

The Muse Hotel

Breakfast

□ CONTINENTAL BREAKFAST

- Assorted Fresh Seasonal Sliced Fruit
- Croissants, Muffins, Danishes
- Bagel with Low Fat Cream Cheese
- Butter and Fruit Preserves
- Fresh Squeezed Orange, and Grapefruit Coffee and Tea
- Served with whole, Skim & Soy Milk, Cream

\$43.00 Per Person

□ CONTINENTAL BREAKFAST PLUS

- Assorted Fresh Fruit
- Individual Low Fat Yogurts
- Cold Cereal Selection & Granola
- Seasonal Berries
- Bagels with Low Fat Cream Cheese
- Assorted Danish, Muffins, & Croissants
- Butter & Fruit Preserves
- Fresh Squeezed Orange, Grapefruit, coffee and Tea
- Served with whole, Skim & Soy Milk, Cream

\$49.00 Per Person

□ HEALTHY BREAKFAST

- Assorted Fresh Seasonal Sliced Fruit
- Assorted Individual Greek Yogurts
- Assorted Dry Breakfast Cereals and Granola Served with Whole, Low-Fat, Skim and Soy Milks
- Bran Muffins
- Egg White Scrambled with Spinach, Cherry Tomatoes, Wild Mushrooms
- Buckwheat Pancakes-soy butter, agave syrup, berries
- Choice of Meat: Turkey Bacon or Turkey Sausage
- Fresh Squeezed Orange, Grapefruit and Apple Juices

\$69 Per Person

□ FULL AMERICAN

- Assorted Fresh Seasonal Sliced Fruit
- Individual Low Fat Yogurts
- Cold Cereal Selection & Granola
- Bagels with Low Fat Cream Cheese
- Assorted Danish, Muffins, & Croissants
- Butter and Fruit Preserves
- Buttermilk Pancakes with cinnamon butter & warm Vermont maple syrup
- Herb Scrambled Eggs
- Choice of Meat: Apple Wood Smoked bacon or Cured Ham or Country Style Sausage Links
- Home Fries Potatoes
- Fresh Squeezed Orange, Grapefruit Juice, Coffee and Tea

\$59 Per Person

All food and beverage charges shall be subject to applicable taxes at the current rate of 8.875%, an administrative fee of 3% and gratuity at 20%, which shall be automatically added. Please note that the administrative fee does not represent a tip or gratuity for wait staff employees, bartenders, or other service employees and that all or some portion of the administrative fee and gratuities may be taxable under applicable law.

Minimum of 10 guests is required for all meals. Buffets are based on a maximum of 2 hours. Please advise catering of any food allergies prior to event.

PLATED BREAKFAST

Choice of Two

- **Sliced Fresh Fruit**
- **Low Fat Vanilla Yogurt & Strawberry Parfait with Crunchy Granola**
- **Steel Cut Irish Oatmeal**
with brown sugar & cinnamon
- **Smoked Norwegian Salmon**
with dill cream cheese
- **Cold Cereal Selection with Whole or Skim Milk**

Choice of Two

- **2 Eggs Scrambled**
with fresh herbs, apple wood smoked bacon or country link sausage. Rosemary home fries
- **Egg White Scrambled**
wild mushroom, spinach, tomato, farro hash
- **Poached Eggs Benedict**
english muffins, canadian bacon, hollandaise
- **Buttermilk Pancakes**
with vermont maple syrup
- **Whole Wheat Pancakes**
agave nectar, berries
- **French Toast with cinnamon butter**
- warm vermont maple syrup

ON THE TABLE:

- **Assorted Danish, Muffins & Croissants**
- **Butter & Fruit Preserves**
- **Fresh Orange Juice**
- **Fresh Brewed Coffee, Mighty Leaf Organic tea, whole milk, Skim & Soy Milk, Cream**

\$56 Per Person

COMPLIMENT YOUR BREAKFAST

- **Catskill Mountain Smoked Salmon**
Sliced tomato, red onion & capers
\$16 Per Person
- **Poached Eggs Benedict**
english muffin, Canadian bacon,
hollandaise sauce
\$12 Per Person
- **Herb Scrambled Eggs**
\$8 Per Person
- **Egg White Wraps**
baby spinach, cherry tomato
\$12 Per Person
- **Ham & Cheese Croissants**
\$11 Per Person
- **Breakfast Meats:**
apple wood smoked bacon, turkey bacon,
country style sausage links, cured ham or
chicken apple sausage
\$7 Per Person
- **Hot Steel Cut Irish Oatmeal**
with brown sugar and raisins
\$6 Per Person
- **Faro Hash**
apples, honey, golden raisins
\$8 Per Person
- **Buttermilk Pancakes**
cinnamon butter and warm vermont
maple syrup
\$9 Per Person
- **Whole Wheat Pancakes**
agave nectar & berries
\$10 Per Person
- **Build Your Own Parfait Bar**
\$9 Per Person
- **Greek Yogurt**
\$9 Per Person
- **Fruit Smoothie**
(chef choice of two)
\$10 Per Person
- **Fresh Fruit Kabobs**
with honey yogurt sauce
\$12 Per Person
- **Croissants, Danish, Muffins, or English Muffins**
\$39 Dozen
- **Bagel s**
with low fat cream cheese
\$42 Dozen
- **Sliced Fresh Fruits**
\$7 Per Person
- **Cottage Cheese**
\$5 Per Person
- **Omelet Station**
(chef fee required \$200)
\$16 Per Person

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