



----- **FARWELL BREAKFAST BUFFET**-----

Chef's Selection of Breakfast Breads, Pastries & Bagels
Assorted Jams & Preserves
Butter & Cream Cheese
Sliced Seasonal Fruits & Berries
Soft Scrambled Eggs
Crispy Breakfast Potatoes
Maple Smoked Bacon
Breakfast Sausage Patties
Coffee, Tea, Milk & Juice

----- **BREAKFAST ENHANCEMENTS** -----

FARM EGG OMELETTES

Ham, Italian Sausage, Onion, Red Pepper, Seasonal Mushrooms, Tomato, Mozzarella,
Cheddar, Swiss Cheese

SCOTTISH SMOKED SALMON

Rye & Pumpernickel Toast, Egg White, Egg Yolk, Red Onion, Capers, Chives, Whipped
Cream Cheese, Sour Cream, Lemon Wedges \$20.00 per person
Caviar available as a Premium Supplement

JUICE & SMOOTHIE BAR

Assortment of Yogurts, Fruits, Vegetables & Chef's Choice of Accompaniments

BUBBLE BAR

Prosecco, Orange Juice, Peach Nectar, Cranberry & Pineapple Juice
Assorted Berries

BLOODY MARY BAR

Tito's Vodka, Bloody Mary Mix, Horseradish, Old Bay, Lemon, Salt, Olives, Celery,
Cornichon's, Pepperoncini

Tax & Service Charge: All Food and Beverage related charges are subject to a combined state & local tax of 8.375%. A Taxable Service Charge of 23% will be added to all banquet and conference food and beverage charges and will be retained by the hotel. This Service Charge is not a gratuity and does not represent a tip or gratuity for any wait staff employees, service employees, or service bartenders. Please note that State & Local Taxes are subject to change and that the prevailing tax rates will be imposed when the event occurs.