



Office of Hospitality and Food Services

## BREAKFAST

### FRESH START BREAKFAST | \$9

assorted muffins | fresh whole fruit | orange juice | fresh brewed coffee & assorted teas  
*substitute mini artisan bagels in lieu of muffins, add \$2*

### CONTINENTAL BREAKFAST | \$14

flakey mini croissants | assorted mini scones | cheese & fruit Danishes | bran muffins |  
orange, cranberry, & apple juices | fresh brewed coffee & assorted teas | butter & fruit jams

### BREAKFAST BUFFET | \$21

flakey mini croissants | assorted mini scones | cheese & fruit Danishes | bran muffins |  
soft scrambled eggs | breakfast potato | choice of smoked bacon, country, or turkey sausage |  
orange, cranberry, & apple juices | fresh brewed coffee & assorted teas | butter & fruit jams

### COFFEE REFILLS

Single mid-session refill (\$2) All-day service (\$5)

### ENHANCEMENTS

sliced seasonal fruit and berries | \$6

seasonal whole fruit | \$4

Parisian, almond, and chocolate mini croissants | \$4

mini assorted doughnuts | \$5

assorted individual yogurts | \$4

build your own parfait bar | \$6

Greek & vanilla yogurt | organic nut-free granola | assorted fruits & berries

mini artisan New York bagels | \$4

butter | cream cheese | fruit preserves

smoked Alaskan salmon | \$12

cream cheese | sliced tomato | capers | red onion | mini bagels

Belgian waffles | \$6

pure maple syrup | mixed berry compote | whipped cream

creamy oatmeal | \$2

dried golden raisin | organic brown sugar

assorted breakfast sandwiches & wraps | \$8

mini egg white frittatas | \$8

grilled chicken & gruyere | sautéed spinach & feta

thick-cut challah French toast | \$6

pure maple syrup | mixed berry compote | whipped cream

*\*Vegan and/or Gluten-Free bakery item substitutions may be available upon request and may incur additional charges.*