**BREAKFAST - BUFFETS**

Bid your closest family and friends farewell the morning after your wedding celebration. (The room rental for the banquet room used during your “recovery wedding breakfast” will be waived if your wedding reception has been booked at the Saratoga Hilton.)

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**The Bakery Basket**
House baked Bridor pastries and croissants
Whipped butter and fruit preserves
Freshly brewed coffees and selection of fine teas
Florida orange juice
$14.00

**The Executive Continental**
Clover honey marinated fruit and berries, whole bananas
Greek and fruit yogurts
Bridor house baked pastries and croissants
Bruegger’s bagels, whipped cream cheese, butter and preserves
Kashi and Kellogg cereals
Whole and skim milk
Freshly brewed coffees and selection of fine teas
Florida orange and grapefruit juices
$18.00

**European Continental Breakfast**
Seasonal fresh fruit and berries, bananas
Boiled, chilled organic brown eggs
Prosciutto di parma, cured ham, hard salami, manchego
Toasted baguettes, chocolate croissants, whipped butter, Nutella and fruit preserves
Freshly brewed coffees and selection of fine teas
Florida orange and grapefruit juices
$20.00

**Starting Gate - Breakfast Buffet**
Freshly brewed coffees and selection of fine teas
Florida orange and grapefruit juices
Seasonal fresh fruit and berries, whole bananas
Greek and fruit yogurts
Bridor house baked pastries and croissants
Kashi and Kellogg cereals
Whole and skim milk
Fluffy scrambled eggs with fresh herbs
Bacon or sausage, roasted breakfast potatoes
$24.00

**Enhancements continued**

**Steel Cut Irish Oatmeal**
Steel cut Irish oatmeal with golden raisins, honey, nuts, raisins, brown sugar, milk
$4.00

**Pancakes, Waffles or French Toast**
Butter, maple syrup, fresh berries, bananas, apple compote, walnuts
$4.00

**Specialty Egg**
NY deli egg on a roll - Vermont cheddar - thick smoked bacon on brioche
$5.00

**Specialty**
Atlantic smoked salmon - chive, lemon caper and whipped cream cheese, Bruegger’s bagels, sliced tomato, shaved Bermuda onion and creamery butter
$8.00

**Hard Boiled Egg**
Boiled, chilled eggs - $16.00 per dozen
Boiled, chilled organic brown eggs - $18.00 per dozen

**Smoothie/Juice Bar — Select two**
Banana nutella
Mixed berry
Mango ginger
Pomegranate spritzer
$4.00
Going Green - Green apple, kiwi, celery, spinach, kale
$5.00

**Action Station - Made To Order**
Add that personal touch to your morning

**Omelet**
Bacon, ham, onions, mushrooms, tomatoes, peppers, spinach, feta, swiss and cheddar cheese
$6.00

**Enhancements**

**Eggs Bundle**
Fluffy scrambled eggs with fresh herbs
Bacon or sausage, smoked paprika skillet potatoes (GF)
$8.00

**Adirondack scramble** - Virginia country ham, peppers, scallion, Cabot cheddar with hash browns (GF)
$8.00

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*Pricing is quoted per person and subject to change prior to signed contract. 21% service charge and 7% tax is additional on all food and beverage pricing. 25 person minimum required for buffets. 1/18/16*