

EXPANDED BREAKFAST MENU

(24 HOUR NOTIFICATION REQUIRED FOR EXPANDED MENU)

MAY CHOOSE ONLY ONE OPTION PER COURSE FOR ALL PARTIES

Starter

BAGELS WITH ASSORTED CREAM CHEESES
SLICED HEIRLOOM TOMATOES AND RED ONION

SEASONAL FRUIT PLATE
WITH GREEK HONEY YOGHURT DRESSING

ASSORTED INTERNATIONAL CHEESES AND CHARCUTERIE
A SELECTION OF ARTISAN BREADS

Main Meal

~ \$15 PER PERSON ~

COUNTRY FRENCH OMELETTE
(WITH A NOD TO CAFÉ VARENNE, PARIS)
ACCOMPANIED BY ASSORTED BABY GREENS TOSSED IN AN AVOCADO VINAIGRETTE

~ \$20 PER PERSON ~

SMOKED MONTEREY SALMON FRITTATA
ACCOMPANIED BY AN HEIRLOOM TOMATO SALAD IN A CHAMPAGNE VINAIGRETTE

~ \$25 PER PERSON ~

CROQUE-MONSIEUR
(FRENCH STYLE HAM WITH GRUYERE CHEESE ON ARTISAN BREAD)
TOPPED WITH A BÉCHAMEL SAUCE THEN SLOW ROASTED

ACCOMPANIED BY A BABY SPINACH SALAD
TOPPED WITH HARD BOILED EGG AND A FRENCH VINAIGRETTE

ALL OPTIONS

SERVED WITH STARBUCKS COFFEE AND FRESH ORANGE JUICE

*PROSECCO AVAILABLE UPON REQUEST AT AN ADDITIONAL CHARGE

*BLOODY MARY BAR AVAILABLE UPON REQUEST AT AN ADDITIONAL CHARGE

VEGETARIAN MENU AND OTHER DIETARY RESTRICTED MENUS AVAILABLE UPON REQUEST