

NATHANAEEL GREENE LODGE & RECEPTION HALL

Breakfast Selections

Minimum 50 Guests, for fewer than 25 guests \$2.00 additional per person, 25-49 guests \$1.00 additional per person. All Buffets include regular and decaffeinated Coffees and a selection of hot teas. For a choice of two juices add \$1.25. (Orange, Grapefruit, Apple, Cranberry, or Tomato),

The Continental - \$6.00 per Person

An Assortment of Freshly Baked Breakfast Pastries and Bagel
Served with flavored Cream Cheese and Seasonal Fresh Fruit
Add Greek Honey Yogurt, Granola, and Fresh Berries - \$2.00

Breakfast Sandwich Buffet \$8.00 per Person

Seasonal Fresh Fruit, Breakfast Potatoes, Your Choice of One (Southwest Breakfast Burrito, Egg & Cheese Biscuit w/ Sausage or Bacon, or Croissant w/ Egg, Ham, & Cheese)

Nate's Breakfast Buffet - \$10.00 per Person

An Assortment of Freshly Baked Breakfast Pastries, Scrambled Eggs, Bacon, Sausage, Breakfast Potatoes and Seasonal Fresh Fruit

Healthy Mornings - \$8.00 per Person

Low-Fat Yogurt Served with Granola & Oatmeal, Fresh Seasonal Fruit & Milk,
Assorted Bagels with Cream Cheese, Butter & Preserves

Quiche - \$8.00 per Person

Swiss Cheese with Ham or Spinach Cheddar Quiche, Served with Seasonal Fresh Fruit,
Assorted Muffins & Croissants

French Style - \$10.00 per Person

Authentic French Toast Dipped in Sweetened Egg Batter and Grilled Golden, Dusted with Cinnamon Sugar
Served with Warm Maple Syrup & Butter, Scrambled Eggs Florentine, Your choice of Bacon or Sausage
and Seasonal Fresh Fruit

Country Buffet-\$10.00 per Person

Scrambled Eggs, Bacon & Sausage, Breakfast Potatoes, Biscuits & Gravy, and Seasonal Fresh Fruit

*All prices are subject to change and substitutions may be made due to availability.
Breakfast served until 10:00 AM.*

NATHANAEEL GREENE

LODGE & RECEPTION HALL

Brunch Buffet - \$14.00

Minimum 25 Guests, for fewer than 25 guests, \$2.00 additional. Buffet includes regular and decaffeinated coffees, a selection of hot teas, and a choice of two juices (Orange, Grapefruit, Apple, Cranberry, or Tomato),

Scrambled Eggs-Plain

or

Loaded with Bacon, Mushrooms, and Cheese

Bacon and Sausage

French Toast dusted with Cinnamon and Sugar, Maple Syrup and Butter

Au Gratin Potatoes with Spinach

or

Sicilian Potato Casserole

Broccoli and Turkey Divan with Cheese sauce

or

Asparagus Cordon Blue

Assorted Coffeecake, Danish, Fresh Seasonal Fruit

Brunch Enhancements

Add a special fresh touch to your event

Omelet Station- \$2.00 per Person

Freshly prepared omelets with Assorted Toppings

Waffle Station¹ - \$2.00 per Person

Freshly prepared Waffles with Assorted Berry Toppings, Warm Syrup, Whipped Cream, and Butter

Carvers Station

Chef Carved, served with Assorted Mini Buns, Croissants, and Condiments

Roast Turkey - \$2.00

Roast Sirloin - \$3.00

Roast Prime Ribs of Beef - \$5.00

Enhancements –Service Charge applies \$50.00 per Chef per station

All pricing is subject to change and substitutions may be made due to availability or vendor changes.

Brunch Served until 2:00pm