

plated breakfast

all plated breakfast include freshly brewed coffee • select teas
your choice of two fresh juices • orange • grapefruit • mango • cranberry • apple • tomato • carrot

basics

seasonal fruit • granola • plain yoghurt
freshly baked mini croissants • mini bagels • mini danish • mini muffins
jams • marmalade • honey • cream cheese • butter
two scrambled eggs • breakfast potatoes • sautéed mushrooms • grilled cherry tomatoes
choice of crispy bacon • chicken or pork sausage

metropolitan

bircher muesli • fresh berries
banana pecan stuffed french toast • maple rum syrup
choice of crispy bacon • chicken or pork sausage

spa

low fat muffin • grapefruit segments
wild mushroom • caramelized onions goat cheese frittata • fennel arugula salad

chinese delight

assorted steamed dim sum
plain or chicken congee • spring onions • traditional condiments
barbecue pork • fried rice noodles • bean sprouts • soy sauce
jasmine tea • organic soy milk

new england touch

vermont maple yogurt • local apple compote • cranberry granola
maine lobster • chive • vermont mascarpone cheese quiche • citrus fennel salad

cosmopolitan

seasonal fruit • granola • plain yoghurt
petite beef tenderloin • vermont cheddar cheese baked eggs • breakfast potatoes
jumbo asparagus • hollandaise sauce

*Groups less than 25 guests are subject to an additional charge of \$8 per person
All food and beverage items are subject to a 15% service charge
6% administrative fee and 7% meals tax*

Please note: the consumption of raw or undercooked foods may be a risk to your health

buffet breakfast

all buffet breakfasts include freshly brewed coffee • select teas • your choice of two fresh juices including orange • grapefruit • mango • cranberry • apple • tomato • carrot

continental

seasonal fruit
mixed berries • house made granola • greek yoghurts • parfait
freshly baked croissants • bagels • danish • muffins
jams • marmalade • honey • cream cheese • butter

international

seasonal fruit & berries

mini bagels with cream cheese and salmon

10 minute boiled free range hen eggs

selection of cured meats

spanish cured ham • rosette salami • andouille and garlic sausages • duck terrine
gherkins • baby onions • pickles • mustard

international cheeses matured in our dedicated cheese cave:

cow's milk • ewe's milk • goat milk • soft • semi-firm • hard
freshly baked breads • dried fruits • seasonal fresh fruits • quince paste

traditional

seasonal fruit
parfait of mixed berries • house made granola • greek yoghurts

freshly baked croissants • bagels • danish • muffins
jams • marmalade • honey • cream cheese • butter

scrambled eggs with boursin cheese • scallions

crispy bacon

choice of chicken or pork sausage

grilled cherry tomatoes

roasted baby potatoes • caramelized onions

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a la carte breakfast enhancements

canapés

banana and passion fruit milk shooters
melon and serrano ham skewer
mini quiche • oven dried tomato • spinach • caramelized shallots • fontina cheese
mini quiche • bacon • mushroom • scallions • vermont aged cheddar
ham • emmenthal • toasted pain de mie
smoked salmon • brioche • chive cream cheese • american caviar

display

steel cut oatmeal • dried fruit • cinnamon • brown sugar
10 minute boiled free range hen eggs
brioche french toast • seasonal fruit/berry compote
dim sum selection • assorted dips
toasted english muffin • scrambled egg • pork sausage • cheddar cheese
wheat tortilla wrap • scrambled egg • sautéed spinach • onion • manchego cheese
croissant • baked ham • cheddar cheese
english muffin • fried egg • hollandaise

action

action stations require a dedicated culinarian for 2 hours

pancake station

buttermilk pancakes
seasonal berries • whipped cream • seasonal fruit/berry compote
chocolate chips • honey • maple syrup • powdered sugar

waffle station

belgian waffles
seasonal berries • whipped cream • seasonal fruit/berry compote
chocolate chips • honey • maple syrup • powdered sugar

omelet station

whole eggs – egg whites
onions • country ham • peppers • mushrooms • cheddar cheese
tomatoes • green asparagus

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