



BEVERAGE STATIONS

COFFEE

Featuring Freshly Brewed Starbucks™ Coffee, Decaffeinated Coffee and Assorted Teas Served with Raw Sugar, Equal, Sweet & Low, Half and Half, Milk

> \$3 PER PERSON FOR 2 HOURS OR LESS \$5.5 PER PERSON FOR 3 TO 5 HOURS \$9 PER PERSON FOR 6 TO 12 HOURS

COFFEE AND WATER

Bottled Spring Water
Featuring Freshly Brewed Starbucks™ Coffee, Decaffeinated Coffee and Assorted Teas
Served with Raw Sugar, Equal, Sweet & Low, Half and Half, Milk

\$4 PER PERSON FOR 2 HOURS OR LESS \$6 PER PERSON FOR 3 TO 5 HOURS \$11 PER PERSON FOR 6 TO 12 HOURS

COFFEE. WATER AND SOFT DRINKS

Bottled Spring Water
Assorted Canned Coke Soft Drinks
Featuring Freshly Brewed Starbucks™ Coffee, Decaffeinated Coffee and Assorted Teas
Served with Raw Sugar, Equal, Sweet & Low, Half and Half, Milk

\$5 per person for 2 hours or less \$7.5 per person for 3 to 5 hours \$13 per person for 6 to 12 hours

WATER AND SOFT DRINKS

Bottled Spring Water
Assorted Canned Coke Soft Drinks

\$4 PER PERSON FOR 2 HOURS OR LESS \$6 PER PERSON FOR 3 TO 5 HOURS \$11 PER PERSON FOR 6 TO 12 HOURS

Add assorted bottled juices, \$1.5 PER PERSON

All food and beverage is subject to a 22% staffing charge, prices are subject to change.



CONTINENTAL BREAKFAST

COFFEE AND PASTRIES

Assorted In-House Baked Pastries, Danish, Muffins, and Croissants
Sweet Cream Butter and Assorted Jams
Freshly Brewed Starbucks™ Coffee
Decaffeinated Coffee and Assorted Teas

\$8 per person
Add Assorted Juices for \$2.50 per person

CONTINENTAL BREAKFAST

\$13 per person

DELUXE CONTINENTAL

\$18 per person

Featuring Freshly Brewed Starbucks™ Coffee, Decaffeinated Coffee and Assorted Teas All food and beverage is subject to a 22% staffing charge, prices are subject to change.



BREAKFAST ADDITIONS

BREAKFAST SANDWICHES

Served on Honey Wheat English Muffins
Choice of Two:
Farmers Egg & American Cheese
Local Ham, Farmers Egg & Swiss Cheese
Smoked Bacon, Farmers Egg & American Cheese
Sausage Patty, Farmers Egg & American Cheese

\$4 per person

ASSORTED QUICHE

Choice of Two:
Local Ham & Swiss Cheese
Roasted Vegetable & Brie Cheese
Spinach, Mushroom & Feta Cheese
Bacon, Potato & Cheddar Cheese

\$5 per person

A LA MINUTE OMELET STATION

Prepared to Order with an assortment of traditional fillings and cheeses

\$6 per person
One Chef per 30 guests, Chef Fee Applies

INDIVIDUAL YOGURTS

Individual Fruit, Greek, Low-Fat Yogurts

\$3 per person

SEASONAL FRESH FRUIT

An assortment of Seasonal Fresh Fruits and Berries

\$5 per person

HOT STEEL CUT OATMEAL

Golden Brown Sugar, Cinnamon Dried Cranberries, Raisins, and Apricots Whipped Butter & Milk

\$5 per person

SMOKED FISH

Thinly Sliced Smoked Salmon and Whitefish Salad Served with Capers, Sliced Cucumbers, Sliced Tomatoes, Sliced Red Onions Bagels and Cream Cheese

\$12 per person

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HOT BREAKFAST BUFFETS

THE RISE & SHINE BREAKFAST BUFFET

Assorted In-House Baked Pastries, Danish, Muffins, and Croissants

Sweet Cream Butter and Assorted Jams

Fresh Seasonal Fruits & Berries

Assorted Individual Yogurts

Fresh Scrambled Eggs

French Toast served with Warm Syrup

Crisp Smoked Bacon or Country Sausage Links

(Turkey Sausage or Bacon is available upon request)

Roasted Potatoes O'Brien or Creamy Cheddar Grits

Chilled Orange Juice and Cranberry Juice

Freshly Brewed Starbucks™ Coffee

Decaffeinated Coffee and Assorted Teas

\$22 per person

THE CHASE CENTER BREAKFAST BUFFET

Assorted In-House Baked Pastries, Danish, Muffins, and Croissants
Sweet Cream Butter and Assorted Jams
Fresh Seasonal Fruits & Berries
Smoked Salmon with Accompaniments
Bagels and Cream Cheese
Farm Fresh Scrambled Eggs with Chives
Crisp Smoked Bacon or Country Sausage Links
(Turkey Sausage or Bacon is available upon request)
Roasted Potatoes O'Brien or Creamy Cheddar Grits
French Toast with Warm Syrup or Buttermilk Pancakes
Freshly Brewed Coffee, Decaffeinated Coffee
Variety of Traditional and Herbal Teas
Freshly Brewed StarbucksTM Coffee
Decaffeinated Coffee and Assorted Teas
\$26 per person

Breakfast Buffets require a minimum of 20 guests.

Featuring Freshly Brewed Starbucks™ Coffee, Decaffeinated Coffee and Assorted Teas

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BRUNCH BUFFET

"EVERYONE LOVES BRUNCH" BUFFET

Seasonal Sliced Fresh Fruit and Berries
House Baked Pastry Assortment with Butter and Jams
Smoked Salmon Platter with Traditional Accompaniments
Fresh Bagels with Cream Cheese
Farm Fresh Scrambled Eggs with Chives
Breakfast Potatoes
Brioche French Toast with Syrup
Crisp Smoked Bacon and Country Sausage Links
(Turkey Sausage or Bacon is available upon request)

Choice of Two Entrees:

Apricot Glazed Chicken Breasts with Natural Jus
Grilled Chicken Breasts with Lemon, White Wine and Capers
Steamed Salmon Fillet with Fresh Dill and Lemon Sauce
Penne Pasta with Grilled Vegetables in a Roasted Tomato Basil Sauce
Braised Beef Brisket with Red Wine Gravy

Chef's Selection of Seasonal Vegetable
Assorted Miniature Pastries and Fresh Baked Cookies

\$38 PER PERSON

Add an Omelet Station for \$6 per person

Featuring Freshly Brewed Starbucks™ Coffee, Decaffeinated Coffee and Assorted Teas

Served with Raw Sugar, Equal, Sweet & Low, Half and Half and Milk

Our Brunch Buffet requires a minimum of 30 guests.

All food and beverage is subject to a 22% staffing charge, prices are subject to change.



SERVED BREAKFAST

(Please select one Served Breakfast)

ONE

Fresh Sliced Fruit and Seasonal Berries (pre-set on each table) Individual Roasted Vegetable Quiche with Gruyère Cheese Grilled Ham Steak Potatoes O'Brien

Fresh Baked Croissants and Muffins (on the table with whipped butter and jams)

TWO

Fresh Sliced Fruit and Seasonal Berries (pre-set on each table) Farm Fresh Scrambled Eggs Smoked Bacon or Sausage Links Fingerling Breakfast Potato Hash Roasted Tomato Compote

Buttermilk Biscuits and Corn Muffins (on the table with whipped butter and jams)

THREE

Fresh Sliced Fruit and Seasonal Berries (pre-set on each table) Baja Ranchero:

Fluffy Scrambled Eggs, Cheddar Cheese, Black Beans, Diced Onions and Heirloom Tomatoes Served over a Fresh Warm Sope, Finished with Ranchero Sauce Breakfast Potatoes with Chorizo and Roasted Poblano Peppers Buttermilk Biscuits and Corn Muffins (on the table with whipped butter and jams) (Available for Parties under 50 guests)

FOUR

Fresh Sliced Fruit and Seasonal Berries (pre-set on each table) Grilled Vegetable and Smoked Gouda Strata Smokev Romesco Sauce Chorizo and Potato Hash Fresh Baked Croissants and Muffins (on table with whipped butter and jams)

> \$25 per person (Turkey Sausage or Bacon is available upon request)

All Served Breakfasts Include Freshly Brewed Starbucks™ Coffee, Decaffeinated Coffee Fresh Orange Juice, a Variety of Traditional and Herbal Teas

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