



# *Private Breakfast*

## ***THE TRADITIONAL BREAKFAST***

### ***PLATED BREAKFAST***

*Choice of freshly squeezed Orange or Grapefruit juice*

*Wedges of Fresh Seasonal Fruit  
Fluffy Scrambled Eggs with Chives*

***Your Choice of: (select one)***

*Bacon, Ham, or Sausage*

*In addition to:*

*Home Fried Potatoes*

*Cinnamon Raisin French Toast with Maple Syrup*

*Accompanied by*

*Assorted Breakfast Pastries, Jams and Marmalades*

*Freshly Brewed Coffee, Herbal Teas and Decaffeinated Coffee*

***\$21.00 Per Person***

*Breakfast events conclude by 10:30 am*

### ***DISPLAYED BREAKFAST***

### ***CONTINENTAL BREAKFAST***

*Selection of Orange, Grapefruit, Tomato and Apple Juices  
Fresh Seasonal Fruits and Berries*

*Croissants, Muffins, Danish, Assorted Bagels*

*Coffee Cakes and Turnovers*

*Selection of Jams, Marmalades, Butter and Cream Cheese*

*Freshly Brewed Coffee, Herbal Teas and Decaffeinated Coffee*

***\$17.00 Per Person***

*Breakfast events conclude by 10:30 am*

*All food and beverage is subject to a 20% service charge.*

*All charges are subject to N.Y.S. sales tax.*

## **ARROWWOOD BREAKFAST BUFFET**

*Freshly Squeezed Orange, Tomato and Grapefruit Juices*

*Yogurt Station to include Flavored Yogurt,  
Walnuts, Pecans, Wheat Germ, and Granola  
Assorted Cereals  
Sliced Fresh Seasonal Fruit*

*Old-fashioned Oatmeal with  
Raisins, Brown Sugar, and Sunflower Seeds*

*Fluffy Scrambled Eggs with Fine Herbs  
Home Fried Potatoes with Onions and Peppers*

### **SAVOURY SELECTION**

*(select two)*

*Low Fat Turkey Sausage  
Breakfast Link Sausage  
Applewood Smoked Bacon*

***\$6.00 Per Person/ Per additional Choice***

### **YOUR SWEET CHOICE**

*(select one)*

*Thick Cinnamon Raisin Bread French Toast  
Cheese Blintzes  
Apple Crepes*

*Buttermilk Pancakes with Blueberries, Strawberries or Pecans (Pre-select one)  
Served with Warm Vermont Maple Syrup*

***\$6.00 Per Person/ Per additional Choice***

*Assorted Breakfast Pastries, Muffins and Bagels  
Selection of Jams, Marmalades and Whipped Butter*

*Freshly Brewed Coffee, Herbal Teas and Decaffeinated Coffee*

***\$33.00 Per Person***

*Breakfast events conclude by 10:30 am*

*Buffet Breakfast requires a minimum of 25 people.  
If the guarantee is less than the minimum,  
a charge for 25 people will be incurred.*

*All food and beverage is subject to a 20% service charge.  
All charges are subject to N.Y.S. sales tax.*

## **THE COAST-TO-COAST BRUNCH**

*Station Attendants Required at \$150.00 Each*

*One Attendant per 50 people required*

*Freshly Squeezed Orange or Grapefruit Juice  
Display of Seasonal Sliced Melons, Pineapples and Berries  
Grilled Marinated Vegetable Display of Eggplant, Zucchini, Squash and  
Roasted Red Peppers in Balsamic Dressing*

***Your Choice of: (select two)***

*Crispy Bacon, Sausage Links, Turkey Sausage or Canadian Bacon*

***Your Choice of: (select two)***

*Scrambled Eggs with Fine Herbs*

*Apple Crepes*

*Fruit and Cheese Blintzes*

*Breakfast Burritos*

*Buttermilk Pancakes with Blueberries, Strawberries or Pecans (Pre-select one)*

*Served with Warm Vermont Maple Syrup*

*Cinnamon Raisin French Toast with Maple Syrup*

*Breakfast Potatoes with Peppers and Onions*

***Your Choice of: (select three)***

*Medallions of Salmon with Tomatoes, Olives and Lemon Beurre Blanc*

*Grilled Swordfish with Pico de Gallo Salsa*

*Buttermilk Mashed Potatoes*

*Penne a la Vodka in a Pink Cream Sauce*

*Kids alternative: Fried Chicken Fingers with French Fries, BBQ Sauce, Honey Mustard*

*Fresh Seasonal Vegetables*

### ***CARVING STATION***

***Your Choice of: (select one)***

*Roasted Beef Top Round, Horseradish Cream, Brandied Green Peppercorn Sauce*

*Oven Roasted Turkey Breast, Cranberry Relish, Homemade Gravy*

*Baked Virginia Ham, Maple Glaze, Horseradish, Mustard*

*Attendant Required*

*Old-fashioned Oatmeal with*

*Raisins, Brown Sugar, Sunflower Seeds and Chopped Apples*

*Assorted Breakfast Pastries, Muffins and Bagels*

*Selection of Jams, Marmalades and Whipped Butter*

### ***The Chef's Dessert Table to Include:***

*Éclairs, Cream Puffs, Napoleons, Seasonal Fruit Tartlets and Pastries*

*Freshly Brewed Coffee, Herbal Teas and Decaffeinated Coffee*

***\$45.00 Per Person***

*The Coast-To-Coast Brunch requires a minimum of 50 people.*

*If the guarantee is less than the minimum, a charge for 50 people will be incurred.*

*All food and beverage is subject to a 20% service charge.*

*All charges are subject to N.Y.S. sales tax.*

**SPECIALTIES FOR BREAKFAST or BRUNCH**

*Station Attendants at \$150.00 Each  
One Attendant per 50 people required.*

**CARVING STATION UPGRADE**

*Strip Loin of Beef Horseradish Cream, Brandied Green Peppercorn Sauce*

**\$15.00 Per Person additional**

*Oven Roasted Beef Tenderloin Dijon Mustard, Horseradish Sauce*

**\$18.00 Per Person additional**

*Attendant Required*

**SMOKED NORWEGIAN SALMON DISPLAY**

*Accompanied by Lemons, Capers, Hard-Cooked Eggs and Onions*

**\$10.00 Per Person additional**

*Flavored Cream Cheese available upon request*

**\$2.50 Per Person additional**

**YOUR SAVOURY SELECTION**

*Low Fat Turkey Sausage or Breakfast Link Sausage or Applewood Smoked Bacon*

**\$6.00 Per Person/ Per additional Choice**

**YOUR SWEET CHOICE**

*Thick Cinnamon Raisin French Toast*

*Buttermilk Pancakes with Blueberries, Strawberries or Pecans (Pre-select one)*

*Cheese Blintzes or Apple Cinnamon Crepes*

**\$6.00 Per Person/ Per additional Choice**

*All food and beverage is subject to a 20% service charge.*

*All charges are subject to N.Y.S. sales tax.*