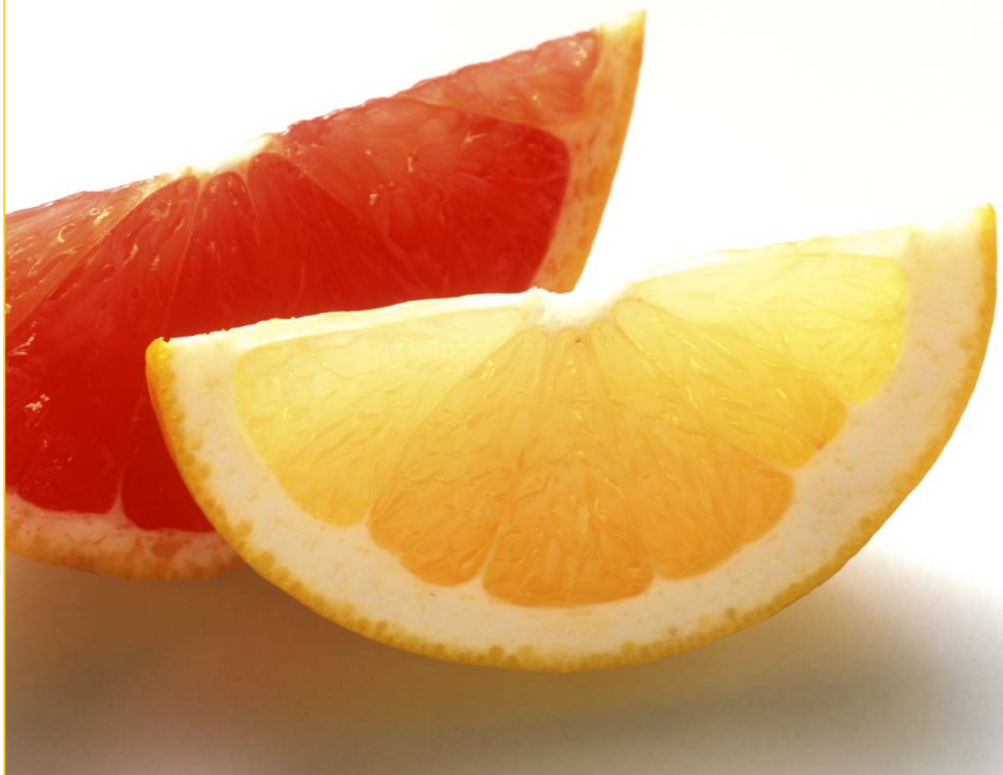


breakfast

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SEASON

[cereals](#)[juices](#)[coffee](#)[teas](#)[pastries](#)[fruits](#)[milk](#)[yogurt](#)[eggs](#)

Plated Breakfast

All Breakfast Selections Begin with a Choice of Starters, Assorted Breakfast Bakeries, Creamery Butter & Freshly Brewed Coffee, Decaffeinated Coffee & Bigelow Tea Selection or Milk



starters

please select one of the following:

- Selection of Chilled Fruit Juice
- Fruit Yogurt
- Housemade Granola with Berries
- Seasonal Melon or Grapefruit
- Fresh Berry & Yogurt Parfait
- Assortment of Dry Cereals
- Fresh Seasonal Fruits with Crème Fraîche & Macadamia Nuts
- Norwegian Smoked Salmon & Bagels (\$5.95 additional)

bon jour | \$11.95

Cinnamon Raisin French Toast with Warm Maple Syrup & Fresh Fruit

(maximum of 50 guests)

american favorite | \$13.95

Scrambled Eggs with Your Choice of Two: Fresh Herbs, Green Chili Salsa, Cheddar Cheese or Bell Peppers, Served with Breakfast Potatoes & Maple Pepper Smoked Bacon

classic griddle | \$14.95

French Toast with Warm Maple Syrup, Chicken, Apple & Sage Sausage Links, Fresh Fruit Garnish

(maximum of 50 guests)

florentine | \$14.95

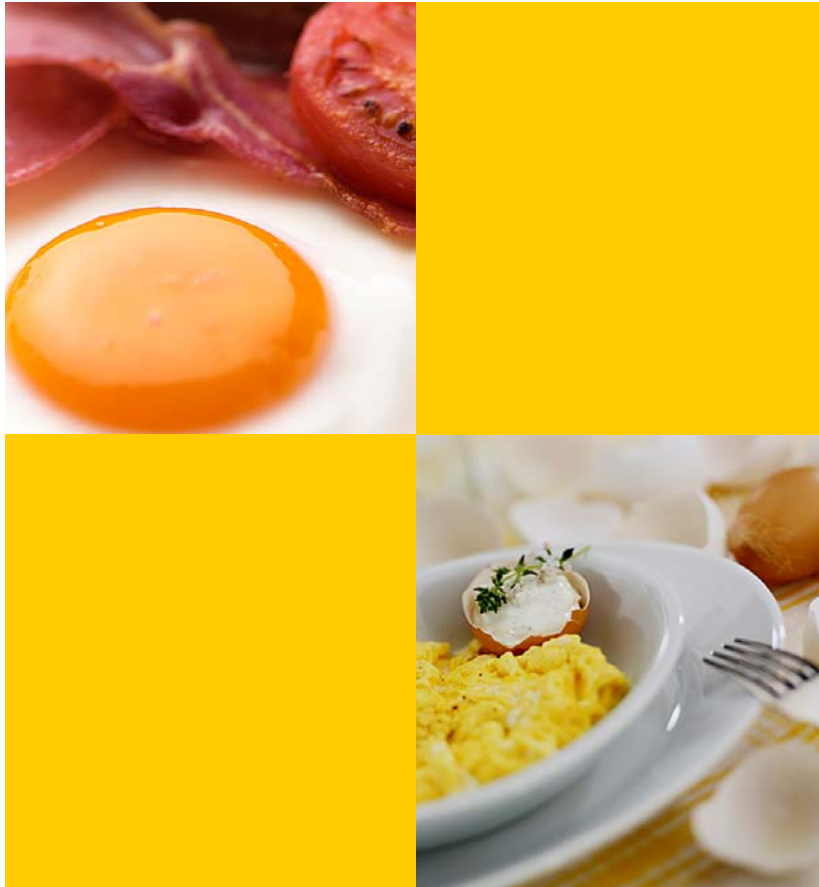
Poached Egg White, Fresh Spinach, Broiled Tomato, Turkey Bacon & Fresh Salsa

(maximum of 50 guests)

accelerator | \$19.95

Grilled Petit Filet Mignon, Smoked Cheddar Scrambled Eggs & Breakfast Potatoes

Plated Breakfast cont.



eggs benedict | \$15.95

Traditional Poached Eggs with Smoked Canadian Bacon & Herb Hollandaise

(maximum of 50 guests)

quiche | \$14.95

Vegetable Tart with Mushrooms, Broccoli, Leeks & Brie Cheese

caliente | \$12.95

Soft Flour Tortilla filled with Scrambled Eggs, Chorizo Sausage, Jack Cheese, Green Chili Peppers, Sour Cream & Cilantro Salsa

crunchy grilled french toast | \$14.95

Whole Wheat Bread Dipped in Low Cholesterol Eggs & Crushed Corn Flakes, Served with Fresh Berries, Bananas & Promise® Spread (low cholesterol / low fat)

(maximum of 50 guests)

steak & eggs | \$17.95

With Wild Mushroom & Bacon Hash (carb conscience)

scrambled egg beaters | \$14.95

With Fresh Chives, Steamed Broccoli & Broiled Tomato (low cholesterol)

Cincinnati Marriott North

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Buffet Breakfast

Priced per person, minimum of 30 guests

good morning | \$18.95

Selection of Chilled Juices

Fresh Seasonal Fruit & Berries

Flavored Yogurts

Assorted Dry Cereals with 2% & Skim Milk

Farm Fresh Scrambled Eggs with Fine Herbs

French Toast with Warm Maple Syrup

Maple Pepper Smoked Bacon & Link Sausage

Breakfast Potatoes

Assorted Breakfast Pastries with Sweet Creamery Butter & Fancy Preserves

Coffee, Decaffeinated Coffee & Selection of Bigelow Teas

sunrise | \$21.95

Selection of Chilled Juices

Fresh Seasonal Fruit & Berries

Flavored Yogurts

Homemade Almond Granola

Assorted Dry Cereals with 2% & Skim Milk

Whole Wheat French Toast with Berries & Warm Syrup

Farm Fresh Scrambled Eggs with Fine Herbs

Cheese Blintzes with Fresh Berry Compote

Maple Pepper Smoked Bacon & Link Sausage

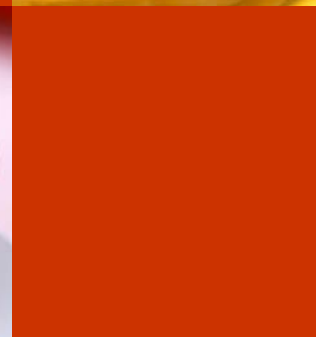
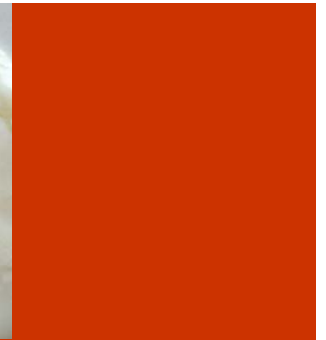
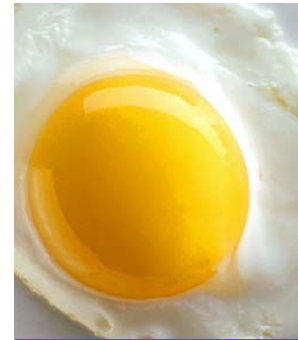
Lyonnaise Potatoes

Assorted Breakfast Bakeries

Bagels & Coffee Cake

Cream Cheese, Sweet Creamery Butter & Fancy Preserves

Coffee, Decaffeinated Coffee & Selection of Bigelow Teas



> plated > buffet

Buffet Breakfast cont.

Priced per person, minimum of 30 guests

fitness | \$18.95

Selection of Chilled Juices
Fresh Seasonal Fruit & Berries
Flavored Yogurts
Cholesterol Free Scrambled Egg Beaters® with Garden Vegetables
Carrot Bran Muffins
Turkey Sausage
Multi-Grain Pancakes with Lite Syrup
Coffee, Decaffeinated Coffee & Selection of Bigelow Teas

champion* | \$20.95

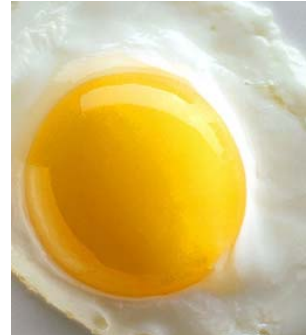
Selection of Chilled Juices
Fresh Seasonal Fruit & Berries
Flavored Yogurts
Housemade Almond Granola
Dried Fruit Selection
Assorted Dry Cereals with 2% & Skim Milk
European Smoked & Cured Meats & Cheeses
Hard Boiled Eggs with Horseradish
Smoked Salmon Presentation
Whole Wheat French Toast with Warm Maple Syrup
Maple Pepper Smoked Bacon & Link Sausage
Breakfast Potatoes

Assorted Breakfast Bakeries, Bagels & Coffee Cake
Cream Cheese, Sweet Creamery Butter & Fancy Preserves

Coffee, Decaffeinated Coffee & Selection of Bigelow Teas

Omelette Station (prepared to order with a choice of sautéed garden fresh vegetables, crisp bacon, honey roast ham, spinach, pepper jack cheese & fresh salsa, egg beaters® available on request)

*Attendant Required \$85 each per hour, based on one attendant per 35 guests.



Buffet Breakfast Enhancements

Priced per person, minimum of 30 guests

smoked fish presentation | \$10.95

Smoked Norwegian Salmon, Mackerel & Trout, Assortment of Bagels

breakfast burrito bar | \$6.95

Soft Flour Tortillas filled with Scrambled Eggs & Chorizo, Jack Cheese, Green Onions, Sweet Peppers, Black Beans, Fresh Cilantro, Salsa & Guacamole

savory hash bar | \$9.95

Corned Beef, Roasted Turkey & Sweet Potatoes or Mushroom & Maple Pepper Bacon



stations

Attendant Required \$85 each per hour, based on one attendant per 35 guests.

omelette station | \$7.95

Prepared to Order with a Choice of Sautéed Garden Fresh Vegetables, Crisp Bacon, Honey Roast Ham, Spinach, Pepper Jack Cheese & Fresh Salsa (Egg Beaters® Available on Request)

waffle station | \$6.95

Fresh Berries, Warm Fruit Compote, Whipped Cream, Warm Maple Syrup & Sweet Creamery Butter

smoothie station | \$6.95

Prepared to Order with Fresh Berries, Bananas & Yogurt

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Continental Breakfast Buffets

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continental collage | \$14.95

Selection of Chilled Juices
Assorted Danish & Wild Berry Scones
Bagels & Cream Cheese
Freshly Baked Muffins
Creamery Butter & Fancy Preserves
Fresh Fruit
Coffee, Decaffeinated Coffee &
Selection of Bigelow Teas



executive continental | \$18.95

Selection of Chilled Juices
Rainbow of Fresh Fruit
Fruit Flavored Yogurts on Ice
Assortment of Dry Cereals with Fresh
Berries, & Whole Bananas with 2% & Skim
Milk
Assorted Bagels, Muffins, Danish &
Scones
Cream Cheese, Butter & Preserves
Coffee, Decaffeinated Coffee &
Selection of Bigelow Teas

european continental | \$20.95

Selection of Chilled Juices
Sliced Seasonal Fruit & Berries
Individual Flavored Yogurts
Housemade Almond Granola
European Smoked & Cured Meats
& Cheeses
Hard Rolls, Assorted Scones &
Croissants
Creamery Butter & Fancy Preserves
Coffee, Decaffeinated Coffee &
Selection of Bigelow Teas



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continental breakfast enhancements priced per person

Hard Boiled Eggs | \$1.95

European Smoked & Cured Meats & Cheeses
with Freshly Baked Hard Rolls | \$7.95

Turkey Sausage Links | \$3.95

Smoked Salmon with Sliced Tomatoes, Red
Onions & Capers | \$6.95

Assorted Cereals with 2% & Skim Milk | \$3.95

Assorted Bagels & Cream Cheese | \$3.95

Assorted Individual Yogurts | \$2.95

Cottage Cheese | \$2.95

Fresh Strawberries or Blueberries | \$3.95

Breakfast Parfait with Flavored Yogurt, Fresh Fruit
& Housemade Almond Granola | \$4.95

Baked Apples with Cinnamon
& Cranberries | \$3.95

Buttermilk Biscuits with Sausage & Cheddar
Cheese | \$4.95

Savory Croissants with Eggs, Cheese & Bacon or
Ham | \$6.95

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Champagne Brunch Buffet | \$39.95

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Priced per person, minimum of 50 guests

Chilled Orange Juice & Grapefruit Juice

Cranberry & Apple Juices

Fresh Sliced Tropical Fruit

Assorted Flavored Yogurts & Cereals

Housemade Almond Granola, 2% & Skim Milk

Smoked Fish Presentation Including Salmon, Mackerel & Trout, Sliced Tomatoes, Red Onions & Capers

Assorted Breakfast Bakeries, Bagels & Coffee Cake

Cream Cheese, Sweet Creamery Butter & Fancy Preserves

Omelette Station* (prepared to order with a choice of sautéed garden fresh vegetables, crisp bacon, honey roasted ham, spinach, pepper jack cheese & fresh salsa, egg beaters available on request)

Poached Eggs over Medallions of Beef Tenderloin & Sauce Béarnaise

Potato Pancakes with Sour Cream & Apple Sauce

Tender Field Greens with Selection of Dressings

Seared Mahi Mahi with Grilled Pineapple & Ginger salsa

Grilled Breast of Chicken with Portobello & Oyster Mushroom Sauce

Sirloin of Beef, Carved to Order with Peppercorn & Cognac Demi Glace*

Chef's Selection of Fresh Vegetables

Roasted Yukon Gold Potatoes

Artisan Bread Basket with Sweet Creamery Butter

Chef's Viennese Dessert Presentation

Freshly Brewed Regular & Decaffeinated Coffee, Selection of Bigelow Teas

Our Selection of Champagne Poured throughout the Brunch

*Attendant required at \$85 each, based on one attendant per 35 guests

