

The **BRESLIN**

BAR & DINING ROOM

BREAKFAST OPTIONS (INCLUDES: COFFEE AND TEA)

CONTINENTAL BREAKFAST \$25 PER PERSON

SELECTION OF HOUSE MADE PASTRIES

WITH BUTTER

SEASONAL FRESH FRUIT

FRESH JUICE

ORANGE OR GRAPEFRUIT

HEALTHY BREAKFAST \$30 PER PERSON

FRESH FRUIT SALAD

HOUSE MADE BRAN MUFFINS

GREEK YOGURT

WITH PRESERVED FRUIT

HOUSE MADE GRANOLA

WITH ORGANIC MILK

VEGETABLE JUICE +\$9

AMERICAN BREAKFAST \$32 PER PERSON

BACON EGG & CHEESE

CASSEROLE EGG, "TICKLER FARM" CHEDDAR, CURED BACON,
ENGLISH MUFFIN

SEASONAL WHOLE FRUIT

HOUSE MADE JELLY DOUGHNUTS

AVAILABLE BREAKFAST ADDITIONS

BOILED FARM EGG \$3 PER PERSON

VEGETABLE JUICE \$9 PER PERSON

SMOKED HAM \$12 PER PERSON

WITH CAPERS, DILL & CRÈME FRAÎCHE

COUNTRY HAM & ENGLISH CHEDDAR PLATTER
\$9 PER PERSON

BAGELS & PASTRIES

ASSORTED BAGELS - \$65 PER DOZEN

CREAM CHEESE, BUTTER, ASSORTED JAMS & PRESERVES

HOUSE MADE DOUGHNUTS - \$25 PER DOZEN

CHOICE OF: CINNAMON SUGAR, LEMON, BAVARIAN CREAM,
JAM FILLED (CHEF'S CHOICE), BLACK & WHITE

HOUSE MADE CROISSANTS - \$38 PER DOZEN

ASSORTED HOUSE MADE MUFFINS
\$40 PER DOZEN

CHOICE OF: BANANA BRAN, CHOCOLATE CINNAMON
& CORN (SEASONAL)

BEVERAGES ON CONSUMPTION

COFFEE OF GRACE - \$55 PER URN

SERVES 16-20 GUESTS

PG TIPS TEA - \$3.50 EACH

FRESH ORANGE & GRAPEFRUIT JUICES - \$24
PER CARAFE

SERVES 8-10 GUESTS