



MARTINIQUE

NEW YORK ON BROADWAY



# CATERING menu

# Breakfast Menu

## New York on the Run

assorted bagels (plain, garlic, sesame, everything, and multigrain)  
plain, chive & onion, smoked salmon, and garden vegetable cream cheese  
sweet butter, jams

freshly brewed regular coffee  
regular and herbal tea

## Martinique Breakfast

*Choice of 2 items*

croissants (butter, chocolate, and almond)  
muffins (blueberry, cranberry, corn, and bran)  
mini danish (cheese, fruit, and cinnamon raisin)  
mini scones (chocolate, raisin, blueberry, and cranberry )  
sweet butter, jams

orange juice  
freshly brewed regular coffee  
regular and herbal tea

## Classic French Breakfast

*Choice of 2 items*

mini croissants (butter, chocolate, and almond)  
mini muffins (blueberry, banana, and lemon poppy)  
mini danish (cheese, blueberry, cherry)  
mini almond pain au chocolate and mini pain au raisin  
sweet butter, jams

orange juice  
freshly brewed regular coffee  
regular and herbal tea



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Breakfast has a maximum duration of 2hrs with a minimum of 25 guests

Our culinary team is committed in supporting the use of sustainable and local products. Menu prices are per person (unless otherwise noted) and exclusive of 8.875% state tax, 15% service charge and 9% administration fee. Service charge and administration fee also subject to 8.875% state tax.

# Breakfast Menu

## Continental Breakfast

seasonal sliced fruits and berries

Greek individual yogurt (plain, honey, and fruit)

croissants (butter, chocolate, and almond)

muffins (blueberry, banana, and lemon poppy)

traditional butter pound cake

assorted bagels (plain, garlic, sesame, everything, and multigrain)

plain, smoked salmon, chive & onion, and garden vegetable cream cheese

sweet butter, jams

orange juice

freshly brewed regular coffee

regular and herbal tea

## Executive Continental Breakfast

seasonal sliced fruits and berries

Greek yogurt parfait

selection of breakfast cereals with 2% or whole milk

croissants (butter, chocolate, and almond)

muffins (blueberry, banana, and lemon poppy)

mini breakfast pastries served with sweet butter and jams

walnut raisin bread with brown sugar & cinnamon cream cheese

assorted bagels (plain, garlic, sesame, everything, and multigrain)

plain, smoked salmon, chive & onion, and garden vegetable cream cheese

*Choice of 2 items*

English muffins

blueberry banana yogurt loaf

plain crumb cake

traditional butter pound cake

marble butter pound cake

mini scones (*chocolate, raisin, blueberry, and cranberry*)

orange, cranberry, and apple juice

freshly brewed regular coffee

regular and herbal tea



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## European Breakfast

seasonal sliced fruits and berries

Greek yogurt parfait

hard boiled eggs

smoked salmon platter with dill and capers

charcuterie board

tomato and cucumber platter

French rolls

croissants (butter, chocolate, and almond)

mini breakfast pastries served with sweet butter and jams

walnut raisin bread with brown sugar & cinnamon cream cheese

traditional butter pound cake

assorted bagels (plain, garlic, sesame, everything, and multigrain)

plain, smoked salmon, chive & onion, and garden vegetable cream cheese

orange, cranberry, and apple juice

freshly brewed regular coffee

regular and herbal tea

## Healthy Breakfast

seasonal sliced fruits and berries

non-fat Greek individual yogurt (plain, honey, or fruit)

Greek yogurt parfait

selection of breakfast cereals with 2% milk

assorted protein bars, granola bars, and kind bars

avocado spread with crispy whole grain toast

hummus classic with pita chips

hard boiled eggs

assorted low-fat yogurt muffins

individual juices (orange, cranberry, and apple juice)

assorted fruit smoothies

freshly brewed regular coffee

regular and herbal tea



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## American Breakfast Buffet

### *cold*

seasonal sliced fruits and berries

Greek yogurt parfait

non-fat Greek individual yogurt (plain, honey, or fruit)

selection of breakfast cereals with 2% or whole milk

Danish coffee cake

plain crumb cake

croissants (butter, chocolate, and almond)

muffins (blueberry, banana, and lemon poppy)

mini breakfast pastries served with sweet butter and jams

traditional butter pound cake

walnut raisin bread with brown sugar & cinnamon cream cheese

assorted bagels (plain, garlic, sesame, everything, and multigrain)

plain, smoked salmon, chive & onion, and garden vegetable cream cheese

### *hot*

country fresh scrambled eggs and chives

homestyle breakfast potatoes

applewood cured bacon

country sausage

cinnamon French toast with Vermont maple syrup

orange, cranberry, and apple juice

freshly brewed regular coffee

regular and herbal tea



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