

PLATED BREAKFAST

It is our pleasure to offer you custom menus, featuring local, organic and sustainable ingredients or healthy options from our Fairmont Lifestyle Cuisine program. Our Conference Services & Catering Managers would be pleased to provide you with further information on these selections

APPETIZERS

Seasonal Berries*	7.00
Sliced Seasonal Fruits with Berries*	7.00
Mixed Seasonal Berry Yogurt Parfait	7.00
Mini Fruit Kebobs with Honey Yogurt and Mint Dip	7.00
Exotic Fruit Salad with Lavender infused Syrup	7.00
Chilled Half Grapefruit*	5.00

ENTRÉES

Scrambled Eggs with Fresh Chives or “Egg Beaters*”	23.00
Eggs Benedict with Steamed Asparagus	26.00
French Toast with Apple Cinnamon Raisin Compote	23.50
Smoked Salmon served with Diced Red Onion, Capers, Sliced Tomato, Chopped Egg and Cream Cheese piped on Lemon Leaf, Accompanied by a Plain Bagel	26.00
Blueberry Blintzes, Raspberry Coulis	24.00
Two Cheese Blintzes with Fresh Fruit Compote	25.00
Breakfast Quiche: Choose from Ham, Cheese, Broccoli, Mushrooms or Peppers	23.00
Poached Eggs on Crab Cakes with Hollandaise Sauce	26.00
Lobster, Vermont Cheddar and Scallions Scrambled Eggs	28.00
Apple Smoked Bacon, Potatoes, Onions and Swiss Cheese Frittata with Chive Sour Cream	26.00

All Breakfast Entrées Include:

Breakfast Pastries, Fresh Fruit Juice, Breakfast Potatoes, and your Choice of a Breakfast Meat
Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Teas

BUFFET BREAKFAST

CONTINENTAL BREAKFAST	27.00
Orange and Grapefruit Juices Assorted Muffins, Croissants, Danish Pastries and Assorted Bagels Sweet Butter, Marmalade, Preserves and Cream Cheese Sliced Seasonal Fruit and Berries Freshly Brewed Coffee, Espresso, Decaffeinated Coffee and Assorted Teas	
THE DELUXE CONTINENTAL	31.00
Orange and Grapefruit Juices Assorted Muffins, Croissants, Danish Pastries and Assorted Bagels Sweet Butter, Marmalade, Preserves and Cream Cheese Assorted Individual Cereals with Whole and Skim Milk Individual Yogurt with Fresh Mix-ins to include: Fresh Berries, Walnuts, and Honey Sliced Seasonal Fruit and Berries Freshly Brewed Coffee, Espresso, Decaffeinated Coffee and Assorted Teas	
THE "GREEN" CONTINENTAL	31.00
Orange and Cranberry Juices Organic Fruit Kabobs with Local Honey Organic Yogurt Parfaits "100 Mile" Open Faced Smoked Salmon and Cream Cheese Mini Bagels Organic Freshly Brewed Coffee, Espresso, Decaffeinated Coffee and Assorted Teas	
THE NEW YORKER	30.50
Orange and Grapefruit Juices Sliced Seasonal Fruit and Berries Cheese Blintzes with Assorted Toppings Assorted Individual Cereals with Whole and Skim Milk Bagels with Smoked Salmon, Chopped Egg, Capers, Onions, Tomato and Cream Cheese Freshly Brewed Coffee, Espresso, Decaffeinated Coffee and Assorted Teas	
LIFESTYLE BREAKFAST*	33.50
Low Fat Muffins, Bagels and Fruit Bread Yogurt Parfaits and Soymilk Smoothies Assorted Low Carb Bars Orange and Grapefruit Juices Freshly Brewed Coffee, Espresso, Decaffeinated Coffee and Assorted Teas	

All items are priced per person unless otherwise specified. All prices are in U.S. dollars and subject to change.

Prices are subject to 15% Gratuity, 7% Administrative Fee and 7% Mass. Sales Tax.

() Denotes Lifestyle Cuisine (**) Denotes Locally Grown or Organic*

Consuming raw or undercooked meats may increase risk of foodborne illness.

Fairmont is committed to your health and well-being by preparing all cuisine with trans-fat free alternatives.

Effective August 2009

PLAZA BREAKFAST BUFFET

38.00

30 Guest Minimum

Orange and Grapefruit Juices
Sliced Seasonal Fruits and Berries
Assorted Individual Cereals with Whole and Skim Milk
Individual Yogurts with Granola Mix-Ins

*** **

Please Select Two of the Following:

Scrambled Eggs
Eggs Benedict
Eggs Florentine
Silver Dollar Pancakes with Warm Maple Syrup
Bacon, Egg and Cheese Croissant
Breakfast Quesadilla with Condiments to Include: Salsa, Guacamole and Sour Cream
Cheese Blintzes with Fruit Toppings
French Toast with Apple Cinnamon Raisin Compote, Warm Maple Syrup

*** **

Please Select One Breakfast Meat and One Potato:

Grilled Sausage, Rasher of Bacon, Smoked Ham, Chicken Sausage or Turkey Bacon
Hash Browns or Home Fried Potatoes

Assorted Croissants, Muffins, Danish Pastries and Bagels
Sweet Butter, Preserves, Honey and Cream Cheese
Freshly Brewed Coffee, Espresso, Decaffeinated Coffee and Assorted Teas

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BRUNCH ENHANCEMENTS

OMELET STATION	12.00
Culinary Attendant, \$140.00	
Our Chef will prepare to order	
Condiments to include:	
Swiss, Feta, Scallions, Asparagus, Tomatoes, Spinach, Onions, Ham, Bacon, Mushrooms and Peppers	
CREPE STATION	12.00
Culinary Attendant, \$140.00	
Our Chef will prepare to order crepes in Brown Sugar and Butter with Choice of Topping:	
Warm "Suzette" Sauce, soft Nutella, Vanilla "Crème Anglaise", Mixed Berry Coulis, Caramel Sauce, Whipped Cream, and Toasted Almonds	
BELGIAN WAFFLE STATION	12.00
Culinary Attendant, \$140.00	
A favorite with your choice of Fresh Fruit Toppings, Whipped Cream and Maple Syrup	
SALMON STATION	225.00
per side	
Culinary Attendant, \$140.00	
Carved to order:	
Norwegian Smoked Salmon (<i>One side serves 25 guests</i>).	
Assorted Bagels, Chopped Eggs, Red Onion, Capers, Sliced Tomatoes and Assorted Cream Cheeses	

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BUFFET BRUNCH

50 Guest Minimum

CHILLED FRUIT JUICES

65.00

Please Select Three of the Following:

Orange Juice, Grapefruit Juice, Tomato Juice,
Apple Juice, Pineapple Juice, Cranberry Juice

COLD DISPLAY

Sliced Seasonal Fruit and Berries Display, Honey Walnut Sauce*
Tomato and Buffalo Mozzarella with Basil and Pine Nuts
Grilled Vegetable Display*
Haricot Vert Salad, Truffle Vinaigrette*
Assorted Baby Greens, Balsamic Vinaigrette*
Rock Shrimp and Bow Tie Pasta, Pesto Vinaigrette*

BREAKFAST ITEMS

Please Select Four of the Following:

Scrambled Eggs, Eggs Benedict or Eggs Florentine
Silver Dollar Pancakes with Warm Maple Syrup
Cheese Blintzes with Sour Cream and Fruit Toppings
French Toast with Apple Cinnamon Raisin Compote and Warm Maple Syrup
Grilled Sausage, Rasher of Bacon, Smoked Ham, Chicken Sausage or Turkey Bacon
Hash Browns or Home Fried Potatoes
Potato Pancake with Poached Egg, Red Wine Mushroom and Onion Bacon Sauce
Smoked Salmon Breakfast Quesadilla

LUNCHEON ENTRÉES

Please Select Two of the Following:

Grilled Salmon, Sorrel Cream Sauce
Herb Marinated Chicken Breast, Mushroom Sauce
Shrimp and Scallop Risotto with Spinach**
Sliced Beef Tenderloin, Shallot and Red Wine

Chef's Selection of Seasonal Vegetables and Rice or Potatoes

BREADS

Assorted Muffins, Croissants, Danish Pastries and Assorted Bagels
Preserves, Honey and Cream Cheese
Assorted Breads, Rolls and Sweet Butter

DESSERTS

Assorted Pastries and Gourmet Cakes
Freshly Brewed Coffee, Espresso, Decaffeinated Coffee and Assorted Teas

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