



Farewell Breakfast *(Twenty-person Minimum)*

Continental Breakfast

Fresh Squeezed Chilled Orange Juice
Jumbo Cinnamon Rolls, Blueberry and Multigrain Muffins,
Fresh Baked Brioche Rolls, Croissant and Fruit Danish
Sweet Butter and Fruit Preserves
Assorted Bagels, Smoked Salmon and Berry Cream Cheese,
Capers, Red Onions, Chopped Eggs, Chives
Seasonal Sliced Fruit and Berry Display
Steel Cut Oatmeal, Dried Fruits, Brown Sugar
BIN189 Seven Grain Granola, Individual Assorted Yogurts and Sun-dried Fruits
Assorted Breakfast Cereals with 2% and Soy Milk
Individual Starbucks® Frappuccino and Espresso
Arrowhead Blend Regular Coffee, Decaffeinated Coffee and Herbal Teas
\$24.00 Per Person

Arrowhead Cabin Breakfast Buffet

Fresh Squeezed Chilled Orange Juice
Fresh Baked Morning Pastries, Sweet Butter and Fruit Preserves
Seasonal Sliced Fruit and Berry Display
BIN189 Seven Grain Granola, Jasmine Yogurt and Sun-dried Fruits
Scrambled Eggs with Fresh Herbs, Red Bliss Hash Brown Potatoes
Smoked Bacon, Pork and Turkey Sausage
Belgian Waffles and Brioche French Toast with Vermont Maple Syrup
Assorted Breakfast Cereals with 2% Milk and Soy Milk
Arrowhead Blend Regular Coffee, Decaffeinated Coffee and Herbal Teas
\$27.00 Per Person

Add a Station

(Requires a Chef Attendant: \$150.00 Additional Fee)

Omelet Station

Eggs Prepared to Order, Egg Whites
and Egg Substitute, Peppers, Onions, Tomatoes,
Green Onions, Mushrooms, Spinach,
Tri-Color Peppers, Cheddar Cheese,
Jack Cheese, Salsa
\$9.00 Per Person
With Grilled Chicken, Rock Shrimp
or Jumbo Crab
\$12.00 Per Person

Parisian Crepe Station

Toasted Pine Nuts,
Fresh Fruit Compotes,
Whipped Mascarpone, Whipped Cream,
Powdered Sugar, Organic Honey
and Pure Vermont Maple Syrup
\$8.00 Per Person

Suggested Tray Passed Mimosas at \$7.00 per drink