

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.)

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

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

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

**Additional chef fee of \$125 per 75 guests applies to live
action stations.**

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