



## BREAKFAST MENUS

Fresh Squeezed Orange, Apple, and Cranberry Juices Freshly Brewed Regular & Decaffeinated Coffee, Specialty Teas

### The Classic Breakfast

Fresh Fruit & Berries, Buttery Croissants, Danishes, & Muffins, Individual Fruit Yogurts, House Made Granola

**\$32 per person**

### The New England Breakfast

Fresh Fruit & Berries Irish Steel Cut Oatmeal with Toasted Almonds, with Golden Raisins, and Honey Freshly Baked Seasonal Muffins, Yogurt Cranberry-Vanilla Granola Parfaits Scrambled Eggs with Fresh Snipped Chive

**\$36 per person**

### The Omega Healthy Breakfast

Whole Seasonal Fresh Fruit, Sliced Fruit & Berries, Individual Greek Fruit Yogurts, Irish Steel Cut Oatmeal with Toasted Almonds, Golden Raisins, and Honey, Smoked Salmon with Red Onion, Capers, Chopped Egg Whites and Yolks, Bagels with Cream Cheese, Scrambled Egg White Wrap with Tomato, Avocado, and Spinach

**\$38 per person**

### The Bostonian Breakfast

Freshly Baked Muffins & Breakfast Pastries, Fresh Fruit & Berries, Individual Greek Fruit Yogurts, Silver Dollar Lemon Blueberry Pancakes with Vermont Maple Syrup, Scrambled Eggs with Fresh Snipped Chive, Sweet Chicken Sausage, Crispy Bacon, Roasted Breakfast Potatoes

**\$42 per person**

### The Euro Breakfast

Buttery Croissants, Bagels & Cream Cheese, Swiss Bircher Muesli, Fresh Fruit & Berries, Assorted Cured Meats, Selection of Imported Cheese, Smoked Salmon with Traditional Accompaniments, Whipped Butter & Preserves

**\$36 per person**

### The South End Breakfast

Fresh Fruit & Berries, Individual Greek Fruit Yogurts, Freshly Baked Muffins, Eggs Benedict with Canadian Bacon & Hollandaise Sauce Cinnamon French Toast with Fresh Berry Mascarpone and Maple Walnut Butter Hash Brown Potatoes, Apple Smoked Bacon & Chicken Sausage

**\$44 per person**

## COMPLETE BREAK MENU

Fresh Fruit and Berries, Freshly Baked Muffins and Breakfast Pastries, Bagels and Cream Cheese  
Freshly Brewed Regular & Decaffeinated Coffee, Specialty Tea, Fresh juices include Orange, Apple and Cranberry

### AM Break

Assorted Greek Yogurts  
Freshly Brewed Coffee, Decaffeinated Coffee and Specialty Tea  
Assorted Sodas and Waters

### PM Break

Freshly Baked Cookies and Brownies  
Freshly Brewed Coffee, Decaffeinated Coffee and Specialty Tea  
Assorted Sodas and Waters

**\$70 per person**

A service charge of 15 % of the total food and beverage revenue will be added, which will be provided to wait staff employee, service employees and/or service bartenders. An administrative fee of 9% of the total Food and Beverage revenue and applicable taxes will be added. This administrative fee is retained by the Hotel and is not a tip, gratuity or service charge for any employee and is not the property of the employee(s) providing service to you. 7% state tax applies to all food, beverage and rental charges. Prices based on 90 minutes of service; 25 person minimum. Revere Hotel makes every effort to accommodate the various dietary requirements of our clients and handles food allergies seriously. Every effort is made to instruct our staff regarding the potential severity of food allergies. Please be advised that our menu items may contain allergens, may have come in contact with items containing allergens, and there is always a risk of contamination or cross-contamination contact.



### BREAKFAST STATIONS

Each station requires 1 ) Dedicated Chef Attendant for every 75 guests Chef Fee = \$150 each

#### Omelet

Whole Eggs & Egg Whites, Cheddar & Swiss Cheese, Mushrooms, Peppers, Onions, Tomatoes, Spinach, Bacon

\$16 per person

#### Belgian Waffle

Fresh Whipped Cream, Fresh Berries, Toasted Almonds, Bananas, Powdered Sugar, Warm Vermont Maple Syrup

\$14 per person

#### Eggs Benedict

Traditional & Spinach Florentine: Poached Eggs, English Muffins, Ham, Brown Butter Hollandaise Sauce

\$18 per person Crab Cake & Lobster Benedict also available – Market Price

#### Build Your Own Yogurt Parfait

Greek Yogurt, Fresh Blueberries, Fresh Raspberries, Fresh Blackberries, Toasted Almonds, Toasted Pecans, Toasted Coconut, House Made Granola, Oranges, Dried Cranberries, Vanilla Syrup

\$14 per person

### BREAKFAST BUFFET ENHANCEMENTS (1 DOZEN MINIMUM ORDER)

#### Breakfast Wraps

Egg Whites, Tomatoes, Spinach, Feta

\$7 per item

Scrambled Eggs, Peppers, Mushrooms, Onions, Jack Cheese

\$7 per item

Scrambled Eggs, Chicken Maple Sausage, Brie, and Herbs

\$7 per item

#### Egg Sandwiches

Classic Sandwich: English Muffin, Scrambled Eggs, Sausage

\$7 per item

Warm Croissant Sandwich: Scrambled Eggs, Shaved Ham, Cheddar

\$7 per item

### BREAKFAST ENHANCEMENTS

Scrambled Eggs with Fresh Herbs

\$6 per person

Eggs & Truffle Potato En Cocotte

\$8 per item

Eggs Benedict with Brown Butter Hollandaise

\$8 per item

Mushroom, Swiss, & Bacon Frittata with Truffle Oil

\$7 per item

Vegetable Frittata with Vermont Creamery Goat Cheese

\$7 per item

Skillet Egg & Bacon

\$7 per item

Blueberry Pancakes with Maple Syrup

\$7 per item

Belgian Waffles with Vanilla Chantilly Cream

\$7 per item

Cinnamon French Toast, Fresh Berry Mascarpone, Maple Walnut Butter

\$7 per item

Breakfast Potatoes with Caramelized Onions and Fresh Herbs

\$6 per person

Hash Brown Potatoes

\$6 per person

Gluten Free Breads

\$6 per person

Skillet Fried Trio of Potato

\$8 per person

#### Accompaniments

Breakfast Tea Breads

\$72 per dozen

Coffee Cakes

\$72 per dozen

Bagels & Cream Cheese

\$6 per person

Buttery Croissants

\$6 per piece

Danish Pastries

\$6 per piece

Assorted Muffins

\$6 per piece

Assorted Breakfast Cereals & Milk

\$5 per person

Scones & Cream Cheese Shooters

\$6 per person

Fresh Berries

\$8 per person

Fresh Seasonal Fruits

\$8 per person

Individual Fruit Yogurts

\$7 per piece

Fresh Fruit & Granola Parfaits

\$8 per piece

#### Meats

Chicken Sausage

\$7 per person

Apple Smoked Bacon

\$7 per person

Pork Sausage Links

\$7 per person

Country Ham

\$7 per person

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