STARTERS
SMOKED SALMON
POACHED SALMON
SHRIMP COCKTAIL
HOUSE MADE PÂTÉS
SALAD GREENS AND ACCOMPANIMENTS
FOUR COMPOSED SALADS
INTERNATIONAL CHEESE DISPLAY
MADE TO ORDER OMELETS

BREAKFAST SELECTIONS
SCRAMBLED EGGS WITH CHEDDAR CHEESE ON THE SIDE
WEEKLY SCRAMBLED EGG FEATURE
BACON AND SAUSAGE
HOME FRIED POTATOES
ROTATING BREAKFAST SWEET (FRENCH TOAST, PANCAKES, OR GRILLED STICKIES)
EGG DU JOUR (POACHED EGG, FRITTATA, OR STRATA)
BELGIAN WAFFLES WITH BERRIES AND WHIPPED CREAM

CHEF’S SELECTIONS
SOUP DU JOUR
CARVED ROASTED TOP SIRLOIN WITH DEMI AND HORSERADISH CREAM
LEG OF LAMB FEATURE
CHICKEN ENTREE
FRESH CATCH
SERVED WITH STARCH DU JOUR AND SEASONAL VEGETABLE

CONTINENTAL BREAKFAST
ASSORTED CEREALS AND GRANOLA
BREAKFAST PASTRIES
YOGURT
ASSORTED BAGELS & CREAM CHEESE
FRESH FRUIT
JUICE BAR

DESSERT TABLE
FEATURING BREAD PUDDING, PSU CREAMERY ICE CREAM, AND ASSORTED CAKES & PIES

BEVERAGES
COFFEE, DECAF COFFEE, TEA, JUICE

PRICE $32 PER GUEST
RESERVATIONS RECOMMENDED: 814-863-5090