



## *Breakfast Menu*

### *Continental*

Chilled Orange and Cranberry Juice  
 Coffee Cake and Assorted Mini Muffins  
 Chef's Seasonal Tea Breads  
 Diced Seasonal Fruits and Berries / GF  
 Assorted La Fermiere French Yogurts  
 Sweet Creamery Butter and Fruit Preserves  
 Coffee, Selection of Teas, Decaffeinated Coffee

**Member 29 / Non-member 34**

### *Healthy Start Buffet*

Coffee, Selection of Teas, Decaffeinated Coffee  
**Select Three Line Items Below to Pair with Your Coffee & Tea Service**  
 Hard Boiled Eggs / GF  
 Steel-Cut Oatmeal with Raisins, Honey and Brown Sugar  
 Parfait of Greek Yogurt Layered with Granola and Mixed Fresh Berries  
 Diced Seasonal Fruits and Berries / GF  
 Chef's Seasonal Smoothies

**Member 29 / Non-member 34**

### *Enhancements for your Continental or Healthy Start Breakfast*

Fluffy Scrambled Eggs / GF  
**Member 5 / Non-member 7**  
 House Smoked Atlantic Salmon with Capers, Red Onions, Hard Boiled Eggs, Cream Cheese  
**Member 10 / Non-member 12**  
 Assorted Bagels & Cream Cheese  
**Member 5 / Non-member 7**  
 Chef's Choice of Vegetarian Frittata / GF  
**Member 9 / Non-member 11**  
 Vegan Quesadilla  
 Vegan Eggs, Peppers & Onions, Vegan Cheese, Salsa Verde  
**Member 10 / Non-member 12**  
 Steel-Cut Oatmeal with Raisins, Honey and Brown Sugar  
**Member 6 / Non-member 8**

**Consuming Raw or Undercooked Meats, Poultry, Shellfish or Eggs May Increase your Risk of Foodborne Illness**



*Enhancements Continued:*

**Breakfast Sandwich with Egg**

*Please Select One Bread, One Cheese, One Meat:*

English Muffin, Croissant or Wrap  
 Apple Wood Smoked Bacon or Ham  
 Swiss Cheese or Cheddar Cheese

**Member 10 / Non-member 12**

**Assorted Quiche**

*Please Select One:*

*Quiche Lorraine, Spinach Tomato, Truffled Leek*

**Member 9 / Non-member 11**

Avocado Toast on Oatmeal Bread / GF

**Member 12 / Non-member 14**

Apple Wood Smoked Bacon / GF

**Member 5 / Non-member 7**

Breakfast Sausage / GF

**Member 5 / Non-member 7**

Chicken Sausage / GF

**Member 5 / Non-member 7**

Assorted Mini-Muffins

**Member 5 / Non-member 7**

Omelet Station/ GF

Scallions, Asparagus, Peppers, Tomatoes, Mushrooms, Shrimp, Ham and Cheese

**Member 14 / Non-member 16**

*Requires Dedicated Attendant for 2 hours - \$150*

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## *All-Day Break Package*

### *Breakfast*

Choice of **either** the Continental or the Healthy Start Breakfast

### *Mid-Morning Break*

Chilled Orange and Cranberry Juice  
Coffee, Selection of Teas, Decaffeinated Coffee

### *Afternoon Break*

Cookies, Salted Caramel Brownies and Lemon and Raspberry Bars  
Coffee, Selection of Teas, Decaffeinated Coffee

**Member 44 / Non-member 52**

## *Coffee Service and Breaks*

Coffee, Selection of Teas, Decaffeinated Coffee

**Member 6 / Non-member 7**

Fresh Vegetables and Imported Cheese Display  
Assorted Crackers and French Bread  
Coffee, Selection of Teas, Decaffeinated Coffee

**Member 16 / Non-member 19**

Coffee, Selection of Teas, Decaffeinated Coffee

### **Select Three Line Items Below to Pair with Your Coffee & Tea Service**

Assorted Fresh Baked Cookies  
Salted Caramel Brownies  
Gourmet Fruit Squares  
Macaroons  
Assorted Dried Fruits and Nuts  
Chocolate Covered Strawberries

**Member 15 / Non-member 18**

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## *Sweet & Savory Break*

Assorted KIND® Bars  
 Kar's Assorted Trail Mix  
 Skinny Pop Popcorn / GF  
 Cape Cod Potato Chips / GF  
**Member 13 / Non-member 15**

## *Enhancements*

Sliced Fresh Seasonal Fruits and Berries / GF  
**Member 7 / Non-member 8**

Vegan Berry Smoothie with Vegan Coconut Milk  
**Member 10 / Non-member 12**

Whole Fresh Fruit / GF

**Member 4 / Non-member 5**

Parfait of Greek Yogurt Layered with Granola and Mixed Fresh Berries

**Member 10 / Non-member 12**

Chef's Selection of Whole Fruit and Assorted Protein Bars

**Member 7 / Non-member 8**

Cape Cod Potato Chips / GF

**Member 4 / Non-member 5**

*priced per bag*

Assorted Gourmet Nuts - *Salted or Unsalted* / GF

**Member 18 per pound / Non-member 22 per pound—(Serves 10-15 guests)**

Assorted Cookies & Brownies

**Member 6 / Non-member 8**

Granola Bars

**Member 3 / Non-member 4**

*priced per bar*

Skinny Pop Popcorn / GF

**Member 4 / Non-member 5**

*priced per bag*

House-Made Tortilla Chips, Fresh Guacamole & Pico de Gallo

**Member 8 / Non-member 10**

House-Made Potato Chips & Onion Dip / GF

**Member 8 / Non-member 10**

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Prices subject to a 20% Club Charge and 7% Meals Tax. Any fee or charge imposed by the Harvard Club for meal or beverage service, private functions or use of the Club's facilities, including the Club charge, pays for regular maintenance and restoration of the Club and other costs incurred by the Club. No Fee or Charge added to your statement for meal or beverage service, private functions or use of the Club's facilities is a tip, gratuity or service charge for the Club's wait staff, service bartenders or service employees.

GF = Gluten Free, DF = Dairy Free



*Specialty Enhancements*  
*Gluten Free - Vegetarian - Dairy Free*

*Priced Per Piece*

Brownies

**Member 6 / Non-member 8**

Chocolate Chip Cookies

**Member 5 / Non-member 7**

Kashi Go Lean Honey Pecan Bar

**Member 5 / Non-member 6**

Assorted KIND® Bars

**Member 5 / Non-member 6**

Hard Boiled Eggs

**Member 2 / Non-member 4**

*priced per piece*

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## *Plated Breakfast*

**Plated breakfasts may be served as a buffet for an additional \$3 per person**

### *American*

Chilled Orange and Cranberry Juice  
 Fluffy Scrambled Eggs with Home Fried Potatoes / GF  
 Apple Wood Smoked Bacon and Country Sausage / GF  
 English Muffins, Sweet Creamery Butter and Fruit Preserves  
 Coffee, Selection of Teas, Decaffeinated Coffee

**Member 36 / Non-member 42**

### *Stuffed French Toast*

Chilled Orange and Cranberry Juice  
 Crispy French Toast Stuffed with Lemon Mascarpone and Fresh Berries, Maple Vanilla Sauce  
 Country Sausage or Apple Wood Smoked Bacon / GF  
 Coffee, Selection of Teas, Decaffeinated Coffee

**Member 33 / Non-member 39**

### *Eggs Benedict*

Eggs Benedict on English Muffins  
 Canadian Bacon and Hollandaise Sauce

#### **Served With:**

Home Fried Potatoes / GF  
 Fresh Fruit Garnish / GF  
 Chilled Orange and Cranberry Juice  
 Coffee, Selection of Teas, Decaffeinated Coffee

**Member 37 / Non-member 44**



## *Vegan Quesadilla*

Vegan Eggs, Peppers & Onions, Vegan Cheese, Salsa Verde

### **Served With:**

Breakfast Potatoes

Fresh Sliced Fruit

Chilled Orange and Cranberry Juice

Coffee, Selection of Teas, Decaffeinated Coffee

**Member 36 / Non-member 42**

## *Avocado Toast*

Avocado Toast on Oatmeal Bread / GF

### **Served With:**

Breakfast Potatoes

Fresh Sliced Fruit

Chilled Orange and Cranberry Juice

Coffee, Selection of Teas, Decaffeinated Coffee

**Member 36 / Non-member 42**