



farmer's table  
FRESH • HEALTHY • DELICIOUS

# breakfast

## continental

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Assorted Mini Muffins  
Individual Assorted Yogurt  
Seasonal Fresh Fruit  
Assorted Chilled Juices

Vero Water  
Freshly Brewed Coffee  
Selection Of Fine Teas

**\$16 PER PERSON**

## executive continental

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Assorted Mini Muffins And Pastries  
Individual Assorted Yogurt  
Farmer's Vanilla Oatmeal  
With Candied Walnuts and Fresh Berries  
Assorted Fresh Bagels  
With Cream Cheese, Earth Balance Spread, Assorted Jams  
and Preserves

Seasonal Fresh Fruit  
Assorted Chilled Juices  
Vero Water  
Freshly Brewed Coffee  
Selection Of Fine Teas

**\$20 PER PERSON**

We proudly serve grass-fed beef, free-range chicken and sustainable seafood and adhere to the Environmental Working Group's "Dirty Dozen" clean food philosophy.

Some items may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Your meal may contain traces of flour as we are not a gluten-free facility.

All pricing is subject to 21% service charge and sales tax.



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# breakfast

## plated

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Baked Organic Vegetable & Cheddar Frittata  
Heritage Bacon or Chicken Sausage  
Golden Potato Hash  
Seasonal Melon Slice

Assorted Chilled Juices  
Vero Water  
Freshly Brewed Coffee  
Selection of Fine Teas

**\$24 PER PERSON**

## eye opener

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Scrambled Cage-Free Farm Fresh Eggs  
Heritage Bacon Or Chicken Sausage  
Golden Potato Hash  
Seasonal Fruits  
Individual Assorted Yogurt

**Assorted Fresh Bagels** With Cream Cheese, Earth  
Balance Spread, Assorted Jams and Preserves

Assorted Mini Muffins and Mini Pastries  
Assorted Chilled Juices  
Vero Water  
Freshly Brewed Coffee  
Selection of Fine Teas

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# breakfast & brunch

## enhancements

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### **Smoked Salmon**

With Capers, Sliced Tomatoes and Onions / 8.50 (per person)

### **Farmer's Vanilla Oatmeal**

With Candied Walnuts and Fresh Berries / 4.50 (per person)

### **Crispy Almond French Toast**

With Grade A Vermont Maple Syrup / 4.75 (per person)

## stations

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All stations require a chef attendant fee of \$150 per 50 guests.

### **Belgian Waffle Station** / 6.75 (per person)

Fresh Berries  
Chocolate Chips  
Nutella  
Grade A Vermont Maple Syrup  
Earth Balance Spread

### **Omelet Station** / 9.75 (per person)

Cage-Free Farm Fresh Eggs  
Egg Whites  
Mushrooms  
Peppers  
Onions  
Ham  
Cheddar and Feta Cheeses  
Fresh Herbs  
Spinach

### **Carving Station** / 16 (per person)

Natural Grass-Fed Roast Beef or Tanglewood Farms Turkey  
Multi Grain Soft Rolls  
Heart Healthy Horseradish Sauce or Cranberry Relish  
Stone Ground Mustard or Veganaise  
Au Jus

### **Premium Carving Station** / 25 (per person)

Organic Farm Fresh Salmon or Filet Mignon

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