

BREAKFAST BUFFET

All Townsend Breakfast Buffets include Townsend Freshly Baked In-House Muffins, Fruit Danish, Bagels and Flaky Croissants with Sweet Butter, Cream Cheese and Preserves, Freshly Squeezed Orange Juice, Freshly Brewed Coffee, Decaffeinated Coffee, Townsend Tea Assortment, 2% and Skim Milk.

Prices are for a two (2) hour Max/Minimum of Service

Business

*Assorted Cold Cereals, Fruit Yogurts, Sliced Seasonal Fruits and Berries
Hash Brown Potatoes, Fluffy Scrambled Eggs
Applewood Smoked Bacon, Maple Link Sausage or Canadian Bacon (select two)
\$23.00 per person*

Brunch

Cheese Blintzes with Fruit Sauces, Smoked Whitefish, Fluffy Omelets and Scrambled Eggs
Hash Brown Potatoes, Cold Asparagus Polonaise
Applewood Smoked Bacon, Turkey Link Sausage,
Maple Link Sausage or Chicken Apple Sausage (select two)
Sliced Seasonal Fruits and Berries
\$28.00 per person*

European Breakfast

*Smoked Salmon, Imported Cold Cuts- Cured Ham, Prosciutto and Salami
Imported Cheeses with Sliced Baguettes, Hard Rolls and Bagels
Scrambled Farm Fresh Eggs
Assorted Yogurts, Muesli, Steele Cut Irish Oatmeal, and Assorted Cold Cereals
Seasonal Fruit and Berries
\$30.00 per person*

Gourmet

*Nova Lox with Sliced Tomatoes, Red Onions, Cucumber and Capers
Fluffy Omelets and Scrambled Eggs
Cheese Blintzes with Fresh Fruit Sauces, Assorted Bagels and Cream Cheese
Cold Asparagus Polonaise, Townsend Potato Pancakes with Sour Cream and Applesauce
Sliced Seasonal Fruits and Berries
\$32.00 per person*

A \$75.00 Service Fee for Less than twenty (20) people

*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 Beverages is Subject to Six Percent Sales Tax and Twenty Percent Service Charge.

TOWNSEND BUFFET

This Brunch requires a minimum of forty (40) people

All Townsend Brunch Buffets include Townsend Freshly Baked in-house Muffins, Fruit Danish, Bagels, Flaky Croissants and Sliced Breads with Sweet Butter, Cream Cheese and Preserves

Freshly Squeezed Orange, Grapefruit and Tomato Juices

Freshly Brewed Coffee, Decaffeinated Coffee, Townsend Tea Assortment, 2% and Skim Milk.

Imported and Domestic Cheese Display, English Crackers, French Baguettes

Sliced Fresh Seasonal Fruits and Berries

Farm Fresh Scrambled Eggs

Hash Brown Potatoes, Apple Wood Smoked Bacon, Maple Sausage Links

House Smoked Salmon with Classic Garnish*

Chef's Selection of Three Gourmet Salads

Hydro Bibb, Tomato and Mozzarella, Beet and Maytag Blue Cheese

Penne Pasta Pomodoro

Omelet Station ☆

Mushrooms, Cheese, Peppers, Tomatoes, Scallions, Onions, Ham and Bacon

Waffle Station ☆

Fresh Whipped Cream, Pure Maple Syrup, Whipped Butter

Toasted Almonds and Fresh Berries

The Townsend Carving Station ☆

Roasted Beef Tenderloin with Port Wine Sauce

Roasted Organic Turkey Breast with Cranberry Relish

Served with Asparagus and Carrots

French Pastries and Townsend Mini Cookies

\$48.00 per person (price includes one chef attendant)

☆ Additional Chefs 100 people for Stations (\$100.00 per Chef)

Enhancements

Bloody Mary's, Mimosas and Belinis

\$9.00 per drink

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BREAKFAST ENHANCEMENTS

*The Following Can Be Ordered To Enhance Your Continental and Buffet Breakfasts
We require one Chef per 100 people for Stations (\$100.00 per Chef)*

STATIONS

Pancakes

*Fresh Whipped Cream, Pure Maple Syrup
Whipped Butter
Toasted Almonds, Fresh Berries
\$5.00 per person*

Omelet

*Mushrooms, Peppers, Tomatoes, Scallions
Ham, Spinach, Onions
Cheddar, Feta and Swiss Cheese
\$5.00 per person*

Breakfast Burrito

*Flour Tortillas, Scrambled Eggs
Spanish Sausage, Grated Cheddar Cheese
Guacamole, Black Beans, Salsa
Sour Cream
\$5.00 per person*

Waffles

*Fresh Whipped Cream, Pure Maple Syrup
Whipped Butter
Toasted Almonds, Fresh Berries
\$5.00 per person*

ALA CARTE

Quiche

*Wild Mushroom and Leek
or Jumbo Lump Crab and Spinach Quiche
\$28.00 each
(Serves 10 to 12 pp)*

Traditional Eggs Benedict

*English Muffin, Canadian Bacon
Poached Egg, Dill Hollandaise Sauce
\$7.00 per person*

Mini Croissants

*Filled with Scrambled Eggs
Gruyere Cheese
\$5.00 per person*

Lox

*Nova Lox or Cold Smoked Salmon
Served with Sliced Red Onion, Tomato
Cucumber, Hard Cooked Egg and Capers
\$6.00 per person*

Sausage

*Chicken and Apple Sausage, or Chorizo
\$2.00 per person*

Grits

*Hot Grits with White Cheddar
\$1.50 per person*

Irish Oatmeal

*Hot Irish Oatmeal
Brown Sugar and Raisins
\$3.50 per person*

European Cold Cereals

*Bircher Muesli
Fresh Berries and Heavy Cream
\$4.50 per person*

Assorted Breakfast Cereals

*Served with Whole, 2% and Skim Milk
\$3.50 per person*

Individual Yogurts

*Assorted Fruit Flavors with Granola
\$4.50 per person*

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