

BREAKFAST

sample menu

COLD APPETIZERS

Selection of traditional cold cuts *GF/LF*
Assorted cheeses – aged yellow cheeses and fresh white varieties
Cottage cheese with radish or chives
Egg spread with chives *GF/LF*
Fresh vegetables – tomatoes, cucumbers, bell peppers, radishes *GF/LF*
Selection of freshly baked bread
Accompaniments: butter, honey, fruit preserves

HOT BUFFET

Eggs Benedict *GF*
Omelette with Parma ham, arugula, and cherry tomatoes
Pan-fried frankfurters *GF/LF*
Crispy bacon *GF/LF*
Sautéed mushrooms *GF*
Pancakes with cottage cheese

SWEET BUFFET

Assorted mini Danish pastries with custard or fruit
Croissants filled with chocolate or fruit

Breakfast jars:
Oatmeal with fruit preserves
Rice pudding with raspberry coulis

Freshly carved fruits:
Pineapple | Melon | Grapefruit | Orange | Grapes