breakfast Banquet Menu

Meeting Breaks

All breaks to include coffee or tea

All Day ☞ \$26.50 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 ☞ \$12 per person

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

Sweet Morning Break ☞ \$12 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 ☞ \$10 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 ☞ \$8 per person

Assorted bagels served with cream cheese, herb cream cheese or scallion cream cheese *add smoked salmon ☞ \$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 ☞ \$50 per pan

Home Fries ☞ \$50 per pan

Pancakes with Vermont Maple Syrup ☞ \$40 per pan *Add whipped cream and fresh berries ☞ \$3 per person*

Bacon ☞ \$55 per pan

Sausage ☞ \$55 per pan



2025 Breakfast Banquet Menu

Beverage Selections

Brewed coffee and assorted teas ☞ \$10.95 per pot

Fresh fruit juices ☞ \$13.00 per carafe

Soda, iced tea & lemonade ☞ \$10.95 per carafe

Assorted cans of soda, bottled water ☞ \$2.50 each

Snack Selections

Fresh baked muffins or assorted pastries ☞ \$24.00 per dozen

Fresh baked cookies or brownies ☞ \$15.00 per dozen