

MAYFLOWER PARK HOTEL

BREAKFAST BUFFET

All Buffets are served with Assorted Breakfast Breads, Freshly Squeezed Orange Juice, Freshly Brewed Caffé Umbria Coffee, Decaffeinated Coffee & Assorted Gourmet Hot Teas

Minimum 15 people

Continental

*Freshly Squeezed Orange Juice
and Grapefruit Juice,
Fresh Fruit Platter, an Assortment of
Breakfast Breads
Served with Sweet Cream Butter &
Fresh Fruit Preserves
25.00 per person*

European Continental

*Freshly Squeezed Orange Juice and
Grapefruit Juice, an Assortment of
Breakfast Breads Served with Sweet Cream
Butter & Fresh Fruit Preserves
Cold Meats and Sliced Cheeses,
Fresh Fruit Platter
26.00 per person*

All American

*Fresh Scrambled Eggs, Pepper Smoked
Bacon & Sausages
Herb Roasted Potatoes &
Seasonal Fresh Fruit
28.00 per person*

Pacific Northwest

*Fresh Scrambled Eggs, Crab Cakes &
Smoked Salmon with Cream Cheese
Herb Roasted Potatoes &
Seasonal Fresh Fruit
31.00 per person*

Classic Benedict

*Eggs Benedict, Pepper Smoked Bacon &
Sausages, Herb Roasted Potatoes &
Seasonal Fresh Fruit
29.00 per person*

Healthy Morning

*Cold Cereal, Lox, Tomatoes and Bagels,
Granola, Assorted Yogurts
& Marinated Seasonal Fruit Skewers
25.00 per person*

Plus 5.00 for Each Additional Item

*Seasonal Quiche
Cold Cereal & Milk
Seasonal Fresh Fruit Platter*

*Homemade Granola with Yogurt
Peppered Bacon and Sausage
Bagels & Cream Cheese*

*Fruit Yogurt
Scrambled Eggs
French Toast*

GRATUITY & TAX

All prices are subject to a Banquet Event Charge of 22% (12% of the total Banquet Event Charge is an administrative fee to defer overhead costs, and 88% is a service charge that is paid to hourly wait staff and set-up employees directly engaged in the service of the event).

All services will be charged applicable sales tax.

Prices subject to change without notice.

Please inform your server of any food allergies so we may accommodate you.