

EPIC
HOTEL
A KIMPTON HOTEL



**2010
Private Event
Menus**

Menu pricing subject to change.

All food and beverage charges shall be subject to an 15% gratuity and a 7% administrative fee.

All charges shall be subject to applicable taxes.

For breakfast and lunch events of less than (30) guests, an additional labor fee of \$75.00 will apply.

We will set and prepare for 5% over your final guarantee.

3/31/2010

Continental and Buffet Breakfasts

Continental One

Assorted Fresh Seasonal Sliced Fruit Display
 Croissants, Muffins, Danishes
 Creamy Butter and Assorted Preserves
 Freshly Brewed Gourmet Coffee, Decaf and
 Selection of Mighty Leaf Teas
 Orange, Grapefruit and Apple Juices

\$22.00 per person

Buffet Breakfast Two

Seasonal Fresh Sliced and Whole Fruit Display
 House Made Granola
 Individual Fruit and Plain Yogurts
 Croissants, Muffins, Danishes
 Creamy Butter and Assorted Preserves
 Assorted Dry Breakfast Cereals Served with Whole, Low-fat,
 Skim and Soy Milks
 Farm Fresh Scrambled Eggs
 Applewood Smoked Bacon
 Freshly Brewed Gourmet Coffee, Decaf and Selection of
 Mighty Leaf Teas
 Fresh Squeezed Orange and Grapefruit Juices, Apple Juice

\$33.00 per person

Buffet Breakfast One

Seasonal Fresh Sliced and Whole Fruit Display
 House Made Granola
 Individual Fruit and Plain Yogurts
 Croissants, Muffins, Danishes
 Bagels and Cream Cheese
 Creamy Butter and Assorted Preserves
 Freshly Brewed Gourmet Coffee, Decaf and
 Selection of Mighty Leaf Teas
 Freshly Squeezed Orange and Grapefruit Juice, Apple Juice

\$27.00 per person

Buffet Breakfast Three

Seasonal Fresh Sliced and Whole Fruit Display
 House Made Granola
 Individual Fruit and Plain Yogurts
 Croissants, Muffins, Danishes
 Creamy Butter and Assorted Preserves
 Traditional Eggs Benedict
 Applewood Smoked Bacon
 Roasted Potatoes
 Bagels, Smoked Salmon, Capers and Cream Cheese
 Freshly Brewed Gourmet Coffee, Decaf and
 Selection of Mighty Leaf Teas
 Freshly Squeezed Orange and Grapefruit Juices, Apple Juice

\$38.00 per person

Breakfast Enhancements:

Egg, Potato and Cheese Breakfast Burritos, Served with Fresh Tomato Salsa	\$5.00 per person
Croissants with Scrambled Eggs, Cheddar Cheese and Smoked Bacon	\$6.00 per person
Hot Oatmeal, Brown Sugar, Berries and Maple Syrup	\$4.00 per person
Oak Wood Smoked Atlantic Salmon, Cream Cheese with Classic Garnish	\$9.00 per person
Assorted Yogurt Parfaits with Toasted Granola and Strawberries	\$6.00 per person
Assorted Dry Breakfast Cereals Served with Whole, Low-fat, Skim and Soy Milks	\$3.50 per person
A Selection of Fine Cheeses, Freshly Baked Baguette Cream Cheese	\$8.00 per person
Display of Roasted Onion, Vegetable and Cinnamon Raisin	\$4.00 per person
Breakfast Quiches - <i>(Please Select Two)</i>	
Smoked Salmon and Cream Cheese	
Smoked Ham and Gruyere Cheese	
Wild Mushroom and Brie	
Sundried Tomato and Roasted Vegetable	\$6.00 per person

Menu pricing subject to change.

All food and beverage charges shall be subject to an 15% gratuity and a 7% administrative fee.

All charges shall be subject to applicable taxes.

For breakfast and lunch events of less than (30) guests, an additional labor fee of \$75.00 will apply.

We will set and prepare for 5% over your final guarantee.

Plated Breakfasts

Plated Breakfast One

Basket of Bakery Goods Served Tableside to Include:
Croissants, Muffins, Danishes
Creamy Butter and Assorted Preserves

Spinach, Mushroom and Gruyere Cheese Quiche

Buttered Asparagus

Fresh Sliced Seasonal Fruit

Freshly Brewed Gourmet Coffee, Decaf and
Selection of Mighty Leaf Teas

Freshly Squeezed Orange
or Grapefruit Juices, Apple Juice

\$30.00 per person

Plated Breakfast Two

Basket of Bakery Goods Served Tableside to Include:
Croissants, Muffins, Danishes
Creamy Butter and Assorted Preserves

Farm Fresh Egg Frittata with Smoked Ham and Cheese

Roasted Breakfast Potatoes

Tropical Fruit Martini, Mango Cream

Freshly Brewed Gourmet Coffee, Decaf and
Selection of Mighty Leaf Teas

Freshly Squeezed Orange
or Grapefruit Juices, Apple Juice

\$32.00 per person

Specialty Breakfast Stations

Omelet and Egg Station

Swiss and Cheddar Cheeses, Mushrooms, Bell Peppers
Ham, Smoked Salmon and Crisp Apple Wood Smoked Bacon
Onions, Tomatoes, Scallions, Eggs or Egg Whites Prepared to Order

\$12.00 per person

Belgian Waffle Station

Chocolate, Blueberry and Traditional Waffles
Fresh Whipped Cream, Maple Syrup, Whipped Butter and Berry Compote

\$10.00 per person

Smoked Salmon

Smoked Salmon, Chopped Egg, Capers, Pickled Onions and Sliced Tomato
Assorted Bagels and Regular and Chive Cream Cheese

\$10.00 per person

*All Specialty Breakfast Stations Require a Chef Attendant (1 Attendant per 40 guests) at \$100.00 each

Menu pricing subject to change.

All food and beverage charges shall be subject to an 15% gratuity and a 7% administrative fee.

All charges shall be subject to applicable taxes.

For breakfast and lunch events of less than (30) guests, an additional labor fee of \$75.00 will apply.

We will set and prepare for 5% over your final guarantee.

Brunch Buffet

(Minimum of 30 Guests)

Display of Sliced and Whole Seasonal Fresh Fruit, Melon and Berries

Croissants, Muffins, Danishes
Creamy Butter and Assorted Preserves

Oak Smoked Atlantic Salmon with Horseradish Cream
Pickled Red Onions, Sliced Tomatoes, Cream Cheese and Tiny Capers

Domestic and Imported Cheese Display

Selection of Fish and Shrimp Ceviche
Crispy Tostones

Traditional Eggs Benedict

Wild Mushroom, Brie Quiche and Prosciutto and Leek Quiche

Cold Herb Crusted Tenderloin, Tarragon Mustard Aioli

Buffalo Mozzarella, Vine Ripe Tomato, Basil Vinaigrette

Seared Free Range Chicken, Saffron Vegetable Couscous, Port Wine Sauce

Fluffy Scrambled Eggs

Roasted Rosemary Breakfast Potatoes

Chicken Apple Sausage and Applewood Smoked Bacon

Pastry Chef's Selection of Gourmet Desserts and Petit Fours

Freshly Squeezed Juices
Orange, Tomato and Grapefruit

Freshly Brewed Gourmet Regular and Decaffeinated Coffee
Mighty Leaf Teas

\$ 75.00 per person

Menu pricing subject to change.

All food and beverage charges shall be subject to an 15% gratuity and a 7% administrative fee.

All charges shall be subject to applicable taxes.

For breakfast and lunch events of less than (30) guests, an additional labor fee of \$75.00 will apply.

We will set and prepare for 5% over your final guarantee.