



# Colonial Hall Breakfast Buffet Packages

*All Menus include Chilled Orange Juice, Freshly Brewed Coffee and Assorted Tea*

**Pricing starts at \$21 per person**

## **Continental Breakfast**

- Home Made Granola & Yogurt
- Sliced Seasonal Fruit & Berries
- Assorted Muffins, Scones & Pastries, Butter and Preserves
- Assorted Bagels with Plain and Herb Cream Cheese

## **Signature Breakfast**

- Sliced Seasonal Fruit and Berries
- Brioche French Toast with Warm Marple Syrup
- Baked Ham & Cheese Egg Strudel served with Hollandaise Sauce
- Assorted Mini Muffins, Scones, Sweet Breads, Butter & Preserves

## **Classic Breakfast**

- Sliced Seasonal Fruit and Berries
- Choice of:
  - Seasonal Vegetable Frittata
  - Baked Ham & Cheese Egg Strudel served with Hollandaise Sauce
- Cheese Blintz topped with Strawberry Compote
- Grilled Sausage or Bacon
- Roasted Herb Breakfast Potatoes
- Assorted Mini Muffins, Scones, Sweet Breads, Butter & Preserves

Breakfast Menu





## Breakfast Enhancements

*Price Per Person*

- Assorted Juices \$3.00
- Assorted Yogurt & Granola \$3.75
- Assorted Bagels with Plain and Herb Cream Cheese \$4.50
- Baked Egg Strudel with Ham and Cheese \$9.00
- Sliced Seasonal Fruit and Berries \$6.00
- Herb Roasted Breakfast Potatoes \$4.00
- Mini Muffins and Scones or Buttermilk Biscuits \$5.00

### **Omelet Station \$18** (Chef Attendant Required- \$100 )

Traditional Egg or Egg Beater Omelet's

Toppings: Mushrooms, Peppers, Tomatoes, Spinach,  
Cheddar Cheese & Diced Ham

### **French Toast or Belgian Waffle Station \$15**

Batter Dipped Sautéed Bread or Fresh Belgian Waffles

Toppings: Caramelized Apples, assorted Berries, Chocolate Chips,  
Bananas, Nutella, Whipped Cream, Warm Maple Syrup

### **Build Your Own Oatmeal \$12**

Warm Steal Cut Oatmeal

Toppings: Caramelized Apples, Dried Fruit Compote, Golden Raisins,  
assorted Berries, Dark Brown Sugar, Cinnamon, Almonds and Cream

Brunch Enhancements

