



Private Breakfast Menu

\$15 PER PERSON

VEGETABLE FRITTATA

Baked egg dish with spinach, sundried tomatoes, mushrooms, and asparagus
Served with mixed greens

ITALIAN FRITTATA

Baked egg dish with sausage, ham, bacon and pepperoni
Served with mixed greens

DAILY SCRAMBLE

Three eggs scrambled with mushrooms, scallion and cheddar cheese.
Served with breakfast potatoes and choice of toast

EGGS BENEDICT

Two poached eggs atop toasted English muffins with Canadian bacon and
Hollandaise sauce. Served with breakfast potatoes

CHALLAH FRENCH TOAST

Topped with fresh berries, almond crunch, powdered sugar and served with
warmed syrup

BLUEBERRY PANCAKES

Topped with powdered sugar and served with warmed syrup

SMOKED SALMON PLATTER

Sliced smoked salmon with red onion, tomato, capers, cream cheese and
a toasted bagel

ETC...

FRUIT PLATTER \$24/platter (feeds 5-6)

PASTRY BASKET \$18/basket (feeds 5-6)

CARAFS OF MIMOSA \$20

CARAFS OF RED OR WHITE SANGRIA \$22