

BREAKFAST BUFFETS

CONTINENTAL

Choice of Fruit Juices (your choice of 3)
Orange, Grapefruit, Pineapple, Apple, V8, Cranberry

Assorted Full Cream and Low Fat Yogurts

Seasonal Fruit Basket

From the Bakery
Assortment of Croissant, Danish Pastries, Muffins
Pain Au Chocolat, Selection of Breads
Unsalted Butter, Preserves and Jams

Full Cream, Low Fat and Soy Milk

Freshly Brewed Coffee or Fine English Tea

HEALTHY BREAKFAST

Choice of Fruit Juices (your choice of 3):
Orange, Grapefruit, Pineapple, Apple, V8, Cranberry

Platter of Sliced Seasonal Fruits with Berries

Assorted Low Fat Yogurts

Vegetable Crudité Composition

Selection of Salad Greens and Condiments

Cereals (3 Kinds),
Homemade Granola, Corn Flakes,
Frosted Flakes, All Bran, Coco Pops,
Raisin Bran, Dry Muesli

Dried Fruit and Mixed Nuts

From the Bakery
Whole Wheat Bread, Rye Bread, 12 Grain Bread
Sugar Free Preserves, Honey, Low Fat Margarine

Low Fat and Soy Milk
Decaffeinated Coffee and Herbal Tea

INTERNATIONAL BREAKFAST MINIMUM 10 PEOPLE

Choice of Fruit Juices (your choice of 3):
Orange, Grapefruit, Pineapple, Apple, V8, Cranberry

Assorted Full Cream and Low Fat Yogurts

Platter of Sliced Seasonal Fruits

Cereals (3 Kinds)
Homemade Granola, Corn Flakes,
Frosted Flakes, All Bran, Coco Pops,
Raisin Bran, Dry Muesli

From the Bakery

Assortment of Croissant, Danish Pastries, Muffins, Croissants
Pain Au Chocolat, Selection of Breads
Unsalted Butter, Preserves and Jams

Hot Buffet

Scrambled Eggs, Indiana Smoked Pork Bacon, Country Style Pork Sausages, Sautéed Mushrooms
Baked Grape Tomatoes, Roasted Rosemary Potatoes
French Toast with Maple Syrup

Full Cream, Low Fat and Soy Milk

Freshly Brewed Coffee or Fine English Tea

**INTERNATIONAL BREAKFAST II
MINIMUM 10 PEOPLE**

Choice of Fruit Juices (your choice of 3):
Orange, Grapefruit, Pineapple, Apple, V8, Cranberry

Assorted Full Cream and Low Fat Yogurts

Platter of Sliced Seasonal and Exotic Fruits

Cereals (3 Kinds)
Homemade Granola, Corn Flakes,
Frosted Flakes, All Bran, Coco Pops,
Raisin Bran, Dry Muesli

Cold Cuts Platter
Turkey Ham, Pork Ham, Mortadella, Roast beef, Milano Salami

Assorted Cheese Board with Grapes and Walnuts

Smoked Salmon Platter with Capers, Red Onion and Lemon Wedges

From the Bakery

Assortment of Croissant, Danish Pastries, Muffins
Pain Au Chocolat, Selection of Breads
Unsalted Butter, Preserves and Jams

Egg Station (Live)

One chef will prepare your favourite morning egg preparation
Omelette with Condiments, Scrambled Eggs, Fried Eggs, Boiled Eggs

Hot Buffet

Indiana Smoked Pork Bacon, Country Style Pork Sausages, Sautéed Mushrooms
Baked Grape Tomatoes, Roasted Rosemary Potatoes
French Toast with Maple Syrup

Full Cream, Low Fat and Soy Milk

Freshly Brewed Coffee or Fine English Tea

BREAKFAST ENHANCEMENTS**Omelette Station (live cooking)**

One chef required for each 30 guests

Cheese, Ham, Mushroom, Tomato, Smoked Salmon, Peppers and Onions

Bermuda Fish Cakes

Traditional Island Cod Fish Cakes with Homemade Banana Chutney

Classic Eggs Benedict

Toasted English Muffin, Canadian Bacon, Poached Egg, Asparagus, Hollandaise Sauce

French Crepes

Filled with Black Cherries and dusted with Cinnamon

Selection of Sliced Fruits**Selection of Cold Cuts**

Pork Ham, Turkey Breast Ham, Milano Salami, Mortadella, Roast Beef
Pork Ham, Pickles and Mustards

Cheese Board

Selection of American, Italian and French Cheeses,
Walnuts and Grapes

French Toast or Pancakes

with Maple Syrup, Raisins and Whipped Cream

Scottish Smoked Salmon

With Cream Cheese, Lemon Wedges, Red Onion, Capers and Bagels

Angus Beef Minute Steak

Grilled American Angus Striploin Steaks with Veal and Thyme Jus