



## **BREAKFAST - PLATED**

### **Quick Start Breakfast - \$22**

Sliced seasonal fruit and berries  
Scrambled eggs with chives and Wisconsin cheddar cheese  
Choice of hickory smoked bacon or sausage links  
Breakfast potatoes with onions  
Assortment of breakfast bakeries  
Fresh-squeezed orange juice  
Columbian coffee, decaffeinated coffee or herbal tea

### **Toasted Breakfast - \$18**

Sliced seasonal fresh fruit and berries  
Raisin french toast with apple and cinnamon compote  
Warm maple syrup  
Choice of hickory smoked bacon or sausage links  
Assortment of breakfast bakeries  
Fresh-squeezed orange juice  
Columbian coffee, decaffeinated coffee or herbal tea

### **Lox & Eggs Breakfast - \$25**

Sliced seasonal fresh fruit and berries  
Scrambled eggs garnished with Wisconsin cheddar cheese, smoked salmon, asparagus spears and roasted tomato  
Lyonnaise potatoes  
Assortment of breakfast bakeries  
Fresh-squeezed orange juice  
Columbian coffee, decaffeinated coffee or herbal tea

*All food & beverage prices are subject to applicable service charge and sales tax.  
An additional charge of \$2.00 per person will apply if more than one entrée is selected.  
Menu selection and pricing will be guaranteed 45 days prior to the event or upon a signed banquet event order.*



## **BREAKFAST - BUFFET**

### **The Scrambled** - \$28 (*minimum 20 guests*)

Sliced seasonal fresh fruit and berries  
Scrambled eggs with Wisconsin cheddar cheese  
Crisp hickory smoked bacon  
Sausage links  
Selection of housemade danish, muffins and flaky croissants  
Sweet cream butter, fresh berry preserves, honey and marmalades  
Hash browns  
Fresh-squeezed orange juice and grapefruit juice  
Columbian coffee, decaffeinated coffee or herbal tea

### **Healthy Start** - \$30 (*minimum 25 guests*)

Sliced seasonal fresh fruit and berries  
Scrambled egg beaters  
Chicken and apple sausage  
Assorted low fat muffins  
Low fat yogurts, granola  
Fresh-squeezed orange juice and grapefruit juice  
Columbian coffee, decaffeinated coffee or herbal tea

## **Breakfast Upgrades**

Attended omelet station - \$10/person (*minimum of 40 guests*) plus \$95 attendant fee per station  
Cinnamon raisin french toast, butter and maple syrup - \$2.50/person  
Cheese blintzes with warm fruit compote - \$2.50/person  
Belgian waffles with honey butter and maple syrup - \$3.50/person  
Warm sausage, egg and cheese croissant - \$5/person  
Bagels with regular and fruit-flavored cream cheese - \$38/dozen  
Sliced smoked salmon with bagels, capers, cream cheese, tomato and onion - \$14/person  
Assorted flavorful muffins - \$33/dozen  
Housemade danish - \$38/dozen  
Banana, poppyseed or blueberry bread, coffee cake or kringle - \$3.50/person  
Individual dry cereals with pitchers of skim and 2% milk - \$4/person  
Assorted yogurts with granola - \$5/person  
Sliced seasonal fruit - \$5/person  
Whole fruit - \$3.50/person  
Hot oatmeal with brown sugar and raisins - \$5/person

*All food & beverage prices are subject to applicable service charge and 5.85% sales tax.  
Menu selection and pricing will be guaranteed 45 days prior to the event or upon a signed banquet event order.*