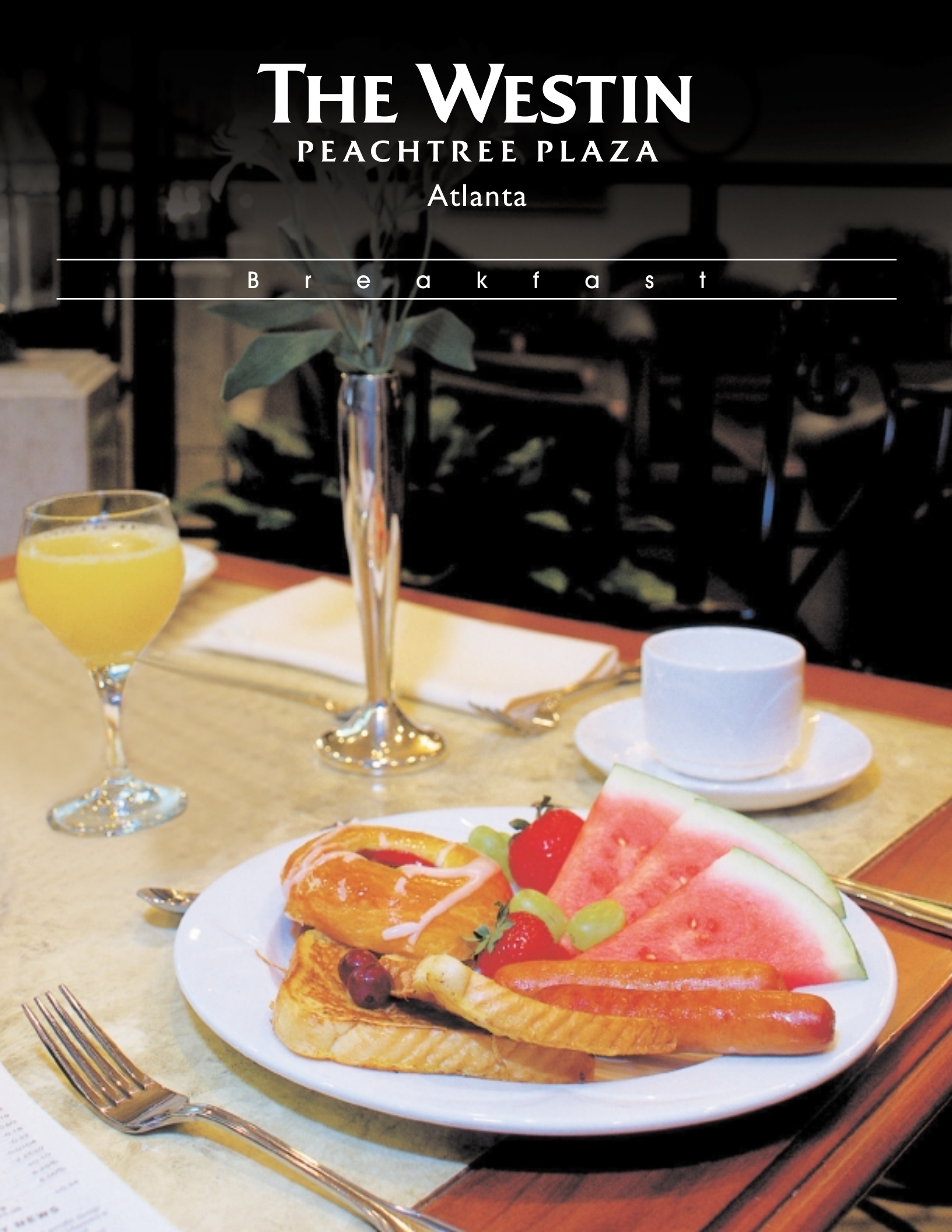


THE WESTIN

PEACHTREE PLAZA

Atlanta

B r e a k f a s t



B R E A K F A S T

Continental Breakfast

Westin *Continental*

Choice of two Juices: Orange, Grapefruit, Cranberry, Apple, Pineapple and Tomato
Choice of two Breakfast Breads: Homemade Danish, Croissants, freshly baked Muffins, assorted Coffee Cakes, Bagels, Cinnamon Rolls, Brioche, Buttermilk Biscuits, Chocolate Croissants
Sweet Butter and Fruit Preserves
Starbucks Freshly Brewed Coffee and Decaffeinated Coffee, Bigelow Teas

Plaza *Continental*

Choice of three Juices: Orange, Grapefruit, Cranberry, Apple, Pineapple and Tomato
Choice of three Breakfast Breads: Homemade Danish, Croissants, freshly baked Muffins, assorted Coffee Cakes, Bagels, Cinnamon Rolls, Brioche, Buttermilk Biscuits, Chocolate Croissants
Sweet Butter and Fruit Preserves
Sliced fresh seasonal Fruit
Assortment of Fruit Yogurts and toasted Coconut
Starbucks Freshly Brewed Coffee and Decaffeinated Coffee, Bigelow Teas

Bagel *Morning*

Specialty Juices from Derby Blue: Green Apple, Fruit & Fiber, Pear, and ACE Blend (Orange, Carrot, Lemon)
Selection of freshly made Bagels including Plain, Sesame Seed, Pesto & Parmesan Cheese, Jalapeno & Salsa and Cinnamon Raisin
Accompanied by Sweet Butter and Preserves
Regular and Low-fat Plain Cream Cheeses
Flavored Cream Cheeses – Garden Herb and Strawberry
Sliced fresh seasonal Fruit
Assortment of Fruit Yogurts and toasted Coconut
Starbucks Freshly Brewed Coffee and Decaffeinated Coffee, Bigelow Teas

Additions and **E**nhancements to your **C**ontinental **B**reakfast

Ham & Cheese Croissants
Sausage Biscuits
Chilled smoked Salmon with chopped Egg, Tomato, Capers and Red Onion
Assorted Cereals with 2% and Skim Milk
Individual Fruit Yogurts with Granola
Sliced fresh Fruit
Whole fresh seasonal Fruit
Fruit & Cereal Bars
Quiche Lorraine
Assorted Soft Drinks
Assorted Sparkling and Still Waters
Starbucks Frappuccino
Starbucks flavored Coffee Syrups

B R E A K F A S T

Plated Selections

PLATED BREAKFAST SELECTIONS

All Breakfast Selections include:

Tropicana Orange Juice or Grapefruit Juice

Selection of freshly made Pastries to include Breakfast Breads, Fruit Muffins, Croissants and Danish

Sweet Butter and Fruit Preserves

Starbucks Freshly Brewed Coffee and Decaffeinated Coffee, Bigelow Teas

Egg Beaters may be substituted on your Menu

Eggs Benedict

Eggs Benedict on toasted English Muffin halves, grilled Canadian Bacon, poached Eggs and Hollandaise Sauce

Hash Browns with Onions and chopped Parsley

Grilled Roma Tomato half

Alternative

Florida-style Eggs Benedict – poached Eggs over Peak-Toe Crab Cake with Hollandaise Sauce

Roasted Plum Tomato half and grilled Asparagus

Hash Browns with Onions and chopped Parsley

The Tenderloin

Grilled Petite Filet Mignon

Scrambled Eggs and Shiitake Mushrooms

Hash Browns with Onions and chopped Parsley

Grilled Plum Tomato half

Brioche French Toast

Brioche French Toast sprinkled with Powdered Sugar

Served with warm Vermont Maple Syrup and whipped Butter

Choice of Applewood smoked Bacon or Breakfast Sausage links

The Plaza Scramble

Farm fresh Scrambled Eggs with Chives

Diced seasoned sautéed Idaho Potatoes

Southern Buttermilk Biscuit

Choice of Applewood smoked Bacon or Breakfast Sausage links

B R E A K F A S T

Plated Selections

***T**he Southern Plate*

Farm fresh Scrambled Eggs
Southern Homemade Cheese Grits
Choice of Applewood smoked Bacon, Breakfast Sausage links or Virginia Ham
Buttermilk Biscuits and homemade Sausage Gravy

***T**he Peachtree Quiche*

Your choice of one of the following homemade Quiches:
Classic Quiche Lorraine with Bacon and Gruyère
Smoked Salmon and Chives
Spinach and Gruyère
Diced seasoned sautéed Idaho Potatoes
Fresh Asparagus and grilled Roma Tomato

***H**eat **H**ealthy*

Low Cholesterol Egg Beaters Scramble with roasted Vegetables over a grilled Portobello Mushroom Cap
Turkey Sausage Links
Low Fat Muffins and Whole Wheat Bread

***U**grade your **B**reakfast **S**election with the following **S**tarters*

Fresh Fruit, Yogurt and Granola Parfait in Champagne Flute
Creamy Oatmeal
Fresh seasonal Berries
*** Fresh Fruit Smoothies**
Fresh smoked Salmon Plate

** Action Station requires a Chef Attendant*

B R E A K F A S T

Buffets

The Peach Blossom Breakfast Buffet

Tier One

Choice of two Juices: Orange, Grapefruit, Cranberry, Apple, Pineapple and Tomato

Choice of three Breakfast Breads: Homemade Danish, Croissants, freshly baked Muffins, assorted Coffee Cakes, Bagels, Cinnamon Rolls, Brioche, Buttermilk Biscuits, Chocolate Croissants

Sweet Butter and Fruit Preserves

Sliced fresh seasonal Fruit

Farm fresh Scrambled Eggs

Diced seasoned sautéed Idaho Potatoes

Breakfast Sausage links and Applewood smoked Bacon

Southern-style Grits with shredded Cheddar Cheese on the side

Starbucks Freshly Brewed Coffee and Decaffeinated Coffee, Bigelow Teas

Tier Two

Start with the Peach Blossom Breakfast Buffet

Add one additional Juice selection

Add one additional Breakfast Bread selection

Add one Enhancement from the list below

Tier Three

Start with the Peach Blossom Breakfast Buffet

Add two additional Juice selections

Add two additional Breakfast Bread selections

Add two Enhancements from the list below

Breakfast Buffet Enhancements

Assorted Cereals with Whole, Skim and 2% Milk

Individual Fruit Yogurts

Belgian Waffles with Whipped Cream, whipped Butter, toasted Pecans, fresh Berries and warm Vermont Maple Syrup

Freshly made Cinnamon Raisin French Toast dusted with Powdered Sugar and served with Whipped Cream, whipped Butter and warm Vermont Maple Syrup

Egg and Cheese Croissants

Sausage Biscuits

Breakfast Burrito with scrambled Eggs, Sausage and Pepper Jack Cheese served with fresh Salsa and Sour Cream

B R E A K F A S T

Buffets

Deluxe Enhancements

Traditional Eggs Benedict

Toasted English Muffin halves with grilled Canadian Bacon, Poached Eggs and Hollandaise Sauce

Omelet Station*

Prepared to order with Cheddar and Swiss Cheese, Ham, Onions, Peppers and Mushrooms

Smoked Salmon Display

Scottish smoked Salmon with chopped Egg, Tomato, Capers and Red Onion

Served with mini Bagels, Pumpernickel squares and Cream Cheese

The Juice Bar*

Minimum of 100 people

Fresh seasonal Fruit blended to order

May include Strawberries, Bananas, Honeydew, Pineapple, Watermelon, Kiwi

Egg Beaters may be substituted on your Menu

** Action Station requires a Chef Attendant*

B R E A K F A S T

Brunch

The Traditional Brunch

Minimum 50 people required

Tropicana Orange and Grapefruit Juice

*Selection of freshly made Breakfast Breads to include Pastries, Fruit and Streusel Muffins,
assorted Croissants, assorted Bagels and French Rolls*

Cream Cheese, Sweet Butter and Fruit Preserves

Sliced seasonal Fresh Fruit

Classic Eggs Benedict with Hollandaise Sauce and Canadian Bacon over toasted English Muffin halves

Applewood smoked Bacon and breakfast Sausage links

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Select one from the following:

Belgian Waffle Station

*Freshly prepared Belgian Waffles served with toasted Pecans, fresh Berries,
Chocolate Sauce, warm Vermont Maple Syrup and Whipped Cream*

Omelet and Egg Station

*Prepared to order with a selection of Meats, Cheeses and fresh Vegetables including Ham, Bacon,
Cheddar Cheese, Sweet Peppers, Onions, Tomatoes and chopped Parsley*

Smoked Scottish Salmon

*Served with chopped Eggs, diced Tomatoes and Onions, Capers and Cream Cheese
Assorted Mini Bagels and Lavosh*

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Mixed Baby Greens, Roma Tomatoes, Cucumbers, Red Onions and Sourdough Croutons with Lemon Herb Vinaigrette

Traditional Caesar Salad with shaved Parmesan Cheese

English Cucumber, Tomato, Nicoise Olives and Goat Cheese with Herb Vinaigrette

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Select two Entrees from the following

Grilled Breast of Chicken with Cremini Mushrooms

Medallions of Pacific Salmon with Lime Basil Sauce, Tomatoes and Fennel

Marinated Flat Iron Steak with Caramelized Shallots and Balsamic Demi-Glace

Roasted Loin of Pork with dried Fruits, Red Cabbage and roasted Apples

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Grilled seasonal Vegetables with Thyme Olive Oil

Continued on next page

B R E A K F A S T

Brunch

The Peachtree Viennese Table

Selection of Tortes, Cakes and assorted Pastries from Our Own Pastry Shop

Starbucks Freshly Brewed Coffee and Decaffeinated Coffee, Bigelow Teas

The Deluxe Brunch

Minimum 50 people required

Tropicana Orange and Grapefruit Juice

Display of sliced and whole seasonal fresh Fruit

*Selection of freshly made Breakfast Breads to include Pastries, Fruit and Streusel Muffins,
assorted Croissants, assorted Bagels and French Rolls
With Cream Cheese, Sweet Butter and Fruit Preserves*

Smoked Scottish Salmon

*Served with chopped Eggs, diced Tomatoes and Onions, Capers and Cream Cheese
Assorted Mini Bagels and Lavosh*

Mozzarella, vine ripened Tomato, Basil and extra virgin Olive Oil

*Roasted Vegetable Salad with Zucchini, Red and Green Peppers, Yellow Squash, Eggplant,
Onions and Tomatoes served with fresh Basil and extra virgin Olive Oil*

*Seasonal garden Greens with Tomatoes, Cucumber and julienne of Carrots served with
Champagne Vinaigrette and Creamy Blue Cheese Dressings*

Domestic and Imported Cheese Display

Served with Crackers and Baguettes

Honey Baked Ham and Leek Quiche

Classic Eggs Benedict with Hollandaise Sauce and Canadian Bacon over toasted English Muffin halves

Applewood smoked Bacon and breakfast Sausage Links

Seared Chicken Breast with Vegetable Couscous and Red Wine Sauce

Roasted Salmon with Wild Rice and Fennel Marmalade

Gourmet Dessert Selections:

Chocolate Truffle Cake, New York Cheesecake, Peach Bread Pudding with Vanilla Sauce, seasonal Fruit Pies, assorted mini Pastries

Starbucks Freshly Brewed Coffee and Decaffeinated Coffee, Bigelow Teas