

BHCC Breakfast Buffet Selections

Continental - \$15++ per person

Cranberry juice, Orange juice, Grapefruit juice
Assorted Oven Fresh Breakfast Bakeries to include:
Breads, Croissant Muffins Danish
Creamery Butter and Fruit Preserves
Regular and Decaffeinated Coffee
Assorted Fine Hot Tea Selection with Honey and Lemon Wedges

Deluxe Continental - \$22++ per person

Cranberry, Grapefruit, Orange
Assorted Oven Fresh Breakfast Bakeries to include:
Breads, Croissant Muffins Danish
Assorted Flavored Yogurts
Fresh Seasonal Fruit Array and Berries
Sliced Bagels served with Creamery Butter and Fruit Preserves
Assorted Granola with Whole and Skim Milk
Regular and Decaffeinated Coffee
Assorted Fine Hot Tea Selection with Honey and Lemon Wedges

Beverly Buffet - \$28++ per person

Select Two Juices - Apple, Cranberry, Grapefruit, Orange,
Assorted Oven Fresh Breakfast Bakery Items Or Sticky Pecan Buns and Cinnamon Rolls
Fresh Seasonal Fruit Array
Fluffy Scrambled Eggs Or Classic Eggs Benedict
Classic Breakfast Potatoes and Applewood Smoked Bacon
Country Sausage Or Turkey Sausage
Creamery Butter and Fruit Preserves
Regular and Decaffeinated Coffee
Assorted Fine Hot Tea Selection with Honey and Lemon Wedge

Omelets and More Buffet- \$30++ per person

Cranberry, Grapefruit, Orange Juices
Assorted Oven Fresh Breakfast Bakeries to include:
Breads, Croissant, Muffins, Danish
Assorted Flavored Yogurts
Fresh Seasonal Fruit Array and berries
Sliced Bagels served with Creamery Butter and Fruit Preserves
Assorted Granola with Whole and skim Milk
Regular and Decaffeinated Coffee
Assorted Fine Hot Tea Selection with Honey and Lemon Wedges

OMELETE STATION

Omelets Items to Include:

Swiss cheese, Goat Cheese and Cheddar Cheese, Smoked Salmon, Mexican Prawns,
Red onions, Mix Bell Pepper, Tomatoes, Smoked Ham, Sliced Mushrooms,
Pico de Gallo, Apple wood Smoked Bacon
Chef Attendant Required @ \$100

Create your Own Breakfast Buffet- \$30++ per person

Cranberry, Grapefruit, Orange Juices
Assorted Oven Fresh Breakfast Bakeries to include:
Breads, Croissant, Muffins, Danish
Seasonal fresh local sliced Fruits& berries
Creamery Butter and Fruit Preserves
Regular and Decaffeinated Coffee
Assorted Fine Hot Tea Selection with Honey and Lemon Wedge

Choice of One

Fluffy Scrambled Eggs with Chives
Scrambled eggs with Smoked Ham & Cheese
Scrambled Egg with Smoked Cheddar Cheese & Wild Mushrooms
(Egg-Whites add \$2 per person)
Poached Organic Eggs on English Muffin with Hollandaise
Frittata with Mushrooms, Artichokes, Squash, Mozzarella and Spinach

Choice of One

Baby Red Bliss Breakfast potatoes and Rosemary
Crispy Golden Hash Brown Potatoes with Caramelized Onions

Choice of Two

Applewood Smoked Bacon
Plump Smoked Link Sausages
Grilled Smoked Ham
Chicken Apple Sausage
Turkey Sausage

Healthy Breakfast Buffet- \$35++ per person

Cranberry, Grapefruit, and Orange Juices
Fresh Strawberry-Banana smoothies
Assorted Fruits Yogurts and Mix Berries
Assorted Muffins, Danish and Cinnamon Rolls with Fruits Preserves
Smoked Salmon with Cream Cheese, Red Onions, Capers, & Fresh Bagels
Scrambled Egg Whites with Wild Mushrooms
Grilled Asparagus with Tomato Basil Vinaigrette
Chicken Apple Sausage
Oatmeal with Brown Sugar, golden Raisin and Sun dried Cranberries
Assorted Cereals with Whole & Skim Milk
Creamery Butter and Fruit Preserves

Regular and Decaffeinated Coffee
Assorted Fine Hot Tea Selection with Honey and Lemon Wedge

20% Service Charge & 8.25% Sales Tax Applies To All Food & Beverage
All Selections can be customized to best suit the need of your event. Please consult your event catering coordinator for a quote