

2023 BREAKFAST & BRUNCH

plus a 25% service charge or billable per hour by position, and applicable sales tax

BREAKFAST BUFFETS

Minimum 35 guests

Continental Breakfast Buffet

\$18.00 per person

Assorted breakfast pastries: petite french danish, classic & chocolate croissants, freshly baked muffins, butter
Fresh fruit display of fresh melon, grapes, berries, pineapple, kiwi, oranges and strawberry grand marnier dip
Assorted nantucket juices
House blend and decaffeinated coffee with cream, sugar, raw sugar, splenda and stevia
Assorted hot teas

Breakfast Buffet One

\$25.00 per person

Assorted breakfast pastries: petite french danish, classic & chocolate croissants, freshly baked muffins, butter
Fresh fruit display of fresh melon, grapes, berries, pineapple, kiwi, oranges and strawberry grand marnier dip
Cheddar and monterey jack scrambled eggs, diced bell pepper
Applewood smoked bacon
Assorted nantucket juices
House blend and decaffeinated coffee with cream, sugar, raw sugar, splenda and stevia
Assorted hot teas

Breakfast Buffet Two

\$30.00 per person

Assorted breakfast pastries: petite french danish, classic & chocolate croissants, freshly baked muffins, butter
Fresh fruit display of fresh melon, grapes, berries, pineapple, kiwi, oranges and strawberry grand marnier dip
Petite frittata with diced ham, potatoes, peppers, onion and jack cheese
Sweet baby golden potatoes, caramelized onions, peppers, fresh herbs
Applewood smoked bacon
Assorted nantucket juices
House blend and decaffeinated coffee with cream, sugar, raw sugar, splenda and stevia
Assorted hot teas

2023 menu prices subject to change without notice – Breakfast & Brunch Page 1 of 4

All items are prepared in a kitchen or on shared equipment: Milk, tree nuts, peanuts, soy, wheat, egg, shellfish, fish are present. We cannot guarantee any food to be completely free of allergens. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

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CONSIDER ADDING:

Available to add to an existing breakfast or brunch buffet.

Yogurt Parfaits <i>Minimum 35 guests.</i>	\$5.75 per person
Honey-sweetened greek yogurt, fresh berries and locally-made scholar's inn granola	
Yogurt Bar <i>Minimum 35 guests.</i>	\$8.75 per person
Honey-sweetened greek yogurt with an assortment of toppings: mixed berries, dried fruits, locally-made scholar's inn granola	
Trail Mix Bar <i>Minimum 35 guests.</i>	\$9.75 per person
Locally-made Scholar's Inn granola, yogurt covered pretzels, chocolate covered pretzels, dried apricots, dried cranberries, golden raisins, M&M's, mixed nuts, served in eco-friendly birch wood boats	
Breakfast Sandwiches, Wraps & Quesadilla <i>Minimum 1 dozen each flavor.</i>	
Pork sausage, scrambled eggs, garlic herb alouette cheese on english muffin	\$7.75 each
Chorizo, scrambled eggs, potatoes, peppers, and pepper jack cheese in flour tortilla	\$7.75 each
Scrambled eggs, roasted tomatoes, mozzarella, spinach, basil pesto, spinach lavosh wrap	\$7.75 each
Breakfast Bakes <i>Minimum 1 dozen each flavor.</i>	
Ham, smoked gouda, eggs, peppers, scallion, butter pastry shell	\$8.75 each
Heirloom tomato, cheese, basil, butter pastry shell	\$8.75 each
Smoked salmon, asparagus, hollandaise, butter pastry shell	\$9.75 each
Apples, golden raisins, dried cherries, spiced mascarpone, butter pastry shell	\$6.75 each
Smoked Salmon Display <i>Serves 25</i>	\$202.00
Traditional smoked salmon display served with egg, cucumber, onion, dill crème fraiche, and french baguette slices	
Made-to-Order Omelet Station <i>Minimum 50 guests.</i>	\$12.50 per person
<i>Chef fee \$250 per chef.</i>	
Chef-prepared omelets, traditional or egg-whites, ham, bacon, smoked salmon, onion, bell peppers, green onion, cheddar & jack cheese, diced tomato, spinach, mushroom, salsa	
Belgian Waffle Station <i>Minimum 50 guests.</i>	\$12.50 per person
<i>Chef fee</i>	
Chef-prepared belgian waffles, nutella, bananas, cinnamon whipped cream, berry compote, maple syrup, butter	
Assorted Freshly Baked Muffins <i>2 dozen minimum.</i>	\$36.00 per dozen
Chef's choice of blueberry, chocolate chip, cranberry orange and lemon-poppysseed Served with butter	
Assorted Petite French Danishes <i>2 dozen minimum.</i>	\$36.00 per dozen
Lattice top apple, cinnamon & chocolate filled danishes	

20223 menu prices subject to change without notice – Breakfast & Brunch Page 2 of 4

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PLATED BREAKFAST

Minimum 35 guests

All entrées below include:

Assorted breakfast pastries: Petite french danishes, classic & chocolate croissants, freshly baked muffins, butter

Fresh fruit display of fresh melon, grapes, berries, pineapple, kiwi, oranges and strawberry grand marnier dip

Fresh-squeezed orange juice

House blend and decaffeinated coffee with cream, sugar, raw sugar, splenda and stevia

Assorted hot teas

Breakfast Entrées

Roasted tomato basil and mozzarella strata served with chicken sausage	\$36.00 <i>per person</i>
Quiche Lorraine served with smoked bacon	\$36.00 <i>per person</i>
Roasted red pepper, spinach, serrano ham frittata, sweet potatoes lyonnaise	\$36.00 <i>per person</i>
French toast stuffed, mascarpone, berry compote, served with apple wood smoked bacon	\$36.00 <i>per person</i>

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BRUNCH & TEA BUFFETS

Minimum of 35 guests

Brunch Buffet One

\$39.50 per person

Assorted breakfast pastries: Petite french danishes, classic & chocolate croissants, freshly baked muffins, butter
 Fresh fruit display of fresh melon, grapes, berries, pineapple, kiwi, oranges and strawberry grand marnier dip
 Smoked salmon, egg, cucumbers, onion, cream cheese and french baguette slices
 Petite frittata with diced ham, potatoes, peppers, onion and jack cheese
 Sweet baby golden potatoes, caramelized onions, peppers, fresh herbs
Your choice of two of the following: Applewood smoked bacon, cider glazed ham, pork sausage or turkey sausage
 Assorted nantucket juices
 House blend and decaffeinated coffee with cream, sugar, raw sugar, splenda and stevia
 Assorted hot teas

Brunch Buffet Two

\$46.50 per person

Chef fee \$250 per chef.

Assorted breakfast pastries: Petite french danishes, classic & chocolate croissants, freshly baked muffins, butter
 Fresh fruit display of fresh melon, grapes, berries, pineapple, kiwi, oranges and strawberry grand marnier dip
 Yogurt parfaits with honey sweetened greek yogurt, fresh berries and locally-made scholar's inn granola
 Smoked salmon, egg, cucumbers, onion, cream cheese and french baguette slices
 Made-to-Order Omelet Station with chef-prepared omelets, traditional or egg-whites, ham, bacon, smoked salmon, onion, bell peppers, green onion, cheddar & jack cheese, diced tomato, spinach, mushroom, salsa
 Crispy yukon gold potatoes with caramelized onions
Your choice of two of the following: Applewood smoked bacon, cider glazed ham, pork sausage or turkey sausage
 Assorted nantucket juices
 House blend and decaffeinated coffee with cream, sugar, raw sugar, splenda and stevia
 Assorted hot teas

Classic Tea Buffet

\$37.50 per person

Assorted breakfast pastries: Petite french danishes, classic croissants, blueberry scone, butter and orange devonshire cream
 Fresh fruit display of fresh melon, grapes, berries, pineapple, kiwi, oranges and strawberry grand marnier dip
 Trio of tea sandwiches:
Tuna, caper dill cream on wheat bread
Turkey, brie, orange cranberry chutney on sourdough bread
Cucumber, roasted red pepper, alouette cheese on classic white bread
 Fresh fruit tarts, opera torte, macarons, lemon curd tarts, chocolate covered strawberries
 Hot tea, house blend and decaffeinated coffee with cream, sugar, raw sugar, splenda and stevia

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