

THE
Colonnade
HOTEL

Breakfast Buffets

The Continental

Selection of Orange and Grapefruit Juice
Display of Sliced Seasonal Fruits and Berries
Selection of Danish, Croissants and Seasonal Muffins
Sweet Butter, Honey and Fruit Preserves
Freshly Brewed Coffee, Decaffeinated Coffee and a Selection of Herb Teas
\$25.00 per person

The French Continental

Selection of Orange and Grapefruit Juice
Display of Sliced Seasonal Fruits and Berries
Croissant Monsieur
Charcuterie
Chocolate Croissant
Baked Brie
Le Coq Danish & Brioche with Cinnamon Sugar
Sweet Butter, Honey and Fruit Preserves
Freshly Brewed Coffee, Decaffeinated Coffee and a Selection of Herb Teas
\$30.00 per person*

The Bostonian

Selection of Orange and Grapefruit Juice
Display of Sliced Seasonal Fruits and Berries
Selection of Cold Cereals with 2% Milk and Skim Milk
Selection of Yogurts and House Made Granola
Scrambled Eggs
Applewood Smoked Bacon
Buttermilk Biscuits & Skillet Sausage Velouté, Pepper Relish
Breakfast Potatoes
Selection of Danish, Croissants and Boston Coffee Cakes
Sweet Butter, Honey and Fruit Preserves
Freshly Brewed Coffee, Decaffeinated Coffee and a Selection of Herb Teas
\$31.00 per person*

***Minimum 25 people**

There is an Additional Charge of \$5.00 Per Person for Fewer Than 25 people

All Menu items, Prices and Fees are subject to a 15% Service Charge, 6% Taxable Administrative Fee and a 7% MA Sales tax.

No Portion of the Administrative fee will be paid as a service gratuity. All prices are subject to change.
Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase risk of food borne illness.
All menu items are prepared with trans-fat free alternatives.

Breakfast Buffets

The Colonnade

Selection of Orange and Grapefruit Juice
Display of Sliced Seasonal Fruits and Berries
Selection of Cold Cereals with 2% Milk and Skim Milk
Selection of Yogurts and House Made Granola
Crème Brûlée Stuffed Challah French Toast, Grand Marnier Syrup
Sirloin Hash, Choron Sauce
Herb Scrambled Eggs
Potatoes O' Brien
Selection of Danish, Croissants and Boston Coffee Cakes
Sweet Butter, Honey and Fruit Preserves
Freshly Brewed Coffee, Decaffeinated Coffee and a Selection of Herb Teas
\$35.00 per person*

The Healthy Start

Selection of Assorted Fruit and Vegetable Juices
Display of Sliced Seasonal Fruits and Berries
Low Fat Muffins
Selection of High Fiber, Low Sugar Cereals with 2% Milk and Skim Milk
Yogurt Parfait
Cottage Cheese
Hard Boiled Eggs
Egg White Burritos, Chicken Sausage, Low Fat Cheese,
Pico de Gallo, Queso Blanco
Low Fat Bagels
Low Fat Cream Cheese and Organic Peanut Butter
Freshly Brewed Coffee, Decaffeinated Coffee and a Selection of Herb Teas
\$33.00 per person*

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Plated Breakfasts

The All American

Chilled Orange Juice
Soft Scrambled Eggs, Exotic Mushrooms
Choice of Applewood Smoked Bacon, Country Sausage Link or House-Made Hash
Gruyère "Tater Tots"
Croissants
Freshly Brewed Coffee, Decaffeinated Coffee and a Selection of Herb Teas
\$24.00 per person

The Colonnade

Chilled Orange Juice
Huevos Rancheros
Fried Eggs, Warm Tortillas, Salsa Rojos, Monterey Jack Cheese, Sausage
Breakfast Potatoes
Croissants
Freshly Brewed Coffee, Decaffeinated Coffee and a Selection of Herb Teas
\$26.00 per person

The Huntington

Chilled Orange Juice
One-Eyed Jack (Brioche & Eggs)
Yukon Potato
Crispy Slab Bacon
Tomato Provençal
Basil Purée
Freshly Brewed Coffee, Decaffeinated Coffee and a Selection of Herb Teas
\$27.00 per person

The Back Bay

Chilled Orange Juice
Jumbo Lump Crab
Poached Eggs
Roasted Tomato Hollandaise
Breakfast Potatoes
Croissants
Freshly Brewed Coffee, Decaffeinated Coffee and a Selection of Herb Teas
\$33.00 per person

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Breakfast Enhancements

Assorted Cold Cereals
With Milk

\$4.00 per person

Fruit and Low Fat Yogurt

\$5.00 per person

Assorted Bagels
Cream Cheese, Sweet Butter and Preserves

\$4.00 per person

Smoked Salmon
Capers, Onion, Tomato, Egg, Bagel

\$13.00 per person

Oatmeal Brûlée
Oatmeal, Raspberry Purée and Caramelized Brown Sugar

\$5.00 per person

Breakfast Pizza
Apple Smoked Bacon, Gruyère Cheese, Scrambled Eggs, Sauce Choron

\$8.00 per person

Breakfast Burrito
Flour Tortilla, Scrambled Egg, Sausage, Monterey Jack and Pico de Gallo

\$8.00 per person

Charcuterie Platter
Cornichon, Mustard

\$9.00 per person

Breakfast Sandwich

Choice of one:

French Ham, Eggs, Gruyère on Croissant

Bacon, Egg, Vermont Cheddar on Croissant

French Toast, Ham, Gruyère

\$9.00 per person

Freshly Brewed Coffee or Decaffeinated Coffee

\$75.00 per gallon

Selection of Herb Teas

\$50.00 per gallon

(Each Gallon Serves 15 People)

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Breakfast Stations

Attendants required at \$100 each

Eggs and Omelets

Prepared to Order

Egg Substitute and Egg Whites offered

Cheddar, Swiss, Mozzarella Cheeses

Diced Ham, Onions, Peppers, Tomatoes

Sliced Mushrooms, Asparagus Tips

\$12.00 per person

Pancake Station

Prepared to Order

Blueberries, Chocolate Chips, Peanut Butter, Nutella, Almond, Bananas, Whipped Cream

\$11.00 per person

Smoked Salmon

Hand Carved to Order

Bagel Basket and Cream Cheese

Diced Red Onions, Egg Whites, Egg Yolks, Capers and Sliced Tomatoes

\$13.00 per person

Parfait Station

Organic Yogurt

Assorted Berries

Biscotti Crumble

Dried Fruit

Raisins

Granola

Butter Rum Bananas

\$9.00 per person

Bloody Mary Bar*

Create Your Own

Celery and Cucumber Sticks, Horseradish, Lemon Wedges,

Green Olives, Tabasco and Freshly Ground Black Pepper

\$15.00 per person

Mimosas and Bellinis*

Champagne Cocktails with Chilled Orange, Grapefruit and Cranberry Juice

Peach and Mango Nectars

\$15.00 per person

***Available after 11:00AM**

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