



# MENU

MANDARIN ORIENTAL  
NEW YORK BREAKFAST PACKAGE

# CONTINENTAL BREAKFAST

## NATURALLY HEALTHY

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Fresh Orange • Grapefruit • Carrot • Apple • Vegetable Juice  
Chilled Fruit Soy Milk Smoothies (two kinds) **V • GF**  
Seasonal Fruits and Berries • Individual Low Fat and Fruit Yogurts **V • GF**  
Blueberry Coconut Chia Pudding Parfait • Mango • Dragon Fruit • Goji Berries •  
Toasted Coconut **V • GF**  
Home Made Granola  
Bircher Muesli • Apple • Soy Milk • Raw Oats • Dried fruits • Almonds • Cocoa Nibs **V • GF**  
Whole Wheat Muffins and Healthy Breakfast Breads  
2% • Skim Milk and Soy Milk  
Freshly Brewed La Colombe Coffee • Decaffeinated Coffee • Selection of Herbal and Fruit Teas

## THE NEW YORKER

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Fresh Orange • Grapefruit • Carrot • Apple • Vegetable Juice  
Seasonal Fruits and Berries • Individual Low Fat and Fruit Yogurts **V • GF**  
Caramel Cinnamon Rolls  
Selection of Morning Pastries • Fruit Preserves • Butter  
Selection of New York Bagels • Plain Cream Cheese • Cinnamon Raisin Cream Cheese  
Herb Roasted Tomato Cream Cheese  
Fruit Preserves **V • GF**  
Freshly Brewed La Colombe Coffee • Decaffeinated Coffee • Hot Chocolate •  
Tealeaves Tea Selection

(Add Catskill Farms Smoked Salmon • Red Onion • Sliced Tomato and Capers  
for an additional charge per person) **GF**

**GF • GLUTEN FREE**  
**V • VEGAN**  
**VEG • VEGETARIAN**

FALL & WINTER 2019 – 2020

# INTERNATIONAL BREAKFAST

## THE ORIENTAL

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Fresh Orange • Grapefruit • Carrot • Apple • Vegetable Juice

Sliced Seasonal Fruits and Berries **V • GF**

Rice Porridge • Ginger-Soy Poached Chicken

Crisp Noodles • Spring Onions • Baby Bok Choy **VEG**

Boiled Eggs • Soy Sauce • Ginger **VEG**

Dim Sum in Traditional Steamed Baskets

*Please select three of the following:*

Steamed Pork Bun

Vegetable • Prawn • Pork • Turkey or Beef Dumplings

Stir Fried Vegetable Lo Mein **VEG**

Soy Sauce and Sambal Chili Sauce

Freshly Brewed La Colombe Coffee • Decaffeinated Coffee and Jasmine Tea

## JAPANESE BREAKFAST

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Fresh Orange • Grapefruit • Carrot • Apple Juice

Sliced Seasonal Melon and Berries **V • GF**

Seared Salmon • Dashi Poached Egg • Steamed Rice • Nori

Miso Soup with Tofu and Wakame **VEG**

Oshinko Japanese Pickled Vegetables **GF**

Japanese Green Tea

**GF • GLUTEN FREE**

**V • VEGAN**

**VEG • VEGETARIAN**

FALL & WINTER 2019 – 2020

# BREAKFAST BUFFET

## COLUMBUS CIRCLE

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Fresh Orange • Grapefruit • Carrot • Apple • Vegetable Juice  
Seasonal Sliced Fruit and Mixed Berries **V • GF**  
Individual Yogurt • Low Fat or Fruit Yogurts  
Farm Fresh Scrambled Eggs **GF**  
Hash Brown Potatoes **GF**  
Apple Wood Smoked Bacon and Country Link Sausage **GF**  
Selection of Morning Pastries Served with Fruit Preserves and Butter  
Freshly Brewed La Colombe Coffee • Decaffeinated Coffee • Hot Chocolate • Tealeaves Tea Selection

## MANHATTAN

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Fresh Orange • Grapefruit • Carrot • Apple • Vegetable Juice  
Seasonal Whole and Sliced Fruits **V • GF**  
Assorted Fresh Berries **V • GF**  
Individual Yogurts • Low Fat and Fruit Yogurts  
Selection of Morning Pastries • Fruit Preserves • Butter  
Caramel Cinnamon Rolls  
Selection of New York Bagels Served with Plain Cream Cheese • Cinnamon Raisin Cream Cheese •  
Herb Roasted Tomato Cream Cheese  
Farm Fresh Scrambled Eggs **GF**  
Classic Eggs Benedict • Canadian Bacon • Hollandaise Sauce  
Oven Roasted Breakfast Potatoes **VEG • GF**  
Brioche French Toast Served with Roasted Fruit Compote • Vanilla Cream and Maple Syrup **VEG • GF**  
Apple Wood Smoked Bacon and Country Link Sausage **GF**  
Freshly Brewed La Colombe Coffee • Decaffeinated Coffee • Hot Chocolate • Tealeaves Tea Selection

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## CENTRAL PARK

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Fresh Orange • Grapefruit • Carrot • Apple • Vegetable Juice  
Seasonal Whole & Sliced Fruit & Mixed Berries • Seasonal Fruit Soy Smoothies **V • GF**  
Berry Chia Yogurt • Pineapple • Mixed Berries • Golden Flax Seeds • House Made Granola **V • GF**  
Assorted European-Style Breakfast Meats and Farmstead Cheeses  
Miniature Rolls • Baguettes and Morning Pastries  
Chef's Choice of Breakfast Frittata  
Catskill Farms Smoked Salmon • Red Onion • Sliced Tomato • Cream Cheese and Capers  
Freshly Brewed La Colombe Coffee • Decaffeinated Coffee • Hot Chocolate • Tealeaves Tea Selection

**GF • GLUTEN FREE**  
**V • VEGAN**  
**VEG • VEGETARIAN**

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# ENHANCEMENTS TO BREAKFAST PACKAGES

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Avocado Toast • Multigrain Toast • Sundried Tomato • Basil **V • GF**

Steel Cut Irish Oatmeal • Golden Raisins • Brown Sugar • Cinnamon **VEG • GF**

Bircher Muesli • Apple • Soy Milk • Raw Oats • Almonds • Dried Fruits • Cocoa Nibs **V • GF**

Blueberry Chia Pudding Parfait • Mango • Dragon Fruit • Goji Berries • Coconut **V • GF**

Assorted Breakfast Cereals and Granola • Whole • 2% and Skim Milk

Roasted Tomato Frittata • Green Asparagus • Goat Cheese **VEG • GF**

Assortment of Donuts

Buttermilk Biscuit with Egg

Smoked Ham or Country Maple Sausage • Vermont Cheddar Cheese

Egg • Potato • Cheese and Chorizo Breakfast Burritos

Fresh Tomato and Avocado Salsa

Catskill Farms Smoked Salmon

Cream Cheese • Red Onions • Tomatoes • Capers and New York Bagel

Morning Meat and Cheese Board

Selection of Artisanal Cheeses and Meats • Mustard • Cornichons • Fig Jam

Baguettes

Bagel Bar

Assorted Mini Bagels • Smoked Salmon • Smoked Turkey • Black Forest Ham •

Assorted Creme Cheese • Sliced Tomato • Capers • Shaved Radish • Guacamole •

Sliced Cucumber Pickled Onions • Peanut Butter • Jams •

Mustards • Sliced Farmstead Cheeses

Chilled Fruit Soy Milk Smoothie • (Two Flavors) **V • GF**

**GF • GLUTEN FREE**

**V • VEGAN**

**VEG • VEGETARIAN**

FALL & WINTER 2019 – 2020

# BREAKFAST STATIONS

## FARM FRESH EGG AND OMELET STATION

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Chef's Fee

Omelet made to order with Farm Fresh Eggs **GF**

to include choice of

Black Forest Ham • Smoked Salmon • Country Style Sausage

Apple Wood Smoked Bacon • Spicy Chorizo

Aged Vermont Cheddar • Swiss • Goat • Feta Cheese **VEG**

Roasted Bell Peppers • Teardrop Tomatoes • Sautéed Mushrooms • Scallions **V**

Baby Spinach • Asparagus **V**

## PANCAKE • FRENCH TOAST OR WAFFLE STATION

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Chef's Fee

Brioche French Toast • Belgian Waffle or Buttermilk Pancake **VEG**

Served with Fresh Berries • Fruit Coulis • Crème Fraîche

Whipped Cream • Caramel Pecan Sauce • and Maple Syrup

**GF** • GLUTEN FREE

**V** • VEGAN

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# PLATED BREAKFAST

## JUICE

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Please select two of the following:

Fresh Orange • Grapefruit • Carrot • Apple • Vegetable Juice

## FRUIT

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Please select one of the following:

Blueberry Coconut Chia Pudding Parfait • Mango • Dragon Fruit •  
Goji Berries • Coconut **V • GF**



Seasonal Fruit Salad with Mixed Berries



Baked Apple Raisin Cobbler



Warm Stone Fruit Compote with Strauss Clabbered Cottage Cheese



Berry Chia Yogurt • Pineapple • Mixed Berries • Golden Flax Seeds •  
House Made Granola **V • GF**



Natural Low-Fat Cottage Cheese with Berries and Bananas



Grapefruit Segments • Pomegranate Seeds • Ginger Juice • Dried Apricots **V • GF**



Bircher Muesli with Soy Milk • Apples • Dried Fruit • Almonds • Cocoa Nibs **V • GF**

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## MAIN ENTRÉE

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**Please select one of the following:**

(Egg Beaters or Egg Whites - Available Upon Request • supp)

Classic Eggs Benedict

Country Style Muffins • Canadian Bacon • Lemon Hollandaise Sauce • Truffle Pesto



Turkey Hash **GF**

Smoked Turkey Breast • Baby Red Bliss Potatoes • Roasted Bell Peppers

Poached Eggs • Cilantro Lime Hollandaise



Grilled Filet Steak

(supp)

Oven Roasted Tomatoes • Hash Brown Potato Sautéed Wild Mushrooms • Scrambled Eggs **GF**



Egg Omelet **GF**

*Choice of the following:*

Hobb's Cured Ham • Apple Wood Smoked Bacon • Smoked Salmon • Sausage

Aged Vermont Cheddar • Swiss • Goat • Feta Cheese **VEG**

Roasted Sweet Bell Peppers • Baby Spinach • Tomatoes • Seasonal Mushrooms

Scallions • Asparagus **V**



Ranch Style Scrambled Eggs

Spicy Chorizo • Black Beans • Aged Pepper Jack Cheese • Flour Tortilla •

Served with Breakfast Potatoes • Green Chili Sauce • Tomato • Avocado Salsa



Oven Baked Breakfast Frittata **VEG • GF**

Roasted Tomatoes • Goat Cheese • Herbs • Served with Roasted Red Potatoes



Brioche French Toast **VEG**

Roasted Fruit Compote • Vanilla Cream • Maple Syrup

Freshly Brewed La Colombe Coffee • Decaffeinated Coffee

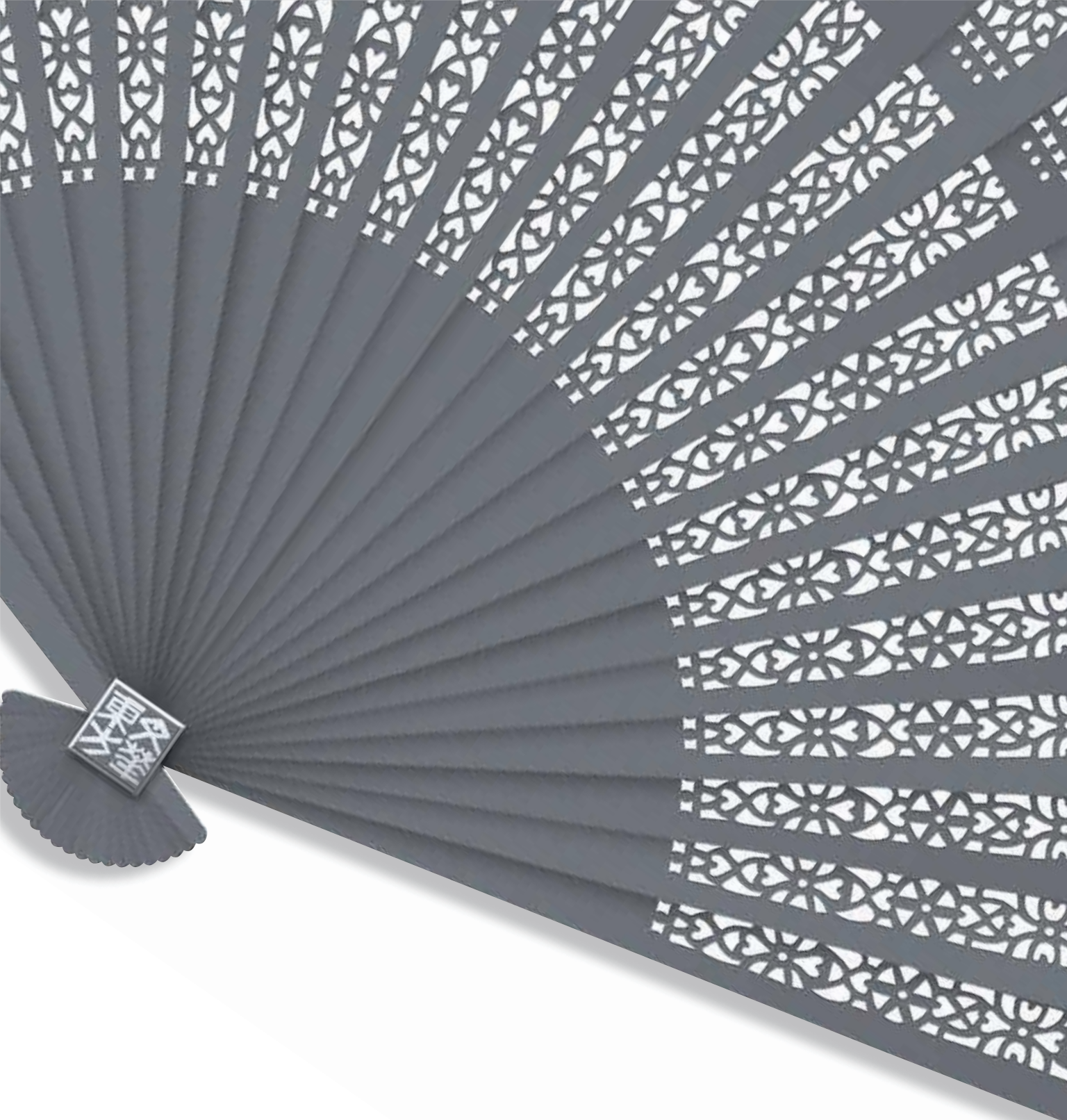
Tea Leaves Tea Selection

**GF • GLUTEN FREE**


**V • VEGAN**

**VEG • VEGETARIAN**

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