



BREAKFAST & BREAK SELECTIONS

FROM THE BAKERY

Selection of Muffins	2.50 each
Fresh Baked Croissants, Almond Croissants and Danishes	2.50 each
Assorted Sweet Breads	5.50 /2 pieces
House Made Ice Cream Bars	4.00 each
Chocolate Chip Cookies	24.00 /dozen
Dark Chocolate Walnut Brownies	28.00 /dozen
Tea Scones with Devonshire Cream and Local Preserve	28.00 /dozen
Chocolate Covered Strawberries	33.00 /dozen
Chocolate Truffles	34.00 /dozen
Miniature French Pastries	36.00 /dozen

ADDITIONS

Individual Fruit Yogurt	2.00 each
Millcroft Signature Granola Bars	3.00 each
Whole Seasonal Fruit	4.00 each
Seasonal Fresh Fruit Kabobs with Yogurt Dip	4.00 /person
Popcorn, Chips or Pretzels	3.50 /bag
Sliced Fresh Seasonal Fruit	4.00 /person
Domestic Cheese Selection with Grapes and Crackers	9.00 /person
Pitcher of Smoothie pitcher	28.00 /10 cup
Fresh Squeezed Orange Juice pitcher	35.00 /10 cup

Our Culinary team would be pleased to accommodate guests with allergies or special dietary concerns. All prices are subject to taxes and gratuities. Prices in effect from Jan 30, 2011 until Jan 30, 2012.



BREAKFAST MENUS

The following breakfast menus are available in your meeting room at an additional charge.

THE CLASSIC CONTINENTAL

Sliced Fresh Seasonal Fruit

Fresh Croissant, Bakery Muffins and Danishes

Local Preserves, Fruit Compote and Butter

Assortment of Fresh Juices

Coffee, Tea and Decaffeinated

\$7 per person

THE MILLCROFT EXECUTIVE

Sliced Fresh Seasonal Fruit

Scrambled Eggs with Onions and Cheddar Cheese

Canadian Bacon and Sausage

Home Fried Potatoes

Fresh Croissants, Bakery Muffins and Danishes

Local Preserves, Fruit Compote and Butter

Coffee, Tea and Decaffeinated

\$12 per person

THE ALTON GOURMET

Sliced Fresh Seasonal Fruit

Egg Benedict with Pea meal Bacon and Hollandaise

Or

Eggs Florentine with Spinach and Hollandaise

Fresh Croissants, Bakery muffins and Danishes

Local Preserves Fruit Compote and Butter

Coffee, Tea and Decaffeinated

\$19 per person

*Minimum of 12 people
Served in Meeting Room Only*

Groups under 12 are welcome to enjoy the Breakfast Buffet in the Dining Room

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THEME BREAKS

HEALTH BREAK

Low Fat Yogurt, Granola, Dried Fruits, Fresh Berries and Organic Honey

SWEET TEMPTATIONS

Almond Croissants and Granola Bars

FRENCH PASTRIES

Fruit Trellis and Danishes

VEGGIES AND DIP

Assortment of Seasonal Vegetables with Roasted Garlic, Caramelized Onion and Sour Cream Dip

COOKIES

Chocolate Chip Cookies and Oatmeal Raisin

MUFFIN MADNESS

Banana, Raisin Bran and Chocolate Chip Muffins

CHOCOLATE FIX

Dark Chocolate and Walnut Brownies

PUB BREAK

Soft New York Style Pretzels with Mustard

*All Theme Breaks include Coffee, Tea and Decaf
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