

## Banquet Breakfast Menus

Wiggins Limited Continental Buffet — \$7.95 (Minimum 10 people)

Bakery Basket of Danish, Muffins, and Coffee Cakes

Assorted Bottled Juices

Coffee, Decaf, and Tea Selections

Wiggins Extended Continental Buffet — \$9.95 per person (Minimum 10 people)

Bakery Basket of Danish, Muffins, Coffee Cakes, and Bagels

Seasonal Fresh Fruit Display

Individual Yogurts

Assorted Bottled Juices

Coffee, Decaf, and Tea Selections

Northampton Plated Breakfast — \$12.95 (Maximum 20 people)

Bakery Basket of Danish, Muffins, Croissants, and Coffee Cakes

Choice of one: Fresh Scrambled Eggs OR French Toast with Whipped Butter

Choice of one: Bacon, Sausage, or Grilled Ham

Breakfast Potatoes

Choice of Two: Orange Juice, Apple Juice, or Cranberry Juice

Coffee, Decaf, and Tea Selections

Deluxe Breakfast Buffet — \$15.95 per person (Minimum 20 people)

Bakery Basket of Danish, Croissants, and Coffee Cakes

Fresh Scrambled Eggs

French Toast with Whipped Butter

Bacon and Sausage

Breakfast Potatoes

Assorted Bottled Juices

Coffee, Decaf, and Tea Selection

Healthy Breakfast Buffet — \$15.95 (Minimum 20 people)

Bakery Basket of Assorted Whole Grain Muffins

Seasonal Fresh Fruit Display

Individual Yogurts

Cereals, Including: Granola, Kashi, and Whole Grains

2% Milk, Skim Milk, and Soy Milk

Assorted Bottled Juices

Coffee, Decaf, and Tea Selections

Additional Items

Individual Sliced Fresh Fruit \$3.00++ per person

Individual Yogurts \$3.00++ per person

Individual Fruit and Yogurt Parfait \$4.00++ per person

Eggs Benedict or Quiche \$4.00++ per person

A la Carte Selections (for smaller groups)

Baked Goods \$35.00++ per dozen

Assorted Muffins

Assorted Danish Pastries

Assorted Bagels and Cream Cheese

Assorted Scones

Assorted Cookies

Coffee/Tea \$35.00++ per gallon

Regular Coffee

Decaf Coffee

Tea Selections (Including Herbal Teas)

Chilled Beverages

Assorted Sodas \$2.00++ each

Bottled Juices \$2.00++ each

Saratoga Water (12oz.) - Flat or Sparkling \$3.50++ each

Pellegrino Sparkling Water (28oz.) \$5.00++ each

Our Classic Brunch Buffet — \$23.95 per person (Minimum 25 people)

Bakery Basket of Danish, Muffins, Coffee Cakes & Bagels

Seasonal Fresh Fruit Display and Individual Yogurts

Eggs Benedict and Fresh Scrambled Eggs

French Toast with Whipped Butter

Breakfast Potatoes

Choice of 2: Bacon, Sausage, or Grilled Ham

Tossed Garden Greens with Dressing Selections

Choice of 1: Tabouleh Salad, Tri-Color Pasta Salad, or Marinated Vegetable Salad

Choice of 2: Grilled Marinated Sirloin Flank Steak, Grilled Pork Tenderloin with Rosemary and Apple Demi Glace, Chicken Picatta, Chicken Francaise, Chicken Cordon Bleu, Grilled Basil Chicken with Fresh Mozzarella and Sliced Tomatoes, Poached Salmon with Dill Beurre Blanc, Tilapia with Lemon Crumb Topping, or Ratatouille Lasagna

Chef's Fabulous Dessert Display

Assorted Bottled Juices

Coffee, Decaf, and Tea Selections

Our Classic Brunch Enhancement:

Add a chef's made-to-order Omelette Station and Belgian Waffle Station with all of the trimmings \$6.00++ additional per person

Ask about our Mimosa and Bloody Mary Station to enhance any brunch experience.

12.5% service fee and a 7.5% administrative charge (total of 20%) will be added to all menu prices. All applicable state and city taxes will be added to all taxable items. Prices and menu items are subject to change with 90 days notice to booked functions.