



Breakfast Selections

Wiggins Continental Buffet

(Minimum 10 people)

Bakery Basket of
Danish, Muffins, Coffee Cakes and Bagels
Seasonal Fresh Fruit Display
Individual Yogurts
Assorted Bottled Juices, and Water
Coffee, Decaf, and Tea selection
\$7.95 per person

Northampton Plated Breakfast

(Maximum 20 people)

Bakery Basket of
Danish, Muffins, Coffee Cakes and Bagels

Choice of one for the group:

Fresh Scrambled Eggs
French Toast with Whipped Butter

Choice of one for the group:

Bacon, Sausage or Grilled Ham

Breakfast Potatoes
Assorted Bottled Juices, and Water
Coffee, Decaf, and Tea selection
\$12.95 per person

Deluxe Breakfast Buffet

(Minimum 20 people)

Bakery Basket of
Danish, Muffins, Coffee Cakes and Bagels
Seasonal Fresh Fruit Display
Individual Yogurts
Fresh Scrambled Eggs
French Toast with Whipped Butter
Bacon and Sausage
Breakfast Potatoes
Assorted Bottled Juices, and Water
Coffee, Decaf, and Tea selection
\$14.95 per person

Healthy Breakfast Buffet

(Minimum 20 people)

Bakery Basket of
Whole Grain Muffins, and Bagels
Seasonal Fresh Fruit Display
Individual Yogurts
Cereals to include Granola, Kashi, and Whole Grains
2% milk, Skim, and Soy Milk
Assorted Bottled Juices, and Water
Coffee, Decaf, and Tea selection
\$15.95 per person

Eggs Benedict or Quiche can enhance the experience for an additional \$4.00++ per person

12.5% service fee and a 5.5% miscellaneous administrative charge (total of 18%) will be added to all menu prices. A 5% state sales tax will be added to all taxable items.

Prices and menu items subject to change with 90 days notice to confirmed functions.



More Breakfast Selections...

Our Classic Brunch Buffet *(Minimum of 25 people)*

Bakery Basket of Danish, Muffins, Coffee Cakes and Bagels
Seasonal Fresh Fruit Display and Individual Yogurts
Eggs Benedict and Fresh Scrambled Eggs
Breakfast Potatoes
French Toast with Whipped Butter

Choice of 2: Bacon, Sausage or Grilled Ham

Tossed Garden Salad with House Dressing Selections

Choice of 1: Tabouleh Salad, Tri Color Pasta, 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, and Water
Coffee, Decaf, and Tea Selections

\$23.95 per person

Our Classic Brunch Enhancement:

Add a Chef's made to Order Omelet Station and Belgian Waffle Station with all the trimmings
\$6.00 additional per person

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

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Ala Carte Selections (for smaller groups)

Baked Goods (\$35.00 per dozen)

Assorted Muffins
Coffee Cakes
Breakfast Breads
Assorted Pastries
Assorted Bagels and Cream Cheese

Coffee/Tea (\$35.00 per Gallon)

Regular Coffee
Decaf Coffee
Tea Selections (including Herbals)

Chilled Beverages

Assorted Sodas \$1.95
Bottled Juices \$1.95
Bottled Water \$3.00
Saratoga Springs Water \$3.40
Pellegrino Water (for 2) \$4.20

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