

## BREAKFAST SELECTIONS


Breakfast served until 10:30 a.m.

### PLATED OPTIONS - Maximum of 25 people

**FRENCH TOAST**  
**\$22 per person**  
 French Toast  
*Served with Vermont maple syrup and butter*  
 Bacon  
 Fruit Cup  
 Coffee, Tea, Decaf

**SAMPLER**  
**\$20 per person**  
 2 Eggs , any style  
 Home Fries, Fruit Cup  
 Bacon  
 Toast  
 Coffee, Tea, Decaf

**HEALTHY OPTION**  
**\$19 per person**  
 Scrambled Egg Whites  
 Served with Turkey Sausage, Fruit Cup and Wheat Toast  
 Coffee, Tea, Decaf

**HEALTHY OPTION**   
**\$18 per person**  
 Boatmeal –  
 Organic steel cut oatmeal with quinoa, green apples, toasted almonds, and raisins. Served with Maple syrup caramel and warm almond milk.  
 Coffee, Tea, Decaf

### CONTINENTAL BREAKFAST - \$17 per person

Fruit Salad  
 Assorted Bagels & Danish

Assorted Chilled Juices  
 Coffee, Tea, Decaf

### BREAKFAST BUFFET

**\$24 per person**  
 (Minimum of 30 Guests)  
 Fruit Salad  
 Assorted Danish  
 Scrambled Eggs & Home Fries  
 Bacon and Sausage  
 French Toast w/ *Vermont maple syrup and butter*  
 Assorted Chilled Juices  
 Coffee, Tea, Decaf

### HEALTHY BREAKFAST BUFFET

**\$24 per person**  
 (Minimum of 30 Guests)  
 Fruit Salad  
 Greek Yogurt  
 Scrambled Egg Whites  
 Turkey Sausage  
 Wheat Toast  
 Organic Steel Cut Oats  
 Assorted Chilled Juices  
 Coffee, Tea, Decaf

### BREAKFAST ENHANCEMENTS - All prices are per person, except\*

Coffee, Decaf Coffee .....4.00  
 Asst Specialty Teas .....4.50  
 Iced Tea.....3.75  
 Asst Sodas & Sparkling Waters .....4.25  
 Aqua Health Purified Water-liter bottle .....6.00  
*Still or Sparkling*  
 \*Pitcher of Juice (approx. 9 servings) .....32.00  
*Tomato, OJ, Cranberry, Grapefruit*

Bagels, Danish, Muffins ..... 5.00  
 Fresh Fruit Platter of Seasonal Fruits ..... 10.00  
 Fruit Salad ..... 4.25  
 Greek Yogurt ..... 5.25  
 Oatmeal ..... 13.00  
 Omelet Station ..... 12.00  
*Additional Attendant fee \$75*  
 Gluten Free Toast ..... 6.25

**The Dan'l Webster Inn & Spa, Sandwich, MA 02563 (508) 888-3622 – 6/2022**  
 Guarantees are due 1 week prior to your event – Menu prices are subject to change.

All event charges are subject to a taxable 20% administrative fee and applicable 7% local and Mass sales tax (tax rate and fee are subject to change).  
 The 20% taxable administrative fee does not represent a tip or service charge for wait staff employees, service employees or service bartenders.  
 These employees are compensated by being paid a higher hourly rate. Before choosing your menus, please inform your Catering Sales Manager of any food allergies.  
 Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.