

CONTINENTAL BREAKFASTS

The Executive Continental Breakfast

*Freshly squeezed orange juice, sliced fresh fruits,
Assorted breakfast bakeries to include
Scones, stuffed croissants, Danish, muffins,
And bagels served with preserves,
Butter, margarine and cream cheese
Freshly brewed coffee, decaffeinated coffee and herbal teas*
\$12.95

The Deluxe Continental Breakfast

*Freshly squeezed orange juice, sliced fresh fruits
Selection of cereals and milk
Assorted breakfast bakeries to include
Scones, stuffed croissants, Danish, muffins and bagels
Served with preserves, butter, margarine, and cream cheese
Assorted fat free & light flavored yogurts
Assorted flavors of fruit & cereal bars
Freshly brewed coffee, decaffeinated coffee and herbal teas.*
\$14.95

*With smoked salmon, shaved red onion, chopped egg, capers and lemon wheels
\$6.00 per person additional*

PLATED BREAKFASTS

*Our breakfast selections include fresh orange juice, assorted breakfast bakeries, butter and preserves, fresh fruit kabobs garnish,
Freshly brewed coffee, decaffeinated coffee, tea and milk.*

French Sunrise

*Three egg stuffed omelet accompanied by hash browned potatoes
Choice of Ham and Cheese or Broccoli Mushroom and Cheese
\$17.95*

Sunrise on the Bay

*Fluffy scrambled eggs with herbed cheese, crisp bacon
And sausage and home-fried potatoes
\$15.95*

Gibraltar Schooner

*Spanish three egg frittata with sautéed mushrooms, shallots and fennel bulb
Garnished with salsa and accompanied by herb grilled tomatoes
\$16.95*

Griddle Breakfast

*French toast with toasted almonds and maple syrup,
Crisp bacon and sausage
\$13.95*

The Tidewater

*Homebaked vegetable quiche, grilled tomato Provencale,
Crisp bacon, sausage or ham
\$15.95*

Eggs Benedict

*Poached eggs and Canadian bacon
On an English muffin topped with hollandaise
Fresh seasonal fruit and home-fried potatoes
\$18.95
Topped with lump crabmeat, \$3.00 additional*

BREAKFAST BUFFETS

Basic Country Breakfast Buffet

*Selection of chilled fruit juices
Scrambled eggs with herbed cheese
Bacon, sausage and home-fried potatoes
Blintzes and breakfast pastries with jams and butter
Sliced fresh fruits,
Freshly brewed coffee, decaffeinated coffee and tea
\$18.95*

*With Omelet Station, \$2.00 per person additional
Attendant Fee of \$100.00*

Tug Boat Breakfast buffet

*Sliced seasonal fruit
Toaster fare of sliced bread, English muffins
And bagels, served with preserves,
Butter, margarine and cream cheese
Scrambled eggs with diced ham and shredded cheese
Chipped beef with biscuits
Seared corn beef hash
Freshly brewed coffee, decaffeinated coffee and tea
\$17.50*

Chesapeake Breakfast Buffet

*Selection of chilled fruit juices
Sliced fresh fruits and yogurt
Assorted dry cereals and milk
Scrambled eggs with herb cheese
Attended omelet and waffle bar with all the fixings
Bacon, sausage and home-fried potatoes
Fruit churros, French toast, breakfast bakeries, jams and butter
Freshly brewed coffee, decaffeinated coffee and tea
\$22.95
Attendant fee of \$100.00*

A minimum of 15 guests is required for all buffet selections.