

BREAKFAST SELECTIONS
Breakfast served until 10:30 a.m.

PLATED OPTIONS - Maximum of 25 people

FRENCH TOAST
\$22 per person
French Toast
Thick-cut homemade brioche topped with maple syrup, and bacon and fruit cup on the side
Coffee, Tea, Decaf

SAMPLER
\$20 per person
2 Eggs - any style, bacon, sausage, home fries, toast and fruit cup
Coffee, Tea, Decaf

HEALTHY OPTION
\$19 per person
Scrambled Egg Whites served with turkey sausage, fruit cup and Whole Wheat Toast
Coffee, Tea, Decaf

CONTINENTAL BREAKFAST - \$17 per person

Fruit Salad
Assorted Bagels & Muffins

Assorted Chilled Juices
Coffee, Tea, Decaf

BREAKFAST BUFFET

\$24 per person
(Minimum of 30 Guests)
Fruit Salad
Breakfast Pastries
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 Coffee4.00
Asst Specialty Teas4.50
Iced Tea.....3.75
Asst Sodas & Sparkling Waters4.25
Aqua Health Purified Water-liter bottle6.00
Still or Sparkling
*Pitcher of Juice (approx. 9 servings)32.00
Tomato, OJ, Cranberry, Grapefruit

Assorted Bagels and Muffins..... 5.00
Fresh Fruit Platter of Seasonal Fruits 10.00
Fruit Salad4.25
Greek Yogurt5.25
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 – 6/2023
Guarantees are due 1 week prior to your event – Menu prices are subject to change.

All event charges are subject to a taxable 22% administrative fee and applicable 7% local and Mass sales tax (tax rate and fee are subject to change).
The 22% 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.