

Buffet Breakfast



Hot Food Station – Varies Daily

*Whole Eggs-Scrambled or Omelettes,
or Poached*

Waffles, French Toast or Pancakes

Bacon, Sausage

Hash Brown, Home Fries or Grilled Tomatoes



Cold Food Station

Fruit Bottom Yogurts

Fresh Fruit Salad

Variety of Cold & Hot Cereals

Muffins, Danish, Croissants

Milk, Apple, Orange, Tomato, Grapefruit Juice



At The Toaster

Bagels

Variety of Breads

English Muffins

Cream Cheese, Fruit Preserves



Fresh Brewed Coffee and Variety of Teas

Buffet Lunch



Soup/Sandwich Station

Fresh Made Soup of the Day

Fresh Made Sandwiches or Wraps



Salad Bar Station

Garden Dip with Cracker Assortment

Two Leafy Greens with Eight Garnishes

*Featuring Fresh Vegetables,
Pickled Vegetables and Legumes*

Assorted Oil, Vinegar, Creamy Dressings



Hot Food Station

*Chefs Carving Roast of the Day
or Hot Meat Entrée*

Accompanied by Potatoes and Vegetables



Dessert Station

*Fresh Baked Pastries –
cakes, squares/cookies of the day*

Sugar Free Cake

Fresh Fruit Platter

Domestic & Imported Cheeses



*Fresh Brewed Coffee, Variety of Teas
Milk and Fountain Drinks*



Vegetarian Menu Available

Served Table D'hote Dinner Menu



Hot or Cold Appetizer

Soup or Salad of the Day



Choice of One Entrée

Fish of the Day

(Example)

*Poached Fillet of Atlantic Salmon
Served with Citrus Hollandaise Sauce*



Poultry Dish of the Day

(Example)

*Supreme of Chicken
Filled with Sundried Tomato & Cheese*



Meat Item of the Day

(Example)

Roast Prime Rib of Beef au Jus

Yorkshire Pudding

*All Entrées are Accompanied by
Appropriate Vegetables & Potatoes
or Rice or Pasta*



Chef's Dessert of the Day

(Example)

Maple Apple Spice Cake



*All dinners include
Coffee, Teas, Milk or Fountain Drinks*



Vegetarian Menu Available