

eventi

A KIMPTON HOTEL

BREAKFAST BUFFETS

CONTINENTAL BREAKFAST

Seasonal Sliced Fruits and Berries

Croissants, Muffins, and Danish

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

Sweet Butter, Jams and Preserves

Fresh Orange, Grapefruit and Cranberry Juice

Organic Coffee and Herbal Tea Station

\$43pp

FITNESS BREAKFAST

Seasonal Sliced Fruits and Berries

Melon and Golden Pineapple Agua Frescas

Assorted Power Bars

Homemade Granola with Low-Fat, Skim and Soy Milk

Zucchini and Carrot Bread Muffins

American Low-Sugar Spoon Fruits

Fresh Tomato, Apple and Orange Juices

Organic Coffee and Herbal Tea Station

\$45pp

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 and Herbal Tea Service

\$49pp

851 Avenue Of The Americas, New York, New York 212-564-4567 Ext. 4530

All 2010 food and beverage prices subject to 15% gratuity, 7% administrative fee and 8.875% sales tax

eventi
A KIMPTON HOTEL
BREAKFAST BUFFETS cont.

THE NEW YORKER

Seasonal Sliced Fruits and Berries

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

Sliced Scottish Smoked Salmon

Lake Superior Smoked Whitefish

Heirloom Tomatoes, Red Onion, Lemon Wedges, Lettuce and Capers

Fresh Orange, Grapefruit and Cranberry Juices

Organic Coffee and Herbal Tea Station
\$46pp

AMERICAN BREAKFAST

Croissants, Muffins and Danish

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

Sweet Butter, Jams and Preserves

Scrambled Eggs and Chives

Smashed Roasted Red Potatoes

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 and Herbal Tea Station
\$52pp

JAPANESE BREAKFAST

Minimum of 25 guests will apply

Miso Soup

Spinach Maki in Ohitashi Dressing

Assorted Sweet and Salted Pickled Vegetables

Dashi Maki Tamago Miso Flavored Rolled 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 Toasted 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

\$8pp

Melon and Golden Pineapple Agua Frescas

\$7pp

Tropical Fruit Platter

Served with Raw Palm Sugar
\$10pp

Strawberry-Banana and Papaya-Pineapple Fruit Smoothies

Served with Bee Pollen and Brewers Yeast
\$9pp

Vanilla and Orange Spiced French Toast

with Strawberry Compote and Whipped Cream
\$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 Toasted Bagels

Served with Plain, Chive and Strawberry Cream Cheese
\$8pp

Assorted Breakfast Cereals

Skim, 2% and Whole Milk
\$5pp

Seasonal Sliced Fruits and Berries

\$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
\$11pp

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
\$11pp

BELGIAN WAFFLE STATION

Berry Compote, Sliced Bananas, Sliced Apples, Vermont Maple Syrup, Whipped Cream and Sweet Butter
\$10pp

Attendant required for Breakfast Stations: \$200 per attendant



SEATED BREAKFAST

Included in all seated breakfasts

Fresh Squeezed Orange Juice

Croissants, Muffins, Danish and Breakfast Breads

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

Sweet Butter, Jams and Preserves

Organic 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

Cubed Brioche Pan Perdu

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

Sliced Smoked Scottish Salmon,

with Tomato, Red Onion and Leafy Greens all served with Assorted Toasted Bagels and Assorted Cream Cheeses

*\$5 supplement

Traditional Eggs Benedict

with Truffle Hollandaise, Roasted Smashed Yukon Potatoes and Steamed Asparagus

\$46 per person

Additional course \$10 per person

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