Hot Breakfast Buffets

All Breakfast Buffets include Freshly Squeezed Orange Juice, Freshly Baked Breakfast Pastries, Freshly Brewed Fair Trade Organic Coffee, Decaffeinated Coffee and Herbal Teas.

Smart and Fit Breakfast
Sliced Fresh Fruit and Berries
English Muffin
Peanut Butter, Butter and Preserves
Egg White Bites with Mushrooms, Bell Peppers and Cheese
Hard Boiled Eggs

Enhancements to Smart and Fit Breakfast:
Yogurt Bar- Assorted Individual yogurts with Berries, Granola, Toasted Coconut, Slivered Almonds $4.50
Oatmeal served with Honey, Berries & Nuts $3.50

Crepe Buffets
(choice of two)
Peanut Butter and Banana, Strawberry Mascarpone
Spinach and Creamy Parmesan, Wild Mushroom,
Brie with Apple and Honey
Breakfast Potatoes
Applewood Smoked Bacon

Good Morning
Sliced Fresh Fruit and Berries
Fluffy Scrambled Eggs with Cheese and Chives
Hickory Smoked Bacon and Link Sausage
Breakfast Style Potatoes

Breakfast Frittata
Sliced Fresh Fruit and Berries
Individual Breakfast Frittata
Choice of: Ham & Cheese, Mushroom,
Spinach & Onion or Four Cheeses
O’Brian Potatoes
Hickory Smoked Bacon
**Continental Breakfasts**

*The Pomona College Classic*
- Chilled Juice
- Freshly Baked Muffins and Breakfast Pastries
- Butter and Assorted Preserves
- Freshly Brewed Fair Trade Organic Coffee
- Decaffeinated Coffee and Herbal Teas

*The Deluxe College Classic*
- Chilled Juice
- Sliced Fresh Fruit and Berries
- Freshly Baked Muffins and Breakfast Pastries
- Assorted Fresh Bagels and Cream Cheese
- Butter and Assorted Preserves
- Freshly Brewed Fair Trade Organic Coffee
- Decaffeinated Coffee and Herbal Teas

**Continental Breakfast Enhancements**
- Assorted Soft Drinks
- Bottled Sparkling and Still Waters
- Fresh Fruit Smoothie Bar
- Egg, Sugar Cured Ham and Swiss Cheese Croissants
- Breakfast Burrito with Scrambled Eggs
- Hard Boiled Eggs

**Breakfast Buffet Embellishments**
*Select one or more of the following to enhance your Buffet*
*(all of the following items are priced per person)*

**Belgian Waffle Bar**
Belgian Waffles with Fresh Fruit, Homemade Granola, Nuts, Grape Nuts, Fruit Toppings, Whipped Cream, Butter, and Maple syrup

**Omelet and Eggs Cooked to Order**
Includes Cheddar and Swiss Cheeses, Mushrooms, Green Onions, Peppers, Tomatoes, Ham, Sausage and Salsa

**Smoked Salmon Bar**
Bagels, Cream Cheese, Tomato, Red Onion, Sliced Cucumbers, Capers

**Smoothies Station**
Banana and Strawberries Smoothies, Fresh Fruit Smoothies, and Soy Milk Smoothies

**Off The Griddle**
*(Choice of one)*
- Hot Pancakes with choice of Blueberry or Chocolate with Butter and Maple Syrup
- French Toast Filled with Cream Cheese and choice of Mango Chutney,
- Strawberry Preserves or Orange Marmalade,
- Blintzes filled with Cheese and topped with choice of Blueberry, Strawberry, or Apple Fruit Topping

*$125 Chef Attendant fee to apply