

Catering Breakfast Menus



BASIC CONTINENTAL

Fresh Local & Seasonal Fruit Display
Fresh Baked Muffins, Croissants & Sliced Breads
Bagels with Whipped Cream Cheese, Butter and Fruit Preserves
House-Made Granola and Milk
Freshly Squeezed Orange, Grapefruit & Cranberry Juice, Coffee, Decaffeinated Coffee & Tea

(15 Person Minimum)

EUROPEAN BREAKFAST

Fresh Local & Seasonal Fruit Display
Fresh Baked Muffins, Croissants & Sliced Breads
Bagels with Whipped Cream Cheese, Butter and Fruit Preserves
Cheese Board, Black Forest Ham & Crusty Breads
Local Brown Shell Hard Boiled Eggs
Vanilla & Greek Yogurt Station with House Granola & Dried Fruit
Freshly Squeezed Orange, Grapefruit & Cranberry Juice, Coffee, Decaffeinated Coffee & Tea

(15 Person Minimum)

THOUGHTFUL FOODS BREAKFAST

Fresh Local & Seasonal Fruit Display
Selection of Low Fat Baked Muffins & Low Fat Quick Bread
Steel Cut Oatmeal with Fresh Fruit, Local Honey & Dried Fruits
Local Brown Shell Hard Boiled Eggs
Low Fat Vanilla Yogurt Station with House Granola & Dried Fruit
Freshly Squeezed Orange, Grapefruit & Cranberry Juice, Coffee, Decaffeinated Coffee & Tea

(15 Person Minimum)



CHEF'S FULL BREAKFAST

Fresh Local & Seasonal Fruit Display
Fresh Baked Muffins, Croissants & Sliced Breads
Bagels with Whipped Cream Cheese, Butter & Fruit Preserves
Steel Cut Oatmeal with Fresh Fruit, Local Honey & Dried Fruits
Local Brown Shell Hard Boiled Eggs
Vanilla & Greek Yogurt Station with House Granola and Dried Fruit

SELECT THREE HOT SELECTIONS

(Included with your entrée selections will be Thick Cut Bacon or Esposito's NY Sausage Links and Breakfast Potatoes)

Traditional Eggs Benedict

Individual Mini Baked Wild Mushroom, Vegetable & Cheddar Quiche Esposito's NY Sausage Links

Thick Cut Bacon

Fresh Cut Breakfast Potatoes
Choice of Buttermilk or Multi-Grain Waffles
Choice of Buttermilk or Multi-Grain Pancakes

Brioche French Toast

CHEF PREPARED EGG/OMELET STATION

Freshly Squeezed Orange, Grapefruit & Cranberry Juice, Coffee, Decaffeinated Coffee & Tea

(25 Person Minimum)



DOLCE ACTION BRUNCH

BRUNCH DISPLAYS

Fresh Local & Seasonal Fruit Display
Fresh Baked Muffins, Croissants & Sliced Breads
Bagels with Whipped Cream Cheese, Butter & Fruit Preserves
Chef Smoked & Cured Salmon Display
Fresh Local Greens with 6 Assorted Toppings & 3 Assorted House-Made Dressings
Domestic & Imported Cheese Board

CHEF PREPARED EGG/OMELET & WAFFLE STATION

CHEF CARVING STATION

(Select One)

Brined Turkey Breast (Fresh Cranberry Chutney & Pan Gravy) Herbed Roasted Prime Rib (Horseradish Cream Sauce & Natural A Jus)

Moroccan Rubbed Beef Brisket (Spicy Moroccan Dipping Sauce) Bone-In Smoked Ham (Whole Grain Mustard & Pineapple Chutney)

Cedar Plank Roasted Salmon (Fresh Creamy Cucumber Salad)

ENTREES

(Select Three)

(Included with your entrée selections will be Thick Cut Bacon or Esposito's NY Sausage Links and Breakfast Potatoes)

Traditional Eggs Benedict

Individual Mini Baked Wild Mushroom, Vegetable and Cheddar Quiche

Choice of Buttermilk or Multi-Grain Pancakes

Brioche French Toast

Roasted Stuffed Breast of Chicken with Fontina & Prosciutto with Roasted Shallot Jus

Grilled Skirt Steak with Bordelaise Sauce

Butter and White Wine Baked Fillet of Nile Perch with Citrus Horseradish Cream Sauce

Grilled Salmon with Smoked-Paprika Cream

Penne Pasta with Pink Vodka Sauce & Shredded Asiago Cheese

DESSERTS

A Selection of House-Made Pastries & Cakes from our Pastry Shop

Freshly Squeezed Orange Juice, Coffee, Decaffeinated Coffee, Tea Forte Tea & Assorted Soft Drinks

(40 Person Minimum)



DOLCE STATIONARY BRUNCH

BRUNCH DISPLAYS

Fresh Local & Seasonal Fruit Display
Fresh Baked Muffins, Croissants & Sliced Breads
Bagels with Whipped Cream Cheese, Butter & Fruit Preserves
Chef Smoked & Cured Salmon Display
Fresh Local Greens with 6 Assorted Toppings & 3 Assorted House-Made Dressings
Domestic & Imported Cheese Board

ENTREES

(Select Three)

(Included with your entrée selections will be Thick Cut Bacon or Esposito's NY Sausage Links and Breakfast Potatoes)

Traditional Eggs Benedict

Individual Mini Baked Wild Mushroom, Vegetable and Cheddar Quiche

Scrambled Eggs with Chives

Belgium Waffles with Maple Syrup and Fresh Fruit Compote

Choice of Buttermilk or Multi-Grain Pancakes

Brioche French Toast

Roasted Stuffed Breast of Chicken with Fontina & Prosciutto with Roasted Shallot Jus

Grilled Skirt Steak with Bordelaise Sauce

Butter and White Wine Baked Fillet of Nile Perch with Citrus Horseradish Cream Sauce

Grilled Salmon with Smoked-Paprika Cream

Penne Pasta with Pink Vodka Sauce & Shredded Asiago Cheese

Sliced Smoked Ham with Whole Grain Mustard & Pineapple Chutney

Sliced Turkey Breast with Cranberry Chutney & Pan Gravy

DESSERTS

A Selection of House-Made Pastries & Cakes from our Pastry Shop

Freshly Squeezed Orange Juice, Coffee, Decaffeinated Coffee, Tea Forte Tea & Assorted Soft Drinks

(40 Person Minimum)