

Breakfast



ROYAL PARK HOTEL

Continental Breakfasts

Classic Continental Breakfast

Orange and Grapefruit Juice
Seasonal Sliced Fresh Fruit, Assorted Berries
and Whole Fruit
Fresh Baked European Style Breakfast Pastries, Croissants,
Muffins and Assorted Bagels,
Sweet Butter, Fruit Preserves and Flavored Cream Cheese
Fresh Brewed Coffee, Decaffeinated Coffee
and Assorted Herbal Teas
\$16 Per Guest

Spa Continental Breakfast

Orange, Grapefruit, Carrot, Apple Tomato and V-8 Juice
Assorted Dry Cereals, Apricot and Almond Granola, Skim
Milk, Irish Oatmeal with Dried Cherries, Brown Sugar and
Cinnamon, Carrot, Bran and Pumpkin Cranberry Muffins,
Coffee, Decaf, Assorted Herbal Teas, Bottled Water
\$18 Per Guest

Royal Continental Breakfast

Orange, Grapefruit, Tomato, Cranberry and V8 Juice
Seasonal Sliced Fresh Fruit, Berries and Whole Fruit
Fresh Baked European Style Breakfast Pastries,
Croissants and Muffins
Assorted Bagels, Sweet Butter, Fruit Preserves
and Flavored Cream Cheese
*Sliced Smoked Salmon with Cream Cheese
and Traditional Garnishes
Fresh Brewed Coffee, Decaffeinated Coffee
and Assorted Herbal Teas
\$19 Per Guest

Continental Breakfast Enhancements

Miniature Ham and Cheese Croissants
\$36 Per Dozen

Scrambled Eggs* with Smoked Salmon
on Rosti Potato with Chive Cream
\$5 Per Guest

Wild Mushroom, Baby Spinach and Gruyere Quiche
\$5 Per Guest

Assorted Individual Fruit Yogurts with Granola
\$4 Per Guest

Assorted Breakfast Cereals with Whole, 2% or Skim Milk
\$5 Per Guest

Crepe Station

Blueberry, Lemon, Cherry, Powered Sugar
\$10.00 Per Guest, \$100 Chef Fee

Creamy Irish Oatmeal with Brown Sugar,
Dried Cherries and Pure Maple Syrup
\$5 Per Guest

Breakfast Burrito, Flour Tortillas, Scrambled Eggs,
Spanish Sausage, Grated Cheddar Cheese, Guacamole,
Black Beans, Salsa, Sour Cream
\$6 Per Guest

Bircher Muesli with Fresh Berries and Organic Plain Yogurt
\$6 Per Guest

Tofu Smoothie Station

\$3.75 per Guests Plus \$75.00 Attendant Fee

A minimum of ten guests applies for continental breakfast.
Service charge to apply for parties that fall under the established minimum.

All prices are subject to a 21% taxable gratuity and 6% sales tax. All menu items and prices are subject to availability and market price adjustment.
Consuming raw or undercooked eggs, meat, shellfish and seafood may increase your risk of food borne illnesses.

* Items marked with an asterisk may be cooked to order.

Brunch Buffets

Rochester Breakfast Buffet

Orange, Grapefruit and Cranberry Juice
Seasonal Sliced Fresh Fruit
Fresh Baked Breakfast Pastries with Fruit Preserves
and Sweet Butter
Assorted Fruit Yogurts
*Fluffy Scrambled Eggs with Chopped Chives
Crisp Apple-Wood Smoked Bacon
and Country Sausage Links
Seasoned Cottage Fried Potatoes
Fresh Brewed Coffee, Decaffeinated Coffee
and Assorted Herbal Teas
\$19 Per Guest

Country Breakfast Buffet

Orange, Grapefruit and Cranberry Juice
Seasonal Sliced Fresh Fruit
Fresh Baked Breakfast Pastries with Fruit Preserves
and Sweet Butter
Assorted Fruit Yogurts
French Toast with Powdered Sugar and Maple Syrup
*Fluffy Scrambled Eggs with Peppers, Onions
and Cheddar Cheese
Buttermilk Biscuits with Sausage Gravy
Crisp Apple-Wood Smoked Bacon
and Country Sausage Links
Seasoned Cottage Fried Potatoes
Fresh Brewed Coffee, Decaffeinated Coffee
and Assorted Herbal Teas
\$22 Per Guest

Healthy Choice Buffet

Orange, Grapefruit and Cranberry Juice
Diced Fresh Fruit Medley
Low Fat Yogurts
Creamy Irish Oatmeal with Dried Cherries
and Brown Sugar
Assorted Dry Cereals, Apricot and Almond Granola
Oven Baked Breakfast Potatoes
Fluffy Scrambled Egg Beaters
Turkey Bacon and Sausage
Fresh Brewed Coffee, Decaffeinated Coffee
and Assorted Herbal Teas
\$18 Per Guest

The Paint Creek Brunch

Orange, Grapefruit and Cranberry Juice
Fresh Baked Breakfast Pastries with Fruit Preserves
and Sweet Butter
Cinnamon French Toast with Powdered Sugar
and Maple Syrup
*Fluffy Scrambled Eggs
Crisp Apple-Wood Smoked Bacon
and Country Sausage Links
Seasoned Cottage Fried Potatoes
Mixed Organic Greens with Artichokes,
Grape Tomatoes and Red Onions
*Sliced Sirloin Bordelaise with Wild Mushrooms
Breast of Chicken Picatta
Chef's Garden Vegetable Medley & Wild Rice Pilaf
Selection Chef's Choice Desserts
Fresh Brewed Coffee, Decaffeinated Coffee
and Assorted Herbal Teas
\$28 Per Guest

A minimum of 25 guests applies for brunch buffets.
Service charge to apply for parties that fall under the established minimum.

Brunch Buffets

Sunrise Brunch

Orange, Grapefruit and Cranberry Juice
Seasonal Sliced Fresh Fruit and Mixed Berries
Fresh Baked Breakfast Pastries and Bagels with Assorted Cream Cheese, Fruit Preserves and Whipped Butter
French Toast with Maple Syrup
*Fluffy Scrambled Eggs with Chopped Chives
Scottish and Hot Smoked Salmon Display with Traditional Garnishes
Fresh Brewed Coffee, Decaffeinated Coffee and Assorted Herbal Teas
\$25 Per Guest

Sunrise Enhancements

Cheese Blintzes with Blueberry Compote (Substitute For French Toast)
\$2.00 Per Guest

Seasoned Cottage Fried Potatoes
\$2.00 Per Guest

Yogurt Bar, Lemon and Plain Yogurt with Granola and Dried Fruits
\$2.50 Per Guest

Deep Dish Quiche (One Choice of Various Flavors Available)
\$4.00 Per Guest

Brunch Sweet Display
Cookies, Brownies, Bars and Mini Fruit Tarts
(3 Pieces per Person)
\$5.00 Per Guest

All chef attended action stations at menu prices.
A minimum of 25 guests applies for brunch buffets.
Service charge to apply for parties that fall under the established minimum.

Breakfast Action Stations

Smoked Atlantic Salmon Station*

Toasted Bagels, Sliced Vine Ripened Tomatoes, Red Onions and Cream Cheese
\$8 Per Guest
25 Guests Minimum

Waffle Station

Featuring Fresh Made Waffles, Fresh Whipped Cream, Maple Syrup,
Whipped Butter, Toasted Pecans and Berry Compote
Chef Attendant Fee \$100.00 (We Recommend One Chef Attendant per 50 Guests)
\$6 Per Guest
25 Guests Minimum

Omelet Station

Cheddar and Swiss Cheese, Peppers, Tomatoes, Baby Spinach, Scallions,
*Smoked Salmon, Bacon, Sausage, Smoked Ham, Chorizo Sausage, Onions, Tomato Salsa
Chef Attendant Fee \$100.00 (We Recommend One Chef Attendant per 50 Guests)
\$7 Per Guest
25 Guests Minimum

Fresh Fruit Smoothie Station

Assorted Fruits and Berries, Yogurt, Fruit Puree, Protein Powder and Soy Milk
Blended to Order by Your Service Attendant (\$50.00 Server Fee applies)
\$6 Per Guest
25 Guests Minimum