

## CONTINENTAL BREAKFAST

Orange Juice, Grapefruit Juice and V-8  
Townsend Blend Regular and Decaf

### **New York**

Assortment of Bagels including Plain, Sesame, Onion and Cinnamon Raisin  
Served with Plain, Smoked Salmon\* and Berry Flavored Cream Cheeses  
Sweet Butter and Preserves  
\$16 per person

### **Classic**

Freshly Baked Croissants, Fruit Danish, Assorted Muffins and Bagels  
Sweet Butter, Preserves and Cream Cheese  
Basket of Seasonal Whole Fruit  
\$18 per person

### **Deluxe**

Flaky Croissants, Fruit Danish, Assorted Muffins and Bagels  
Sweet Butter, Preserves and Cream Cheese  
Sliced Seasonal Fruits and Berries  
\$20 per person

A \$75 Service Fee for Less than twenty (20) people

## PLATED BREAKFAST

All plated breakfast selections include:

Breakfast Potatoes  
Freshly Baked Muffins, Fruit Danish, Pecan Rolls, Flaky Croissants and Bagels  
Sweet Butter, Cream Cheese and Preserves  
Orange Juice, Townsend Blend Regular and Decaf

### **The Club\***

Farm Fresh Scrambled Eggs with Chives, Griddled Bacon and Sausage  
\$19 per person

### **The Regency\***

Buttermilk Pancakes, Warm Vermont Maple Syrup with Sausage Links  
Garnished with Seasonal Mixed Berries  
\$19 per person  
(For 25ppl and under only)

### **The Birmingham\***

Two Eggs Benedict with Traditional Peameal Canadian Bacon on  
Wolferman English Muffin and Lemon Hollandaise Sauce  
\$22 per person  
(For 25ppl and under only)

### **The Scramble**

Farm Fresh Eggs, Boursin Cheese, Wild Mushrooms  
Served with Baby Arugula Salad  
\$22 per person

### **Country Style Frittata**

Farm Fresh Egg Frittata, Crisp Applewood Smoked Bacon, Colby Jack Cheese,  
Caramelized Onions Served with Roma Tomato Slices  
Egg White Frittata upon advance request  
\$20 per person

### **Omelets\***

Your Choice of Vegetable, Cheese or Denver Omelet  
Choice of Griddled Ham, Sausage Links or Applewood Smoked Bacon  
\$20 per person

## BREAKFAST BUFFET

All Townsend Breakfast Buffets include:  
Freshly Baked Muffins, Fruit Danish, Pecan Rolls, Flaky Croissants and Bagels  
Sweet Butter, Cream Cheese and Preserves  
Orange Juice, Townsend Blend Regular and Decaf

Prices are for a two (2) hour Service

### **Business**

Assorted Cold Cereals, Fruit Yogurts, Sliced Seasonal Fruits and Berries  
Hash Brown Potatoes, Farm Fresh Scrambled Eggs  
Applewood Smoked Bacon and Maple Link Sausage  
\$25 per person

### **Brunch**

Sliced Seasonal Fruits and Berries  
Cheese Blintzes with Fruit Sauces, Smoked Whitefish\*, Platter of Traditional  
Condiments,  
Fluffy Omelets to include Three Cheese, Vegetable and Egg White with  
Vegetables,  
Farm Fresh Scrambled Eggs  
Townsend Baked French Toast  
Hash Brown Potatoes,  
Applewood Smoked Bacon, Maple Link Sausage  
\$30 per person

### **Gourmet**

Sliced Seasonal Fruits and Berries  
Nova Lox with Sliced Tomatoes, Red Onions, Cucumber,  
Hard Boiled Eggs, Capers, Crème Fraiche, Assorted Bagels and Cream Cheese  
Fluffy Omelets to include Three Cheese, Vegetable and Egg White with  
Vegetables,  
Farm Fresh Scrambled Eggs  
Cheese Blintzes with Fresh Fruit Sauces,  
Griddled Belgian Waffles with Warm Vermont Maple Syrup  
Traditional Potato Pancakes with Sour Cream and Applesauce  
\$32 per person

A \$75 Service Fee for Less than twenty (20) people

## **BREAKFAST ENHANCEMENTS**

The Following Can Be Ordered To Enhance Your  
Continental and Buffet Breakfasts

### **Pancakes**

Fresh Whipped Cream, Pure Maple Syrup Whipped Butter, Toasted Almonds,  
Fresh Berries  
\$5 per person

### **Omelet**

Mushrooms, Peppers, Tomatoes, Scallions, Ham, Spinach, Onions  
Cheddar, Feta and Swiss Cheese  
\$5 per person

### **Waffles**

Fresh Whipped Cream, Warm Vermont Maple Syrup  
Whipped Butter, Toasted Almonds, Fresh Berries  
\$5 per person

### **Crème Brulee French Toast**

Fresh Whipped Cream, Warm Vermont Maple Syrup  
Whipped Butter, Toasted Almonds, Fresh Berries  
\$5 per person

Any item in the above column can become an action station  
One Chef per 50 people for Stations (\$100 per Chef)

\*Items contain or may contain undercooked ingredients.

Consuming raw or undercooked meats, seafood, shellfish or eggs may increase your risk of food-borne illness.

All Food and Beverage is Subject to Six Percent Sales Tax and Twenty Percent Service Charge.

## **BREAKFAST ENHANCEMENTS (Continued)**

### **Enhancements**

Bloody Mary's, Mimosas and Belinis  
\$9 per drink

### **Mini Croissants**

Farm Fresh Scrambled Eggs and Gruyere Cheese  
\$5 per person

### **Lox**

Nova Lox or Cold Smoked Salmon Served with Sliced Red Onion, Tomato,  
Cucumber, Hard Boiled Eggs, Capers and Crème Fraiche  
\$6 per person

### **Oatmeal Bar**

Hot Irish Oatmeal, Brown Sugar, Raisins, Dried Cherries  
Chocolate Chips, Apple Compote, Candied Nuts  
\$6 per person

### **Assorted Breakfast Cereals**

Served with Whole, 2% and Skim Milk  
\$3.5 per person

### **Individual Yogurts**

Assorted Fruit Flavors with Granola Mix  
\$4.5 per person

\*Items contain or may contain undercooked ingredients.

Consuming raw or undercooked meats, seafood, shellfish or eggs may increase your risk of food-borne illness.

All Food and Beverage is Subject to Six Percent Sales Tax and Twenty Percent Service Charge.