

## BREAKFAST BUFFET

**All breakfast buffets are served with freshly squeezed orange, grapefruit and tomato juices, regular coffee, decaffeinated coffee, and herbal tea.**

### **HILTON**

Array of seasonal sliced fresh fruits and berries  
Scrambled eggs, smoked bacon, sausage links, breakfast potatoes  
Danish, muffins, croissants, bagels, strawberry, chive and plain cream cheeses, whipped butter

### **CREAM CITY**

Baked egg strata accompanied by Wisconsin cheese, scallions, tomatoes, and tasso ham  
Sausage links  
Sautéed red potatoes with onions and peppers  
Vanilla bean brioche french toast, warm maple syrup, whipped cream and macerated berries  
Assorted donuts, muffins and bagels with cream cheese  
Individual yogurt parfait with fresh berries, granola, dried fruit

### **SWEET SUNRISE**

Smoked bacon  
Vanilla bean brioche French toast  
Pancakes  
Belgian style waffles  
Assortment of fresh berries and cut bananas  
Mini chocolate chips, brown sugar, powdered sugar, whipped cream  
Maple syrup, blueberry syrup and chef's choice of flavored syrup

*All buffets include coffee, decaffeinated coffee and herbal teas. Buffets for groups under 25 guests are subject to an additional \$10.00 per person charge. All pricing is based on 1 ½ hours service time. All food & beverage prices are subject to applicable 22% service charge and 6.1% sales tax. Menu selection and pricing will be guaranteed 30 days prior to the event or upon signed banquet event orders.*

*Whether dining out or preparing food at home, consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.*

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### **SIZZLIN' SCRAMBLER**

Array of seasonal sliced fresh fruits and berries  
Yukon Gold potatoes with caramelized onions and grilled vegetables  
Belgian style waffles with warm maple syrup, whipped cream and macerated berries  
Fresh scrambled eggs with toppings to include: fresh tomato salsa, local cheese, scallions, roasted peppers and mushroom duxelle  
Smoked bacon and sausage links

### **MORNING LIGHT**

Array of seasonal sliced fresh fruits and berries  
Scrambled egg beaters, turkey bacon, chicken apple sausage  
Low fat yogurts, dried fruit, granola  
Nature's Path® organic dry cereals, 2%, skim milk  
Assorted low fat muffins

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## BUFFET ENHANCEMENTS

### **CHEF ATTENDED SPECIALTY STATION**

*(minimum of 40 guests)*

#### **Custom Omelet**

Ham, sausage, bacon, onions, peppers, cheese, tomatoes, spinach, mushrooms

#### **Griddled Fresh**

Choice of pancake, waffle, or French toast  
Strawberries, whipped cream, powdered sugar and cinnamon-mango chutney

#### **Carved Glazed Artisan Ham**

Brown sugar glazed baked bone-in ham

*(Serves 50)*

**Chef's attendant fee: \$150 for 1 1/2 hours**

*One attendant required per 75 guests*

### **ENRICHMENTS**

Fresh fruit parfaits

Cold cereal

Smoked salmon

Mini bagels, traditional garnish

Assorted yogurt

Dried fruit, fresh berries, house made granola

Irish steel cut oatmeal

Raisins, brown sugar, Craisins®

*Pricing valid as an upgrade to a breakfast buffet.*

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