

PRIVATE EVENT MENUS

BREAKFAST

BUFFETS

LBB CONTINENTAL BUFFET 26 PER PERSON

sliced fresh fruit with berries, assorted cereals with milk freshly baked muffins, croissants and danish pastries with butter and preserves orange juice, grapefruit juice, coffee, decaffeinated coffee, herbal teas

LUCIE BREAKFAST BUFFET 36 PER PERSON

scrambled eggs, breakfast potatoes
choice of one: apple smoked bacon, sausage links freshly baked muffins,
croissants and danish pastries with butter and preserves
orange juice, grapefruit juice, coffee, decaffeinated coffee, herbal teas

BACK BAY BREAKFAST BUFFET 48 PER PERSON

sliced fresh fruit with berries,
pancakes with maple syrup scrambled eggs, breakfast potatoes,
apple smoked bacon, sausage links freshly baked muffins,
croissants and danish pastries with butter and preserves
orange juice & grapefruit juice, coffee, decaffeinated coffee, herbal teas

PLATED

2 courses
29 PER PERSON

STARTER

YOGURT & FRUIT PARFAIT & FRESHLY BAKED BLUEBERRY MUFFIN

MAINS

EGGS BENEDICT

BUTTERMILK PANCAKES

butter, vermont maple syrup, add fresh blueberries

BRIOCHE FRENCH TOAST

butter, vermont maple syrup

CROQUE MADAME*

ham, gruyere, dijon, mornay, fried egg, brunch potatoes

orange juice & grapefruit juice, ~ coffee, decaffeinated coffee, herbal teas

ALL MENU ITEMS HAVE BEEN LABELED WITH THE FOLLOWING:

V = VEGETARIAN

VG = VEGAN

GF = GLUTEN-FREE

IN MANY CASES, WE ARE ABLE TO ACCOMMODATE ADDITIONAL DIETARY RESTRICTIONS THAT ARE NOT
LISTED. PLEASE ASK YOUR SERVER AND WE WILL DO OUR BEST TO MAKE YOU HAPPY!