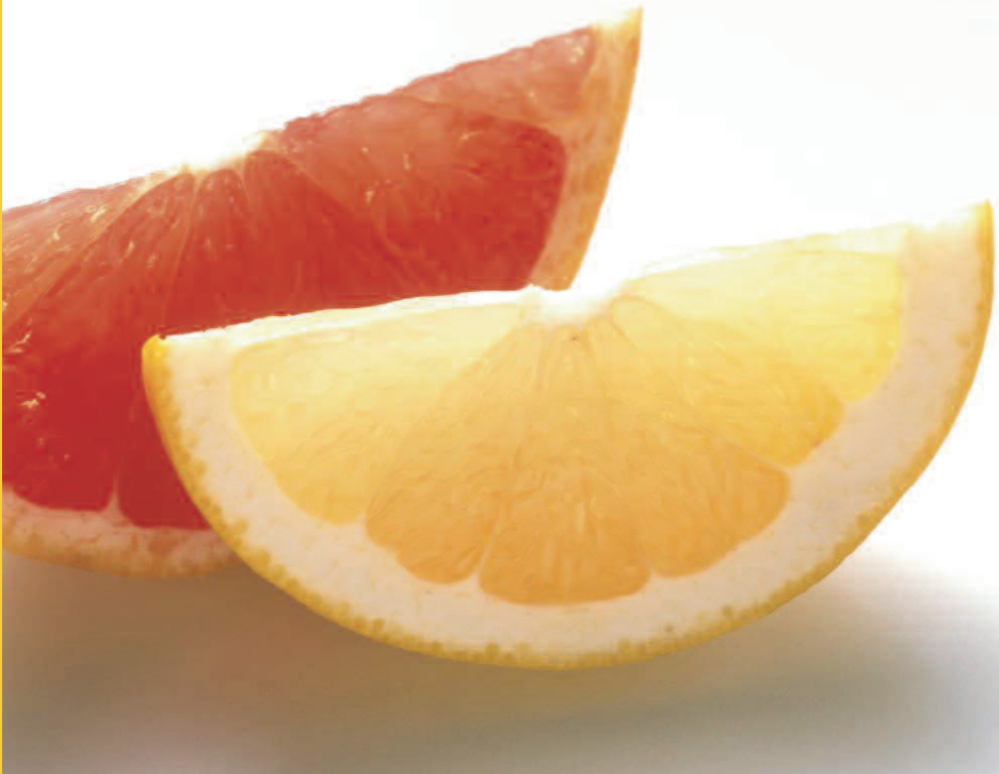


## breakfast

[BREAKFAST](#)[breaks](#)[lunch](#)[reception](#)[dinner](#)[beverage](#)[planner packages](#)[technology](#)[info](#)

## SEASON

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

## Continental Breakfasts

### continental collage | \$14.95

selection of chilled juices

fresh fruit

assorted danish, croissants  
and muffins

butter and preserves

coffee, decaffeinated coffee  
and selection of bigelow teas

### executive continental | \$15.95

selection of chilled juices

rainbow of fresh fruit

fruit flavored yogurts on ice

assortment of dry cereals with fresh  
berries, whole bananas and 2% milk

assorted bagels, muffins, danish  
and croissants

cream cheese, butter and preserves

coffee, decaffeinated coffee and  
selection of bigelow teas

### european continental | \$20.95

selection of chilled juices

sliced seasonal fruits and berries

individual flavored yogurts

housemade almond granola

european smoked & cured meats  
and cheeses

hard rolls, assorted scones  
and croissants

preserves and sweet cream butter

coffee, decaffeinated coffee and  
selection of bigelow teas



HARTFORD/WINDSOR AIRPORT MARRIOTT

28 Day Hill Road | Windsor | CT 06095

860.847.5013 | www.hartfordairportmarriott.com

# events by Marriott

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**dinner**

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**technology**

**info**

**plated > buffet**

**enhancements | \$3.50**

assorted individual yogurts  
cottage cheese

**hard boiled eggs | \$2.95**

assorted breakfast cereals  
with whole & 2% milk | **\$4.50**

**enhancements | \$3.95**

assorted bagels & cream cheese

baked apples with cinnamon  
and cranberries

**enhancements | \$5.25**

breakfast parfait with flavored  
yogurt, fresh fruit and granola

buttermilk biscuits with sausage  
and cheddar cheese

potato skins filled with scrambled  
eggs, bacon bits and  
cheddar cheese

**enhancements | \$6.50**

smoked salmon with sliced  
tomatoes, red onions and capers

**enhancements | \$5.95**

**savory croissants:** eggs and cheese  
with bacon or ham

turkey sausage links

**enhancements | \$6.95**

**southwestern breakfast burritos:**  
flour tortillas filled with farm fresh  
scrambled eggs, chorizo and jack  
cheese, fresh guacamole, salsa  
and sour cream

**enhancements | \$7.95**

european smoked & cured meats  
and cheeses with freshly baked  
hard rolls



## Plated Breakfasts

### breakfasts include

#### choice of starter

selection of chilled fruit juice

fruit yogurt

cinnamon museli and dried fruit

housemade granola with berries

seasonal melon or grapefruit

fresh berry and yogurt parfait

assortment of dry cereals

fresh seasonal fruits with crème fraiche & macadamia nuts

oatmeal brulee (\$2.95 additional)

norwegian smoked salmon and bagels with cream cheese (\$6.95 additional)

assorted breakfast bakeries and creamery butter

coffee, decaffeinated coffee and selection of bigelow teas

### bon jour | \$12.95

cinnamon raisin french toast with warm maple syrup and fresh fruit (maximum of 50 guests)

### napoleon | \$13.95

fresh strawberry crepes with maple cream butter, chopped macadamia nuts and fresh fruit

### american favorite | \$14.95

scrambled eggs with (choose two) fresh herbs, green chili salsa, cheddar cheese or bell peppers, served with breakfast potato and maple pepper smoked bacon

### classic griddle | \$15.25

challah french toast with warm maple syrup, smoked sausage links, fresh fruit garnish (maximum of 50 guests)



maximum of 50 guests

## Plated Breakfasts

### florentine | \$15.95

poached egg white, fresh spinach, broiled tomato, turkey bacon and fresh salsa

### accelerator | \$25.95

grilled petit filet mignon, smoked cheddar scrambled eggs and breakfast potatoes

### eggs benedict | \$18.95

traditional poached eggs with smoked canadian bacon and herb hollandaise

### quiche | \$15.95

vegetable tart with mushrooms, broccoli, leeks and brie cheese

### caliente | \$14.95

soft flour tortilla filled with scrambled eggs, chorizo sausage, jack cheese, green chili peppers, sour cream and cilantro salsa served with fresh fruit compote

### crunchy grilled french toast | \$13.95

whole wheat bread dipped in low cholesterol eggs and crushed corn flakes, served with fresh berries, bananas and promise® spread (low cholesterol/low fat)

### steak and eggs | \$19.95

with wild mushroom and bacon hash (carb conscious)

### scrambled egg beaters | \$12.95

with fresh chives, steamed broccoli and broiled tomato (low cholesterol)



maximum of 50 guests

## Buffet Breakfasts

### good morning | \$20.95

selection of chilled juices

fresh seasonal fruit and berries

flavored yogurts

assorted dry cereals with 2%  
and skim milk

farm fresh scrambled eggs  
with fine herbs

challah french toast with warm  
maple syrup

maple pepper smoked bacon  
and link sausage

breakfast potatoes

assorted breakfast pastries with  
sweet creamery butter and  
fancy preserves

coffee, decaffeinated coffee  
and selection of bigelow teas

### sunrise | \$23.95

selection of chilled juices

fresh seasonal fruit and berries

flavored yogurts

homemade almond granola

assorted dry cereals with 2%  
and skim milk

malted waffles with fresh berries  
and warm syrup

farm fresh scrambled eggs  
with fine herbs

cheese blintzes with  
fresh berry compote

maple pepper smoked bacon  
and link sausage

yukon gold lyonnaise potatoes

assorted breakfast bakeries, bagels  
and coffee cake

cream cheese, sweet creamery  
butter and fancy preserves

coffee, decaffeinated coffee  
and selection of bigelow teas



## Buffet Breakfasts

### champion | \$26.95

selection of chilled juices  
fresh seasonal fruit and berries  
flavored yogurts | dried fruit selection  
homemade almond granola  
assorted dry cereals with 2%  
and skim milk  
smoked seafood presentation  
(trout, mackerel and salmon)  
omelette station\*: (prepared to  
order with a choice of sautéed  
garden fresh vegetables, crisp  
bacon, honey roast ham, spinach,  
pepper jack cheese and fresh  
salsa [egg beaters available])  
challah french toast with warm  
maple syrup  
maple pepper smoked bacon  
and link sausage  
breakfast potatoes  
assorted breakfast bakeries, bagels  
and coffee cake  
cream cheese, sweet creamery  
butter and fancy preserves  
coffee, decaffeinated coffee  
and selection of bigelow teas

### fitness | \$22.95

selection of chilled juices  
fresh seasonal fruit and berries  
flavored yogurts  
cholesterol free scrambled egg  
beaters with garden vegetables  
carrot bran muffins  
turkey sausage  
multi-grain pancakes  
with life syrup  
coffee, decaffeinated coffee  
and selection of bigelow teas



\*attendant required | \$85  
each based on one attendant  
per 35 guests

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plated > brunch



enhancements | \$7.95

**waffle station\***: fresh berries, warm fruit compote, whipped cream, warm maple syrup and sweet butter

enhancements | \$10.95

**smoked fish presentation**: smoked norwegian salmon, mackerel and trout, assortment of bagels

enhancements | \$6.95

**smoothie station\***: prepared to order with fresh berries, bananas and yogurt

enhancements | \$8.95

**breakfast burrito bar**: soft flour tortillas filled with scrambled eggs and chorizo, jack cheese, green onions, sweet peppers, black beans, fresh cilantro, salsa and guacamole

**omelette station\***: prepared to order with a choice of sautéed garden fresh vegetables, crisp bacon, honey roast ham, spinach, pepper jack cheese and fresh salsa

enhancements | \$5.95

**savory hash bar**: choice of corned beef, roasted turkey and sweet potatoes – OR – mushroom and maple pepper bacon

\*attendant required | \$85  
each based on one attendant per 35 guests

## Champagne Brunch | \$32.95

chilled orange, grapefruit, cranberry and apple juices

fresh sliced tropical fruit | assorted flavored yogurts and cereals

housemade almond granola, 2% and fat Free Milk

smoked fish presentation Including salmon, mackerel and trout, sliced tomatoes, red onions and capers

assorted breakfast bakeries, bagels and coffee cake

cream cheese, sweet creamery butter and fancy preserves

omelette station\*: prepared to order with a choice of sautéed garden fresh vegetables, crisp bacon, honey roast ham, spinach, pepper jack cheese and fresh salsa

poached eggs over medallions of beef tenderloin, sauce bearnaise

potato pancakes with sour cream and apple sauce

tender field greens with a selection of dressings

fresh mozzarella and sliced tomatoes with fresh basil vinaigrette dressing

seared mahi mahi with grilled pineapple and ginger salsa

grilled breast of chicken with portobello and oyster mushroom sauce

sirloin of beef, carved to order\* with peppercorn and 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 and decaffeinated coffee, selection of bigelow teas

our selection of champagne poured throughout brunch



**\*attendant required | \$85**  
each based on one attendant  
per 35 guests

*minimum of 50 guests*