



BREAKFAST PACKAGES

Breakfast Service is a Total of Two Hours
Minimum of 25 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

\$15 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

\$18 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 \$6.00 per guest & \$100.00 Chef Fee)

Fillings of your choice:

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

\$20 per guest

*Consuming raw or undercooked meats, fish, shellfish or fresh shell eggs may increase your risk of food-borne illness, especially if you have certain medical conditions.

Prices are for on premise events only, off premise events will be priced per event. 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.