



## BREAKFAST PACKAGES

**Breakfast Service is a Total of Two Hours  
Minimum of 50 Guests**

### CONTINENTAL BREAKFAST

A Country Bakers Basket Prepared by the Inn's Pastry Chef to include:  
Assorted Mini Muffins, Mini Croissants, and Mini Danish  
Served with Assorted Jams & Jellies, and Country Butter  
Orange Juice and Complete Coffee Service

**Price Per Event: \$16 per guest**



### PLATED BREAKFAST

Country Bakers Basket on each Table  
Challah Bread French Toast with Vermont Maple Syrup  
Scrambled Eggs • Pan Roasted Home Fries • Applewood Smoked Bacon  
Orange Juice and Complete Coffee Service

**Price Per Event: \$19 per guest**



### BUFFET BREAKFAST

Country Bakers Display  
Scrambled Eggs • Pan Roasted Home Fries  
Applewood Smoked Bacon • Country Sausage  
Challah Bread French Toast with Vermont Maple Syrup  
Fresh Seasonal Fruit Display  
Orange Juice & Complete Coffee Service

#### **Omelette Station**

(add'l \$3.00 per guest & \$100.00 Chef Fee)

Fillings of your choice:

Baby Spinach, Mushroom, Cheese, Vegetables, Peppers, Onions, Ham

**Price Per Event: \$21 per guest**

Prices are subject to an 20% administrative fee and NYS sales tax. The administrative fee is used to offset the administration of the event. The fee is not a gratuity and will not be distributed to employees who provide service to the guests as such. Maitre d' and staff gratuities (please distribute separately) are not included and are at your discretion. Suggested Maitre d' Gratuity: \$3-\$5 per guest. Suggested Staff Gratuity: \$3-\$5 per guest.