

the FALLS EVENT CENTER MENU

BREAKFAST

The Falls Continental

Freshly Baked Assorted Muffins, Danish and Breakfast Pastries

Fresh Fruit and Berry Salad

Freshly Brewed Gourmet Regular and Decaffeinated Coffee with Assorted Tazo teas,
Cream and Sugars and Assorted Juices

The Amoskeag Healthy Start

Freshly Baked Assorted Muffins and Scones with Preserves

Low Fat Vanilla Yogurt OR Assorted Individual Yogurts with Granola Mix

Fresh Fruit and Berry Salad

Freshly Brewed Gourmet Regular and Decaffeinated Coffee with Assorted Tazo teas,
Cream and Sugars and Assorted Juices

The Niagara Continental

Freshly Baked Assorted Scones, Muffins, Apple Turnovers, Specialty Danish and Cinnamon Buns

Fresh Fruit and Berry Salad

Low Fat Vanilla Yogurt OR Assorted Individual Yogurts with Granola Mix

Freshly Brewed Gourmet Regular and Decaffeinated Coffee with Assorted Tazo teas,
Cream and Sugars and Assorted Juices

The Sutherland Rise and Shine

Freshly Baked Assorted Muffins, Danish and Breakfast Pastries

Fresh Fruit and Berry Salad

Farm Fresh Scrambled Eggs

Crispy Bacon OR Sausage Links

Skillet Breakfast Potatoes

Freshly Brewed Gourmet Regular and Decaffeinated Coffee with Assorted Tazo teas,
Cream and Sugars and Assorted Juices

The Morning Glory

Deep Dish Breakfast Quiche (Please select two)

- Quiche Lorraine
- Broccoli and Tomato Quiche
- Artichoke, Spinach and Red Pepper Quiche
- Spinach and Tomato Quiche

Sausage Links OR Crispy Bacon

Freshly Baked Assorted Scones, Muffins,
Apple Turnovers, Specialty Danish and Cinnamon Buns

Fresh Fruit and Berry Salad

Low Fat Vanilla Yogurt OR Assorted Individual Yogurts
with Granola Mix

Freshly Brewed Gourmet Regular and Decaffeinated
Coffee with Assorted Tazo teas, Cream and Sugars and
Assorted Juices

*Minimum 20 guests for above items

**A 20% Service Charge and 9% NH Sales Tax will be added to all orders

the FALLS EVENT CENTER MENU

A LA CARTE ADD ONS

Individual Greek Yogurt

Individual Yoplait Yogurt

Granola Bars

Assorted Candy

Ice Cream Bars/Cups

Fresh Fruit and Berry Salad

Oatmeal

Seasonal Hand Fruit

(Bananas, Apples, Oranges, Pears AND/OR Grape Bundles)

Assorted Bagels with Cream Cheese, Butter, Jelly and Peanut Butter

Bagel Sandwiches (Egg, Sausage and Cheese, OR Bacon, Egg and Cheese) on a Plain Bagel

Deep Dish Breakfast Quiche (Please Select two) (Minimum of 8 pieces)

- Quiche Lorraine
- Broccoli and Tomato Quiche
- Artichoke, Spinach and Red Pepper Quiche
- Spinach and Tomato Quiche

Chef Attended Omelet Station (Minimum of 25 guests)

*Chef Fee of \$65.00. One Chef per 25 guests

Farm Fresh Eggs, Fillings to include:

(Egg Beaters Available with Advance Notice)

- Asparagus
- Mushrooms
- Roasted Red Onions
- Roasted Red Peppers
- Diced Tomatoes
- Bacon
- Ham
- Shredded Cheddar Cheese

Cinnamon French Toast with NH Maple Syrup

Crepes with NH Maple Syrup (Toppings and Accoutrements Available)

Hash Browns

Corned Beef Hash

Baked Beans

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