

Banquets by the OU INN

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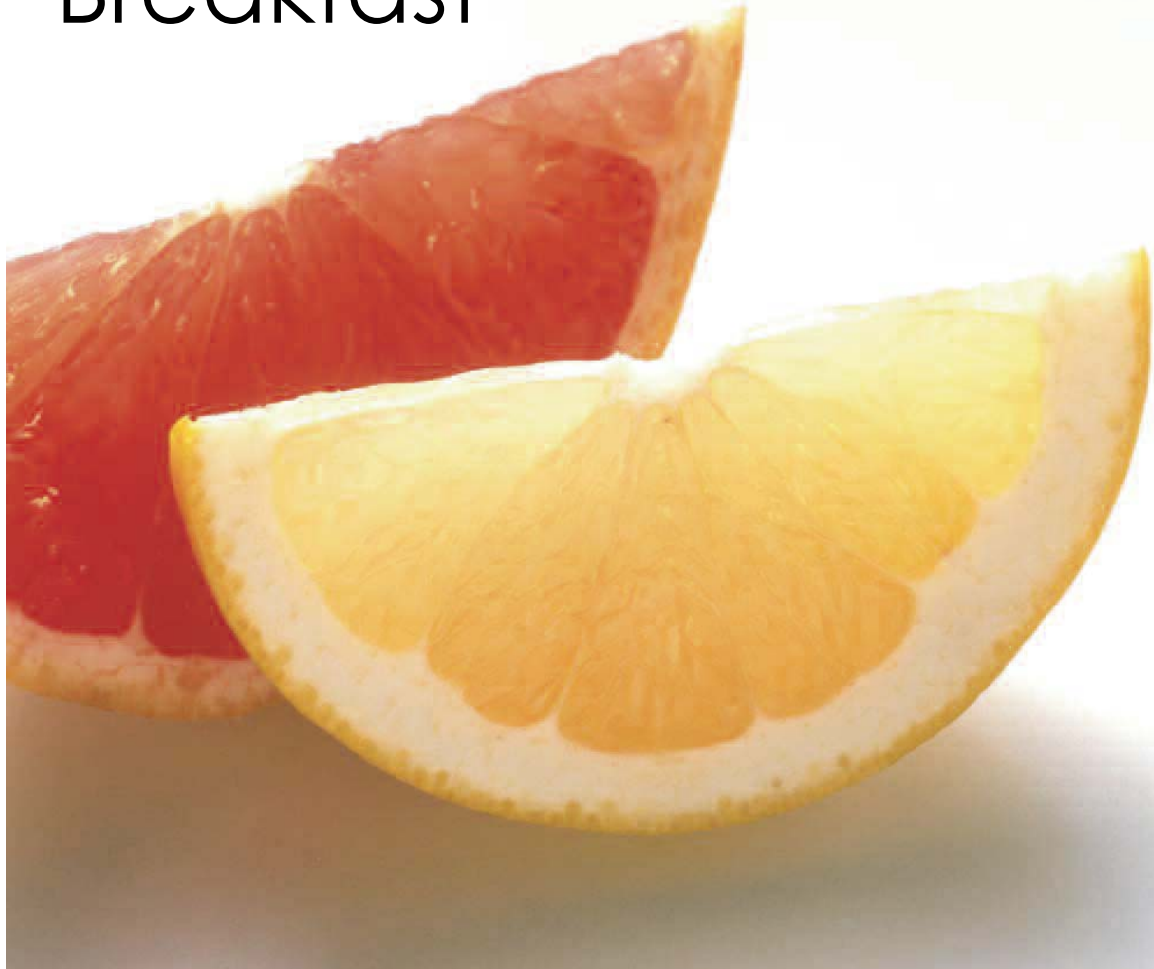
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Breakfast



Prices are per person. A customary 18% taxable service charge and sales tax will be added to prices

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Breakfast Plates

all breakfast entrees include coffee, tea and decaffeinated coffee and a selection of chilled juices

TRADITIONAL \$11.95

scrambled eggs served with bacon, sausage or grilled ham, tomato provencale and breakfast potatoes.

EGGS BENEDICT \$12.95

two poached eggs, grilled canadian bacon and english muffin, topped with hollandaise sauce, served with fresh steamed asparagus and breakfast potatoes.

SCRAMBLED EGG BEATERS \$11.95

peppers, onions, tomatoes and low-fat mozzarella cheese accompanied by fresh fruit and a bran muffin.

THICK FRENCH TOAST \$11.95

dipped in crispy corn flake crust served with country style sausage.

PUMPKIN BREAD FRENCH TOAST \$12.95

our famous pumpkin bread french toast served with crispy bacon. A traditional favorite!



Breakfast Buffets (minimum of 20 people)

AM BEVERAGE SERVICE \$5.95

selection of chilled juices, coffee, decaffeinated coffee and selection of teas.

AMERICAN CONTINENTAL \$8.95

selection of chilled juices, coffee, decaffeinated coffee and selection of teas, accompanied with an assortment of danish, muffins and bagels, butter, cream cheese and preserves.

REGENCY CONTINENTAL \$11.95

selection of chilled juices, coffee, decaffeinated coffee and selection of teas, accompanied with an assortment of danish, muffins, bagels, butter, cream cheese, preserves, assorted cereal, flavored yogurts with dried fruit and granola, finished with a variety of whole fruit and whole bananas.

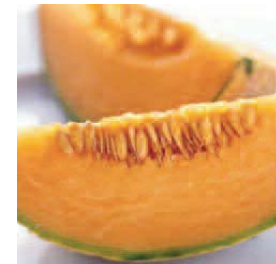
SUNRISE BUFFET \$13.95

selection of chilled juices, coffee, decaffeinated coffee and selection of teas, fresh market style fruit, scrambled eggs, sausage or bacon, breakfast potatoes, danish and muffins.

add pancakes or french toast \$2.00 per person

COUNTRY STYLE BREAKFAST \$14.95

selection of chilled juices, coffee, decaffeinated coffee and selection of teas, fresh market style fruit, southern grits with cheddar cheese, farm fresh scrambled eggs, hot buttermilk biscuits and gravy, country ham, sausage, breakfast potatoes, assorted preserves and apple butter.



SOUTHWESTERN BREAKFAST BUFFET \$15.95

selection of chilled juices, coffee, decaffeinated coffee and selection of teas, fresh market style fruit, cinnamon rolls, build your own breakfast taco with scrambled eggs, chorizo, peppers, onion, tortillas, cheddar cheese and salsa. served with refried beans and potato hash.

NEW YORK STYLE BUFFET \$18.95

selection of chilled juices, coffee, decaffeinated coffee and selection of teas, fresh market style fruit, smoked salmon with red onion, tomatoes, capers, assorted bagels, scrambled eggs with chives, potato pancakes, cheese blintzes with raspberry melba, assorted fruit breads, muffins, cream cheese, butter and preserves.

add an omelet station to any of our breakfast buffets for only \$5.00 per person | minimum of 20 people | \$50 attendant fee is required



CHAMPAGNE BRUNCH

(minimum of 25 people)

selection of chilled juices, coffee, decaffeinated coffee and selection of teas

chilled orange, cranberry and apple juice

2%, fat free and chocolate milk

fresh market style fruit

assorted yogurts and cereals

danish, muffins, bagels with cream cheese,
white and wheat bread, butter and preserves

live omelet station *

prepared to order with garden vegetables, crisp bacon, honey roasted ham,
peppers and cheddar cheese

pancakes or waffles with strawberry topping

crisp field greens with assorted dressing

fresh mozzarella and tomato vinaigrette with fresh basil

seared cod with pineapple mango salsa

grilled breast of chicken with wild mushroom sauce

carved beef sirloin* with peppercorn cognac demi glaze

chef's selection of fresh vegetables

chef's selection of potatoes

a selection of sweet delicious desserts

and of course endless champagne throughout the brunch!

\$26.95 per person

* attendant required at \$50 each, based upon 1 attendant per 50 guests