



1910

## **Continental Breakfast**

**Chef's Selection of Breakfast Pastries**

**Coffee and Tea**

**\$12.50**

**Chef's Selection of Breakfast Pastries**

**Fresh Fruit**

**Coffee and Tea**

**\$16.50**

**Chef's Selection of Breakfast Pastries and Sweet Rolls**

**Bagels with Whipped Butter and Cream Cheese**

**Sliced Fresh Fruit**

**Coffee and Tea**

**\$17.95**

### **Breakfast at Wellesley**

**\$24.50 per person (minimum 30 guests)**

**Chef's Selection of Breakfast Pastries and Sweet Rolls**

**Bagels with Whipped Butter and Cream Cheese**

**Sliced Fresh Fruit**

**Farm Fresh Scrambled Eggs**

**Vanilla Brioche French Toast with Crock of Vermont Maple Syrup**

**Golden Brown Home Fries**

**Bacon and Sausage**

**Coffee and Tea**

**\*prices do not include house charge or tax**



**Brunch at Wellesley**  
**\$32.50 per person (minimum 30 guests)**

**Chef's Selection of Breakfast Pastries and Sweet Rolls**  
**Bagels with Whipped Butter and Cream Cheese**  
**Sliced Fresh Fruit**  
**Poached Eggs Benedict with Hollandaise Sauce**  
**Vanilla Brioche French Toast with Crock of Vermont Maple Syrup**  
**Bacon and Sausage**  
**Golden Brown Home Fries**  
**Sautéed Chicken Breast Marsala with Rice**  
**Coffee and Tea**

**Extra Stations**

**In addition to brunch menu price**

**Omelets and Eggs to Orders**  
**with all accompaniments prepared by our Chef**  
**\$8.50**

**Buttermilk Waffles made to order**  
**With Vermont Maple Syrup,**  
**Fresh Strawberry Sauce, Chocolate Sauce**  
**and Fresh Whipped Cream**  
**\$8.00**

**\$75.00 per Culinary Attendant**

**\*prices do not include house charge or tax**