

CONTINENTAL BREAKFAST

MAYFLOWER RISER

Selection of Chilled Fruit Juices
Breakfast Pastries and Bagels
Cream Cheese, Butter and Fruit Preserves
Assorted Cereals and Granola with Milk
Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Teas

\$13

GURNET LIGHT

Selection of Chilled Fruit Juices
Fresh Sliced Fruit Tray
Chilled Yogurt with Granola Topping
Breakfast Pastries and Bagels
Cream Cheese, Butter and Fruit Preserves
Freshly Brewed Coffee, Decaffeinated Coffee, and Assorted Teas

\$14

SAQUISH POINT

Selection of Chilled Fruit Juices
Sliced Seasonal Fruit Display
Breakfast Pastries and Bagels
Cream Cheese, Butter and Fruit Preserves
Imported Smoked Salmon Tray *with Bermuda Onion, Capers, Cream Cheese and Lemon*
Freshly Brewed Coffee, Decaffeinated Coffee, and Assorted Teas

\$15



JOHN CARVER INN BREAKFAST BUFFET

Selection of Chilled Fruit Juices
Fresh Fruit Salad with Seasonal Berries
Breakfast Pastries and Bagels
Cream Cheese, Butter, Fruit Preserves
Country Style French Toast OR Pancakes Served with Warm Maple Syrup
Scrambled Eggs OR Western Scrambled Eggs
Sausage and Bacon
Red Bliss Home Fried Potatoes
Selection of Assorted Cereals with Milk
Freshly Brewed Coffee, Decaffeinated Coffee, Assorted Teas

\$16

HEART HEALTHY BREAKFAST BUFFET

Selection of Chilled Fruit Juices
Sliced Seasonal Fruit Display
Chilled Yogurt with Granola Topping
Hot Oatmeal with Craisins and Walnuts
Country Style French Toast with Egg Whites
Vegetable and Cheese Scramblers with Egg Whites
Turkey Bacon
Freshly Baked Muffins
Freshly Brewed Coffee, Decaffeinated Coffee, Assorted Teas

\$18

Buffet requires a 15 Person Minimum. This Buffet is priced for a One and a Half Hour Serve Time.



BRUNCH BUFFET

Chilled Fruit Juices
Breakfast Pastries and Bagels
Butter, Cream Cheese and Fruit Preserves
Sliced Fresh Fruit Platters
with Seasonal Fresh Fruits
Country Style French Toast OR Pancakes
with Warm Maple Syrup
Scrambled Eggs
Bacon and Sausage
Red Bliss Home Fries

*Freshly Brewed Coffee, Decaffeinated Coffee,
Assorted Teas*

\$22

Children under 12 ~ \$15.95

OMELETTE STATION

An additional \$6 per person and a \$50 Attendant Fee
Onions, Peppers, Mushrooms, Tomatoes, Assorted Cheeses and Meats

BRUNCH ENHANCEMENTS

Cheese Blintzes with Blueberry Compote and Sour Cream \$3.00 per person
Hot Oatmeal with Brown Sugar,
Dried Cranberries and Walnuts \$3.00 per person
Imported Smoked Salmon Tray with Bermuda Red Onions,
Capers, Cream Cheese and Lemon \$3.00 per person
Quiche of The Day; each pie serves 8 people \$20.00 per pie

CARVING STATION - \$50 Attendant Fee

Fresh Roasted Turkey Breast with Cranberry Sauce \$5.00 per person
Honey Mustard Glazed Smoked Ham \$6.00 per person
Stuffed Loin of Pork with Cranberry Stuffing \$7.00 per person

ENTREES

Please Select 2

Eggs Benedict with Fresh Hollandaise
Chicken Pot Pie
Tortellini Alfredo
Eggplant Parmigiana "Vegetarian"
Steak Tips with Peppers and Onions
Stuffed Sole with Lobster Sauce
Penne Pasta with Chicken and Broccoli
Baked Scrod with Sherried Crumbs
Chicken Piccata
Chef's choice of vegetable

Buffet requires a 25 Person Minimum. This Buffet is priced for a One and a Half Hour Serve Time.

