



# The Millennium Bostonian Hotel 2011 Social Brunch Menu





## Breakfast Buffets

*All Breakfasts Include:*

*Freshly Ground Organic Coffee, Decaffeinated Coffee & a Selection of Fine Teas*

### **The Millennium Continental Breakfast**

Chilled Orange, Grapefruit & Cranberry Juices

Sliced Fruits and Berries of the Season

Freshly Baked Danish, Croissants, and Assorted Muffins with Sweet Butter, Honey & Fruit Preserves

Assorted Bagels and Cream Cheese

*\$21.00 per person*

### **American Staples**

Chilled Orange, Grapefruit & Cranberry Juices

Freshly Baked Danish, Croissants, and Assorted Muffins with Sweet Butter, Honey & Fresh Fruit Preserves

Whole Wheat & White Bread for Toasting

Farm Fresh Scrambled Eggs

Apple Smoked Bacon and Country Link Sausage

Home Fried Potatoes with Fresh Herbs

*\$29.00 per person*

### **Millennium Brunch**

Chilled Orange, Grapefruit & Cranberry Juices

Fruit, Honey Scented Yogurt & Granola Parfaits

Freshly Baked Danish, Croissants, and Assorted Muffins

Assorted Bagels and Cream Cheese

Maine Smoked Salmon with tomatoes, capers, red onion, chopped egg & lemon

Spinach, Pancetta, Sundried Tomato & Basil Quiche

Create Your Own Mini Sandwiches Bar: Curried Chicken Salad, Herbed Egg Salad, and Tuna Salad

Assorted Freshly Baked Cookies & Bars

*\$31.00 per person*

### **Royal Brunch**

Chilled Orange, Grapefruit & Cranberry Juices

Fruit, Honey Scented Yogurt & Granola Parfait

Freshly Baked Danish, Croissants, and Assorted Muffins

Assorted Bagels and Cream Cheese

Farm Fresh Scrambled Eggs

Black Pepper & Brown Sugar Cured Bacon

Maine Smoked Salmon with Tomatoes, Capers, Red Onion, Chopped Egg & Lemon

Carved Country Ham

Cool Grilled Vegetables

Fresh Mozzarella & Vineripe Tomato with EVOO, Saba & Torn Basil

Mixed Green Salad

Warm Potato Au Gratin

Glazed Baby Carrots

Biscotti & Mini Pastries

*\$42.00 per person*

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.

Prices are subject to 15% service charge, 5% taxable administrative fee and 7% sales tax.

Taxable Administrative fees (including chef, carving, attendant, bartender & coat check fees) are not distributed to service staff as a gratuity.

Before placing your order, please inform your server if a person in your party has a food allergy.

February 2011



## **Buffet Enhancements:**

Challah French Toast  
*\$6.00 per person*

Mini Blueberry Pancakes  
*\$5.00 per person*

Traditional Eggs Benedict with Lean Canadian Bacon & Hollandaise  
*\$8.00 per person*

Griddled Egg, Cheddar & Canadian Bacon Sandwich on Our Signature English Muffin  
*\$7.00 per person*

Maine Smoked Salmon with Tomatoes, Capers, Red Onion, Chopped Egg & Lemon  
*\$8.00 per person*

Fruit, Honey Scented Yogurt & Granola Parfaits  
*\$5.00 per person*

Home Fried Potatoes with Fresh Herbs  
*\$4.00 per person*

## **Omelet Station**

*\$125.00 chef fee*

Omelets Made to Your Specifications  
Assorted Cheeses, Bacon, Ham, Chourico, Smoked Salmon, Asparagus, Spinach,  
Tomatoes, Peppers, Onions, Mushrooms  
*\$13.00 per person*

## **Waffle Station**

*\$125.00 chef fee*

Waffles Made to your Specifications  
Seasonal Fruits, Berries, & Chutneys, White, Dark & Milk Chocolate, Coconut, Pecans,  
Whipped Sweet Cream & Maple Syrup  
*\$12.00 per person*

## **Carving Stations**

*A Carver is Required for Each Station ~ \$125.00 Fee*

### **Garlic and Rosemary Studded Sirloin of Beef**

Roasted Onion Jus & Horseradish Aioli  
*\$16.00 per person*

### **Breakfast Ham**

*\$10.00 per person*

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