Guarantees are Due 3 Business Days Prior to Your Event. All prices are per person unless otherwise noted. All food and beverage, meeting room rental, and audio-visual equipment are subject to a taxable 20% administrative fee and 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.

<table>
<thead>
<tr>
<th></th>
<th>CONTINENTAL BREAKFAST</th>
<th>MAYFLOWER RISER</th>
<th>GURNET LIGHT</th>
<th>SAQUISH POINT</th>
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</thead>
<tbody>
<tr>
<td></td>
<td>Selection of Chilled Fruit Juices</td>
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<tr>
<td></td>
<td>Breakfast Pastries and Bagels</td>
<td>Fresh Sliced Fruit Tray</td>
<td>Chilled Yogurt with Granola Topping</td>
<td>Sliced Seasonal Fruit Display</td>
</tr>
<tr>
<td></td>
<td>Cream Cheese, Butter and Fruit Preserves</td>
<td>Chilled Yogurt with Granola Topping</td>
<td>Breakfast Pastries and Bagels</td>
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</tr>
<tr>
<td></td>
<td>Assorted Cereals and Granola with Milk</td>
<td>Cream Cheese, Butter and Fruit Preserves</td>
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<td></td>
<td>Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Teas</td>
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<td>Imported Smoked Salmon Tray with Bermuda Onion, Capers, Cream Cheese and Lemon</td>
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<td>$13</td>
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<td>$14</td>
<td>$15</td>
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**JOHN CARVER INN BREAKFAST BUFFET**

- Selection of Chilled Fruit Juices
- Fresh Fruit Salad with Seasonal Berries
- Breakfast Pastries and Bagels
- Cream Cheese, Butter, Fruit Preserves
- Country Style French Toast OR Pancakes Served with Warm Maple Syrup
- Scrambled Eggs OR Western Scrambled Eggs
- Sausage and Bacon
- Red Bliss Home Fried Potatoes
- Selection of Assorted Cereals with Milk
- Freshly Brewed Coffee, Decaffeinated Coffee, Assorted Teas

$16

**HEART HEALTHY BREAKFAST BUFFET**

- Selection of Chilled Fruit Juices
- Sliced Seasonal Fruit Display
- Chilled Yogurt with Granola Topping
- Hot Oatmeal with Craisins and Walnuts
- Country Style French Toast with Egg Whites
- Vegetable and Cheese Scramblers with Egg Whites
- Turkey Bacon
- Freshly Baked Muffins
- Freshly Brewed Coffee, Decaffeinated Coffee, Assorted Teas

$18

Buffet requires a 15 Person Minimum. This Buffet is priced for a One and a Half Hour Serve Time.
BRUNCH BUFFET

<table>
<thead>
<tr>
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</thead>
<tbody>
<tr>
<td>Butter, Cream Cheese and Fruit Preserves</td>
<td>Sliced Fresh Fruit Platters with Seasonal Fresh Fruits</td>
</tr>
<tr>
<td>Country Style French Toast OR Pancakes with Warm Maple Syrup</td>
<td>Scrambled Eggs</td>
</tr>
<tr>
<td>Bacon and Sausage</td>
<td>Red Bliss Home Fries</td>
</tr>
</tbody>
</table>

*Freshly Brewed Coffee, Decaffeinated Coffee, Assorted Teas*

$22
*Children under 12 ~ $15.95*

OMELETTÉ STATION

- An additional $6 per person and a $50 Attendant Fee
- Onions, Peppers, Mushrooms, Tomatoes, Assorted Cheeses and Meats

BRUNCH ENHANCEMENTS

| Cheese Blintzes with Blueberry Compote and Sour Cream | $3.00 per person |
| Hot Oatmeal with Brown Sugar, Dried Cranberries and Walnuts | $3.00 per person |
| Imported Smoked Salmon Tray with Bermuda Red Onions, Capers, Cream Cheese and Lemon | $3.00 per person |
| Quiche of The Day; each pie serves 8 people | $20.00 per pie |

CARVING STATION - $50 Attendant Fee

| Fresh Roasted Turkey Breast with Cranberry Sauce | $5.00 per person |
| Honey Mustard Glazed Smoked Ham | $6.00 per person |
| Stuffed Loin of Pork with Cranberry Stuffing | $7.00 per person |

**ENTREES**

- Please Select 2
  - Eggs Benedict with Fresh Hollandaise
  - Chicken Pot Pie
  - Tortellini Alfredo
  - Eggplant Parmigiana “Vegetarian”
  - Steak Tips with Peppers and Onions
  - Stuffed Sole with Lobster Sauce
  - Penne Pasta with Chicken and Broccoli
  - Baked Scrod with Sherried Crumbs
  - Chicken Piccata
  - Chef’s choice of vegetable

**Buffet requires a 25 Person Minimum. This Buffet is priced for a One and a Half Hour Serve Time.**