



## **BREAKFAST SELECTIONS**

# eventi

A KIMPTON HOTEL  
**BREAKFAST BUFFETS**

## **CONTINENTAL BREAKFAST**

Seasonal Sliced Fruits and Berries

Croissants, Muffins, and Danish

Assorted Toasted Bagels Served with Low Fat Plain, Chive and Vegetable Cream Cheese

Banana, Dried Cranberry Walnut and Spiced Pumpkin Low-Fat Breads

Sweet Butter, Jams and Preserves

Fresh Orange, Grapefruit and Cranberry Juice

Organic Coffee, Decaffeinated Coffee and Herbal Tea Station

\$46pp

## **FITNESS BREAKFAST**

Seasonal Sliced Fruits and Berries

Assorted Power Bars

Assorted Toasted Bagels Served with Low Fat Plain, Chive and Vegetable Cream Cheese

Homemade Granola with Low-Fat, Skim and Soy Milk

Assorted Individual Yogurts

Zucchini and Carrot Bread Muffins

Fresh Tomato, Apple and Orange Juices

Organic Coffee, Decaffeinated Coffee and Herbal Tea Station

\$51pp

## **EUROPEAN CONTINENTAL**

Seasonal Sliced Fruits and Berries

Fresh Rolls, Baguette and Sliced Breads

Selection of Sliced Cured Meats and Sausages

Display of Cow and Goat Milk Cheeses

Classic Greek Yogurt

Dried Fruit and Granola Clusters

Fresh Orange, Grapefruit and Cranberry Juices

Organic Coffee, Decaffeinated Coffee and Herbal Tea Service

\$49pp



## **BREAKFAST BUFFETS cont.**

### **AMERICAN BREAKFAST**

Croissants, Muffins and Danish

Assorted Toasted Bagels Served with Low Fat Plain, Chive and Vegetable Cream Cheese

Banana, Dried Cranberry Walnut and Spiced Pumpkin Low-Fat Breads

Sweet Butter, Jams and Preserves

Scrambled Eggs and Chives

Roasted Red Homefries

Applewood Smoked Bacon

Country Breakfast Sausages

Seasonal Sliced Fruit and Berries

Assorted Individual Yogurts and Homemade Granola

Selection of Breakfast Cereals with Skim, 2% and Whole Milk

Fresh Orange, Grapefruit and Cranberry Juices

Organic Coffee, Decaffeinated Coffee and Herbal Tea Station  
\$55pp

### **JAPANESE BREAKFAST**

*Minimum of 25 Guests apply*

Miso Soup

Spinach Maki in Ohitashi Dressing

Assorted Sweet and Salted Pickled Vegetables

Dashi Maki Tamago Omelet

Sea Salt Cured Grilled Wild Salmon

Sticky Rice

Seasonal Melon and Citrus

Brewed Green Tea

\$52pp



## SUGGESTED BREAKFAST ADDITIONS

### **Sliced Scottish Smoked Salmon**

with Tomato, Red Onion and Leafy Greens all served with Assorted Bagels and Assorted Cream Cheeses  
\$14pp

### **Bacon, Egg and Vegetable Spring Rolls**

with Sweet Soy Dipping Sauce  
\$8pp

### **Scrambled Egg, Black Forest Ham and Swiss Cheese Stuffed Jumbo Croissant**

\$9pp

### **Melon and Golden Pineapple Agua Frescas**

\$7pp

### **Strawberry-Banana and Papaya-Pineapple Fruit Smoothies**

\$9pp

### **French Toast**

with Mixed Berry Compote and Whipped Cream  
\$8pp

### **Bacon, Egg, and American Cheese on an English Muffin**

\$8pp

### **Black Forest Ham and Gruyere Swiss Quiche**

with Herbed Crème Fraiche  
\$9pp

### **Selection of Domestic and Imported Cheeses with Dry Fruits, Nuts and Assorted Breads**

\$9pp

### **Assorted Individual Yogurts and Homemade Granola**

\$5pp

### **Baked Pancetta Egg Cups with Mozzarella, Roasted Peppers and Basil Pesto**

\$9pp

### **Blueberry Buttermilk Pancakes**

with Vermont Maple Syrup and Sweet Butter  
\$8pp

### **Assorted Breakfast Cereals**

Skim, 2% and Whole Milk  
\$5pp

### **Seasonal Sliced Fruits and Berries**

\$7pp

### **Spinach Egg White fresh tomato salsa**

\$7pp



## **BREAKFAST STATIONS**

### **OMELET BAR**

Cheddar and Swiss Cheeses, Black Forest Ham, Applewood Smoked Bacon, Roast Chicken, Sweet Peppers, Mushrooms, Asparagus, Tomatoes, Scallions and Fresh Herbs  
\$15pp

### **EGG WHITE FRITTATA BAR**

*Egg White Frittatas Made to Order with:*

Low-Fat Ricotta and Alpine Lace Swiss Cheeses, Roast Chicken, Baby Shrimp, Mushrooms, Tomatoes, Spinach, Snow Peas and Red Pepper Coulis  
\$15pp

### **BELGIAN WAFFLE STATION**

Berry Compote, Sliced Bananas, Sliced Apples, Vermont Maple Syrup, Whipped Cream and Sweet Butter  
\$15pp

*Attendant required for Breakfast Stations: \$200 per attendant*

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## A KIMPTON HOTEL SEATED BREAKFAST

*Included in all seated breakfasts*

Fresh Squeezed Orange Juice

Croissants, Muffins, Danish and Breakfast Breads

Assorted Toasted Bagels Served with Low Fat Plain, Chive and Vegetable Cream Cheese

Banana, Dried Cranberry Walnut and Spiced Pumpkin Low-Fat Breads

Sweet Butter, Jams and Preserves

Organic Coffee, Decaffeinated Coffee and Herbal Teas

### STARTERS

*Please Select One*

Yogurt, Granola and Berry Parfait

Ruby Red Grapefruit Bruleé

Assiette of Berries and Pineapple with Low Fat Yogurt or Sweet Vanilla Cream

Ripe Cantaloupe Melon with Aged Balsamic

Steel Cut Oats with Candied Walnuts, Raisins and Carbonados Sugar

### MAIN COURSE

*Please Select One*

**Scrambled Eggs with Fresh Herbs,**

Served with Applewood Smoked Bacon, Country Breakfast Sausages and Hash browns

**Black Forest Ham and Gruyere Swiss Quiche**

with Roasted Roma Tomato and Home Fried Potatoes

**Brioche French Toast**

Stuffed with Mascarpone Cheese, Topped with Fresh Berry Compote and Whipped Cream

**Sliced Smoked Scottish Salmon,**

with Tomato, Red Onion and Leafy Greens served on Bagel and Cream Cheese

\*\$5 supplement

**Basque Benedict**

with Pimenton Hollandaise, Serrano Ham Homefries and Charred Tomato

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\$55 per person

*Additional course \$10 per person*