

MAYFLOWER PARK HOTEL

BREAKFAST BUFFET

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

Minimum 12 people

Continental

*Fresh Fruit
Savory & Sweet Pastries
Croissants & Muffins
Bite-Sized Bagels
Assorted Cream Cheeses
28.00 per person*

All American

*Cage-Free Organic Scrambled Egg
Pepper Bacon & Sausage
Herb Roasted Potatoes
Fresh Fruit
30.00 per person*

Pacific Northwest

*Cage-Free Organic Scrambled Eggs
Platter of Smoked Salmon with
Dill Cream Cheese
Sliced Tomato, Onions & Capers
Herb Roasted Potatoes
Fresh Fruit
38.00 per person*

European Continental

*Fresh Fruit
Savory & Sweet Pastries
Croissants & Biscotti
Artisan Salamis & Prosciutto
Local and Imported Cheeses
Sweet Cream Butter
Fresh Fruit Preserves
30.00 per person*

Classic Benedict

*Poached Cage-Free Organic Eggs
Ham
English Muffin & Hollandaise
Pepper Bacon & Sausage
Herb Roasted Potatoes
Fresh Fruit
35.00 per person*

Healthy Morning

*Cage-Free Organic Scrambled Egg Whites
Sautéed Seasonal Vegetables
Herb Roasted Potatoes
Fresh Fruit
Choice of Steel-Cut Oats
OR
Granola & Yogurt with accompaniments
35.00 per person*

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.

MAYFLOWER PARK HOTEL

Breakfast Buffet Enhancements (per person)

<i>Whole Banana</i>	<i>3.00</i>	<i>Seasonal Quiche</i>	<i>7.00</i>
<i>Seasonal Fresh Fruit Platter</i>	<i>6.00</i>	<i>Seasonal Roasted Vegetables</i>	<i>5.00</i>
<i>Cold Cereal & Milk</i>	<i>4.00</i>	<i>Pepper Bacon, Sausage or Ham</i>	<i>4.00</i>
<i>Assorted Bagels & Cream Cheese</i>	<i>5.00</i>	<i>Vegetarian Sausage</i>	<i>4.00</i>
<i>Granola with Yogurt</i>	<i>5.00</i>	<i>Crab Cake</i>	<i>10.00</i>
<i>Steel-cut Oatmeal</i>	<i>4.00</i>	<i>Lox & Cream Cheese</i>	<i>8.00</i>
<i>Hard-Boiled Cage-Free Organic Egg</i>	<i>4.00</i>	<i>Classic French Toast</i>	<i>5.00</i>
<i>Cage-Free Organic Scrambled Eggs</i>	<i>5.00</i>	<i>Oatmeal Pancakes</i>	<i>5.00</i>
<i>Cage-Free Organic Scrambled Egg Whites</i>	<i>6.00</i>	<i>Yogurt Fruit Smoothie</i>	<i>6.00</i>
<i>Herb Roasted Potatoes</i>	<i>4.00</i>	<i>Seasonal Vegetable Juice</i>	<i>6.00</i>

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.