

## COFFEE & BREAKFAST

Coffee and continental breakfasts are charged per person and scheduled for one hour of unlimited consumption. Guarantees must be within 3% of room set requirements. Extended service arrangements can be made through catering/event services at an additional charge.

### EYE OPENER

Freshly Brewed Coffee, Decaffeinated Coffee and Fine Quality Teas  
6.00

### REFRESHER

Freshly Brewed Coffee, Decaffeinated Coffee, Fine Quality Teas, Assorted Soft Drinks, Bottled Spring and Sparkling Water  
8.50

### REVITALIZE

Freshly Brewed Coffee, Decaffeinated Coffee, Fine Quality Teas, Assorted Soft Drinks, Sparkling Water and Bottled Fruit Juices  
9.75



## CONTINENTAL BREAKFASTS

### RISING SUN

Assorted Chilled Fruit Juices, Mini Breakfast Pastries Baked Fresh on Premises, Butter, Preserves, Freshly Brewed Coffee, Decaffeinated Coffee and Fine Quality Teas  
12.75

### CHIEF'S BAGEL SHOP

Assorted Chilled Fruit Juices, Bagels Baked Fresh on Premises, Cream Cheese, Low-Fat Cream Cheese, Cinnamon Raisin Walnut Spread, Vegetable Cream Cheese, Coffee Cakes, Freshly Brewed Coffee, Decaffeinated Coffee and Fine Quality Teas  
14.50

### THE EXECUTIVE

Assorted Chilled Fruit Juices, Seasonal Melons, Fruits and Berries, Breakfast Breads and Coffee Cakes Baked Fresh on Premises, Butter, Preserves, Freshly Brewed Coffee, Decaffeinated Coffee and Fine Quality Teas  
17.00

### MORNING MARKET CART

Fresh Fruit Salad, Baskets of Whole Fruit, Yogurt Parfaits, Assorted Seasonal Breads and Muffins to Include Sugar-Free Presented in Baskets, Assorted Bottled Juices, Freshly Brewed Coffee, Decaffeinated Coffee and Fine Quality Teas  
18.50

### HEALTHY START

Assorted Chilled Fruit Juices, Baskets of Whole Fresh Fruit, Low-Fat Yogurt, Fat-Free and Sugar-Free Muffins, Sugar-Free Coffee Cakes, Butter Substitute, Preserves, Hard Boiled Eggs, Oatmeal Presented with Raisins and Brown Sugar, Freshly Brewed Coffee, Decaffeinated Coffee and Fine Quality Teas  
18.50

### FIT FOR THE CEO

Assorted Chilled Fruit Juices, Seasonal Melons, Fruits and Berries, Assorted Mini Breakfast Pastries, Coffee Cakes and Assorted Bagels Baked Fresh on Premises, Butter, Preserves, Assorted Cream Cheese, Freshly Brewed Coffee, Decaffeinated Coffee and Fine Quality Teas  
19.50

## BREAKFAST ENHANCEMENTS

Hard Boiled Eggs  
14.00 per dozen

Individual Boxed Cold Cereal Variety with Bananas  
2.50 each

Chief's Bagel Variety Baked Fresh on Premises with Cream Cheese  
34.00 per dozen

Assorted Mini Muffins, Baked Fresh on Premises  
15.50 per dozen

Assorted Mini Breakfast Pastries, Fruit Danish or Croissants,  
Baked Fresh on Premises  
15.50 per dozen

Warm Cinnamon Sticky Buns  
30.00 per dozen

Krispy Kreme Donuts™ Baked Fresh on Premises  
26.00 per dozen

Yogurt Parfaits  
48.00 per dozen

Low-Fat Yogurt  
2.25 each

Granola Bars  
2.25 each

Protein Bars  
4.00 each

Hot Breakfast Sandwiches  
Your Choice of Croissant, Buttermilk Biscuit,  
Baked Fresh Bagel or Low-Carb Wrap  
54.00 per dozen

Order by the Dozen

Select From:

Scrambled Eggs with Cheese and Bacon

Scrambled Eggs with Cheese and Sausage

Scrambled Eggs with Cheese and Canadian Bacon

Egg Whites with Tomato, Onion and Spinach



Guarantee must be within 3% of room set.  
Prices are exclusive of 20% service charge and 6% tax.

## PLATED BREAKFASTS

Plated breakfasts include chilled juice, baskets of freshly baked breakfast pastries, freshly brewed coffee, decaffeinated coffee, and fine quality teas.

### TRADITIONAL

Country Scrambled Eggs, Breakfast Potatoes, Choice of:  
Crisp Bacon, Country Sausage or Smoked Ham  
19.50

### HEART SMART

Scrambled Egg Substitute, Turkey Sausage or Turkey Bacon  
and Grilled Tomato Florentine  
20.50

### BREAKFAST BURRITO

Freshly Scrambled Eggs, Fire Roasted Onions and Peppers,  
Aged Cheddar Cheese Served with Smoked Ham and  
Grilled Pineapple Salsa  
21.00

### STUFFED FRENCH TOAST

Mascarpone and Strawberry Filled French Toast with  
Maple Syrup, Powdered Sugar and Country Sausage  
20.50

### CORNED BEEF HASH

Homemade Hash Served with Scrambled or Poached Eggs  
19.50

### STEAK AND EGGS

Scrambled Eggs and Breakfast Potatoes with your Choice of:  
8-Ounce Sirloin  
25.00  
8-Ounce Pork Chop  
22.00  
5-Ounce Grilled Filet Mignon  
28.00  
6-Ounce Turkey Tenderloin  
22.00

## BREAKFAST BUFFETS

### RISING STAR

(15 person minimum)  
Chilled Fruit Juices, Cubed Seasonal Melons, Fruits and Berries,  
Assorted Fruit Yogurts, Individual Boxes of Cereals with Whole and  
Skim Milk and Bananas

Fluffy Scrambled Eggs or Mohegan Eggs (Scrambled Eggs with  
Onions, Peppers and Mushrooms), Breakfast Potatoes, Crisp Bacon  
and Country Sausage Links

Assorted Mini Breakfast Pastries Baked Fresh on Premises, Toast,  
Butter and Preserves, Freshly Brewed Coffee, Decaffeinated Coffee  
and Fine Quality Teas

25.00

### CONSTELLATION

(25 person minimum)  
Chilled Fruit Juices, Cubed Seasonal Melons, Fruits and Berries,  
Assorted Fruit Yogurts, Individual Boxes of Cereals with Whole and  
Skim Milk and Bananas

A Variety of Bagels Baked Fresh on Premises, Cream Cheese,  
Low-Fat Cream Cheese, Vegetable Cream Cheese and Cinnamon  
Raisin Walnut Spread

Fluffy Scrambled Eggs or Mohegan Eggs (Scrambled Eggs with  
Onions, Peppers and Mushrooms), Crisp Bacon, Corned Beef Hash,  
Sausage or Smoked Pork Loin (Choose Two), Breakfast Potatoes,  
Cheese Blintzes with Fruit Sauce and Sour Cream

Assorted Mini Breakfast Pastries Baked Fresh on Premises, Toast,  
Butter and Preserves, Freshly Brewed Coffee, Decaffeinated Coffee  
and Fine Quality Teas

28.00

### SACHEM'S BREAKFAST BUFFET

(50 person minimum)

Chilled Fruit Juices – Served Table Side, Sliced Fresh Seasonal Melons, Fruits and Berries, Bowls of Granola, Assorted Fruit Yogurts, Individual Boxes of Cereals with Whole and Skim Milk, Bananas and Strawberries

Assorted Mini Breakfast Pastries Baked Fresh on Premises, Butter and Preserves, Bagel Assortment Baked Fresh on Premises, Cream Cheese, Low-Fat Cream Cheese, Vegetable Cream Cheese, Display of Smoked Salmon, Whitefish Salad, Sliced Beefsteak Tomato, Bermuda Onion, Capers and Lemon

Mohegan Eggs (Scrambled Eggs with Onions, Peppers and Mushrooms), Fluffy Scrambled Eggs, Crisp Bacon Strips and Country Sausage, Corned Beef Hash and Breakfast Potatoes

Mascarpone and Strawberry Filled French Toast with Warm Maple Syrup, Toasted Pecans and Whipped Cream. Freshly Brewed Coffee, Decaffeinated Coffee and Fine Quality Teas

32.00



Guarantee must be within 3% of room set.  
Prices are exclusive of 20% service charge and 6% tax.

### BREAKFAST BUFFET ENHANCEMENTS

The following enhancements may be added to any breakfast buffet at the additional charge shown.

#### WAFFLES

Fresh Belgian Waffles with Warm Maple Syrup, Fresh Berries, Toasted Pecans, Whipped Butter and Whipped Cream

8.50 per person

May be prepared fresh by Chef Attendant at 100.00 per Chef

#### OMELETS

Fresh Eggs and Omelets Prepared to Order with a Variety of Toppings, Egg Whites and Low Cholesterol Eggs Included

10.00 per person

100.00 per Chef

#### BREAKFAST SANDWICHES

Hot Breakfast Sandwiches on your Choice of Croissant, Buttermilk Biscuit, Freshly Baked Bagel or Low-Carb Wrap

54.00 per dozen

Order by the Dozen

Select From:

Scrambled Eggs with Cheese and Bacon

Scrambled Eggs with Cheese and Sausage

Scrambled Eggs with Cheese and Canadian Bacon

Egg Whites with Tomato, Onion and Spinach

Bloody Marys, Screwdrivers and Mimosas

65.00 per gallon

## BREAKFAST BUFFET ENHANCEMENTS

### THE CARVING BOARD

100.00 per Chef

#### CARVED BAKED COUNTRY HAM

(Serves 20)

Herb Mayonnaise, Honey Mustard, Orange Marmalade,  
Mini Buns and Cheddar Biscuits

175.00

#### CARVED HERB-CRUSTED BONELESS PRIME RIB OF BEEF

(Serves 25)

Creamy Horseradish, Herb Mayonnaise, Country Mustard,  
Au Jus and Mini Buns

325.00

## BREAKFAST TO BRUNCH ENHANCEMENTS

Choose one or more of the following enhancements to create your personalized brunch:

Chicken Forestier – Breast of Chicken with a Mushroom Brown Sauce

5.00 additional per person

Soy and Honey Glazed Grilled Salmon

5.00 additional per person

The above served with Fresh Seasonal Vegetables and Wild Rice Pilaf

Cheese Tortellini with Pancetta, Peas and Cracked Black Pepper

in Alfredo Sauce

3.00 additional per person