



- BREAKFAST BUFFETS -

Priced Per Person. All Breakfast Buffets Include: Freshly-Squeezed Orange, Apple & Cranberry Juices, Freshly Brewed Regular & Decaffeinated "We Proudly Brew" Starbucks® Coffee & Assorted Tazo Teas®

MCPHERSON BREAKFAST BUFFET \$30.95

Bakery Display featuring Croissants, Gourmet Muffins, Danish, & Specialty Breakfast Breads, With Sweet Butter & Fruit Preserves, An Array of Fresh Sliced Seasonal Fruits & Berries, Traditional Scrambled Eggs with Fresh Herbs, Smoked Apple-Wood Bacon & Country Sausage; Breakfast Potatoes

PRESIDENTIAL BREAKFAST BUFFET \$39.95

Minimum of 30 guests or \$195.00 surcharge applies.

The McPherson Breakfast Buffet in addition to the following: Full Selection of Cold Cereals & Granola, Assorted Selection of Individual Yogurts, 2% Milk, An Array of Freshly Sliced Seasonal Fruits & Berries, Country Oatmeal with Raisins & Brown Sugar, Cinnamon Raisin French Toast with Butter & Warm Syrup,

HAMILTON BRUNCH BUFFET \$46.95

Minimum of 40 guests or \$195.00 surcharge applies.

The Presidential Breakfast Buffet in addition to the following: Nova Lox with Traditional Accompaniments, Fresh Bagels & Cream Cheese, Applewood Smoked Bacon, Country Sausage, Cheese Blintzes with Chef's Choice of Warm Fruit Topping, Grilled Asparagus with Roasted Red Peppers, Three-Cheese au Gratin Potatoes

Omelets Made to Order-Available with the following fillings:

(Attendant fee of \$125.00 applies)

Virginia Ham, Wild Mushrooms, Chopped Herbs, Goat Cheese, Roma Tomatoes, Baby Spinach, Shredded Cheddar Cheese, Scallions, Green & Red Bell Peppers

Chef's Carving Station, featuring Your Choice of One of the Following:

(Carving fee of \$125.00 applies)

Roasted Tom Turkey with Orange-Cranberry Compote, Peppered Mayonnaise & Dijon Cream. or Bourbon-glazed, Sugar-cured Ham with Buttermilk Biscuits & Country Mustard, or Seared Peppered Rib Eye with a Cilantro Horseradish Cream & Whole Grain Mustard

Decadent Desserts to Include:

Chef's Selection of Miniature French Pastries & Assorted Gourmet Tea Cookies, Cakes, Pies & Whipped Milk Chocolate Mousse

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illnesses, especially if you have certain medical conditions. Prices are subject to change without notice. Prices are subject to a 22% service charge & 10% sales tax.

III

- CONTINENTAL BREAKFAST BUFFETS -

*Priced Per Person. All Continental Breakfast Buffets Include:
Sliced Fresh Fruits & Berries, Freshly-Squeezed Orange, Apple & Cranberry Juices,
Freshly Brewed Regular & Decaffeinated "We Proudly Brew" Starbucks® Coffee & Assorted Tazo Teas®*

THE CLASSIC CONTINENTAL \$24.95

Freshly Baked Muffins, Assorted Danishes & Croissants, Sweet Butter & Fruit Preserves

BAGEL SHOPPE CONTINENTAL \$24.95

New York-style Bagels with Low-Fat Cream Cheese, Sweet Butter & Fruit Preserves

CONGRESSIONAL CONTINENTAL \$28.95

Hot Oatmeal with Sun Dried Cranberries & Raisins, Brown Sugar & Cinnamon, Assorted Cereals with Skim & Regular Milk, Honey Yogurt Fruit Parfaits, New York-style Bagels with Low-Fat Cream Cheese, Selection of Muffins & Tea Breads with Sweet Butter & Fruit Preserves

PRESIDENTIAL CONTINENTAL \$35.95

**Minimum of 50 Guests*

Baked Muffins, Assorted Danishes, & Croissants with Sweet Butter & Fruit Preserves; Smoked Salmon Platter with Capers, Bermuda Onion, Chopped Egg, & Cream Cheese; New York-style Bagels with Chive, Berry & Low-Fat Flavored Cream Cheeses; Bacon, Egg & Cheese Croissant Sandwiches; Egg & Cheese Bagel Sandwiches; Selection of Cold Cereals with Skim & Regular Milk, Individual Yogurts & Granola

- BREAKFAST ENHANCEMENTS -

OMELETTE STATION \$9.95

*Omelets made to order with the following ingredients:
Virginia ham, Wild Mushrooms, Spinach, Chopped Herbs,
Diced Tomatoes, Goat Cheese, Cheddar, Diced Sausage,
Diced Bell Pepper Confetti
(Omelette Station Attendant Fee: \$125.00)*

EGGS BENEDICT OR EGGS FLORENTINE \$8.95

*Chafing Dishes of Traditional Eggs Benedict or
Egg Florentine with Spinach*

COUNTRY FRESH SCRAMBLED EGGS \$4.00

HARD BOILED EGG \$1.25

BREAKFAST MEATS - \$4.00

*Virginia Ham, Applewood Smoked Bacon,
Turkey Bacon, Traditional Pork Sausage*

BREAKFAST SANDWICHES - \$5.00

*Ham, Egg & Cheese Croissants or
Bacon, Egg, & Cheese Biscuits*

BELGIAN WAFFLE STATION \$9.95

*Traditional Belgian Waffles Prepared to Order &
Garnished with Warm Chocolate Sauce, Sliced Berries,
Bananas, Walnut Syrup, Blended Maple Syrup, Strawberry
Sauce & Whipped Cream
(Belgian Waffle Attendant Fee: \$125.00)*

SMOKED SALMON PLATTER \$10.95

*With Capers, Bermuda Onion, Chopped Egg, Beefsteak Tomato, New York-Style Bagels with Chive,
Regular & Low-Fat Specialty Cream Cheeses*

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- PLATED BREAKFASTS -

Priced Per Person. All Plated Breakfast Selections Include: Freshly-Squeezed Orange Juice, Freshly Brewed Regular & Decaffeinated "We Proudly Brew" Starbucks® Coffee & Assorted Tazo Teas®, & Bakery Basket featuring Gourmet Muffins, Danish, Plain Croissants.

OPTIONAL STARTERS \$4.95

*Chef's Selection of Seasonal Berries or
An Array of Seasonal Sliced Fruits Garnished with Mint or
Yogurt Parfait layered with Fresh Fruit & Granola*

ENTRÉE SELECTIONS

AMERICAN PLATE \$28.95

*Scrambled Eggs with Fresh Herbs, Country Sausage,
Applewood Smoked Bacon & Breakfast Potatoes,
Egg Beaters available upon request-Add \$1.00 Per Person*

THE WASHINGTONIAN \$43.95

*Hand-cut Grilled New York Strip Steak, Herbed
Scrambled Eggs with Sharp Cheddar Cheese &
Breakfast Potatoes.*

EGGS CHESAPEAKE \$35.95

*Maryland Crab Cake Topped with a Poached Egg
& Served on an English Muffin with a
Lemon-Basil Aioli & Potato Tartlet.*

CROWNE BREAKFAST \$33.95

*Nova Lox, Bermuda Onion, Beefsteak Tomato, Capers,
Hard Boiled Eggs, Wedge of Cream Cheese &
Toasted Bagels.*

THE VIRGINIAN \$29.95

*Scrambled Eggs with Sharp Cheddar,
Pan-fried Virginia Ham, Potato Tartlet*

TRADITIONAL EGGS BENEDICT \$31.95

*Poached Egg & Canadian Bacon Presented on an
English Muffin, with Handmade Hollandaise Sauce &
served with Breakfast Potatoes.*

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- A L A C A R T E M E N U E N H A N C E M E N T S -

*"We proudly brew" Starbucks®
Coffee, Gourmet Tazo Teas®
\$75.00 per Gallon*

*Bacon, Egg &
Cheese Biscuits
\$55.00 per Dozen*

*Dry Snacks-Trail Mix, Peanuts,
Potato Chips, Tortilla Chips,
Pretzels,
\$35.00 per Pound*

*Fruit & Vegetable Juices
\$55.00 per Pitcher*

*Assorted Finger Sandwiches, to
Include: Egg Salad, Tuna Salad,
Chicken Salad & Cucumber Salad
\$50.00 per Dozen*

*Melt-in-Your Mouth
Brownies & Blondies
\$50.00 per Dozen*

*Fruit-filled Danish, Muffins &
Croissants
\$50.00 per Dozen*

*Assortment of Miniature
French Pastries
\$65.00 per Dozen*

*Whole Fresh Fruit
\$43.50 per Dozen*

*Assorted Bagels & Cream Cheese
\$50.00 per Dozen*

*Granola Bars
\$35.00 per Dozen*

*Individual, Flavored Yogurts
\$4.25 Each*

*Miniature Ham, Cheese &
Egg Croissants
\$55.00 per Dozen*

*Homemade Jumbo Cookies
\$50.00 per Dozen*

*Assorted Soft Drinks, Milk
& Bottled Mineral Waters
\$4.00 Each*

*Gourmet Cupcakes
\$40.00 per Dozen*

*Mixed Salted Gourmet Nuts
\$42.50 per Pound*

*Fruit Punch or Lemonade
\$50.00 per Gallon*

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