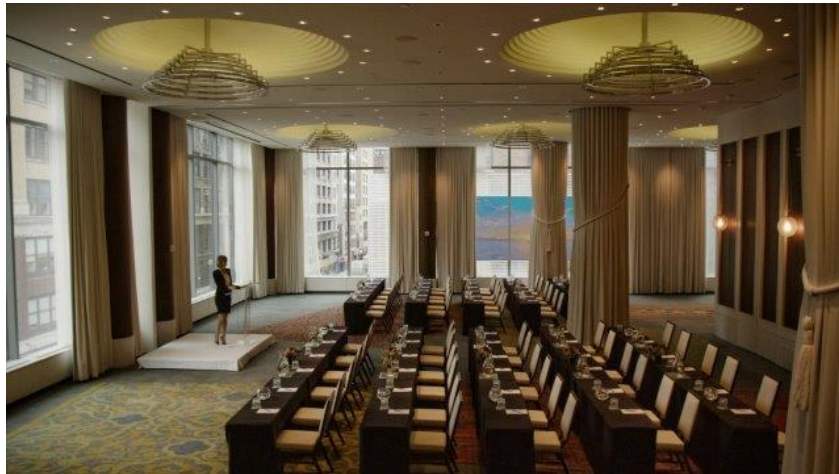


Breakfast Selections



851 Avenue Of The Americas, New York, New York 212-564-4567 Ext. 4530

All food and beverage charges shall be subject to applicable taxes at the current rate of 8.875%, an administrative fee of 9% and gratuity at 15%, which shall be automatically added. Please note that the administrative fee does not represent a tip or gratuity for wait staff employees, bartenders, or other service employees and that all or some portion of the administrative fee and gratuities may be taxable under applicable law.

BREAKFAST BUFFETS

CONTINENTAL BREAKFAST

Seasonal Sliced Fruits and Berries
Croissants, Muffins, and Mini Breakfast Pastries
Assorted Bagels Served with Plain, Chive and Vegetable Cream Cheese
Banana, Dried Cranberry Walnut and Spiced Pumpkin Low-Fat Breads
Sweet Butter, Jams and Preserves
Fresh Orange, Grapefruit and Cranberry Juice
Organic Coffee, Decaffeinated Coffee and Herbal Tea Station
\$59pp

FITNESS BREAKFAST

Seasonal Sliced Fruits and Berries
Assorted Power Bars
Assorted Bagels Served with Plain, Chive and Vegetable Cream Cheese
Homemade Granola with Low-Fat, Skim and Soy Milk
Assorted Individual Yogurts
Zucchini and Carrot Bread Muffins
Fresh Tomato, Apple and Orange Juices
Organic Coffee, Decaffeinated Coffee and Herbal Tea Station
\$64pp

EUROPEAN CONTINENTAL

Seasonal Sliced Fruits and Berries
Fresh Rolls, Baguette and Sliced Breads
Croissants, Muffins, and Mini Breakfast Pastries
Selection of Salumeria Biellese Charcuterie
Display of Cow and Goat Milk Cheeses
Classic Greek Yogurt
Dried Fruit and Granola Clusters
Fresh Orange, Grapefruit and Cranberry Juices
Organic Coffee, Decaffeinated Coffee and Herbal Tea Service
\$61pp

BREAKFAST BUFFETS cont.

AMERICAN BREAKFAST

Croissants, Muffins, and Mini Breakfast Pastries
Assorted Bagels Served with Plain, Chive and Vegetable Cream Cheese
Banana, Dried Cranberry Walnut and Spiced Pumpkin Low-Fat Breads
Sweet Butter, Jams and Preserves
Scrambled Eggs and Chives
Roasted Red Home Fries
Applewood Smoked Bacon
Country Breakfast Sausages
Seasonal Sliced Fruit and Berries
Assorted Individual Yogurts and Homemade Granola
Selection of Breakfast Cereals with Skim, 2% and Whole Milk
Fresh Orange, Grapefruit and Cranberry Juices
Organic Coffee, Decaffeinated Coffee and Herbal Tea Station
\$72pp

SUGGESTED BREAKFAST ADDITIONS

Sliced Scottish Smoked Salmon

With Tomato, Red Onion and Leafy Greens
All Served with Assorted Bagels, Assorted
Cream Cheeses and Capers
\$20pp

Egg and Cheese Croissant

\$10pp

Melon and Golden Pineapple Agua Frescas

\$10pp

LT Smoothie

Raspberry, Blackberry, Banana, Blueberry,
Soy Milk
\$13pp

Challah French Toast

With Cinnamon-Caramelized Apples,
Vermont Maple Syrup
\$14pp

Healthy Burrito

With Egg Whites, Queso Fresco and Pico de
Gallo
\$14pp

Bacon, Egg, and American Cheese

on an English Muffin
\$14pp

LT Shrimp Frittata

With Rice Vermicelli, Shiitake Mushrooms and
Bacon
\$15pp

Black Forest Ham and Gruyere Swiss Quiche

With Herbed Crème Fraîche
\$14pp

Selection of Domestic and Imported Cheeses

With Dry Fruits, Nuts and Assorted Breads
\$26pp

Assorted Individual Yogurts and Homemade Granola

\$10pp

Country Style Buttermilk Pancakes

With Rum Banana Flambé, Nutella and
Roasted Pecans
\$14pp

Assorted Breakfast Cereals

Skim, 2% and Whole Milk
\$7pp

Seasonal Sliced Fruits and Berries

\$12pp

BREAKFAST STATIONS

OMELET BAR

Cheddar and Swiss Cheeses, Black Forest Ham, Applewood Smoked Bacon, Roast Chicken, Sweet Peppers, Mushrooms, Asparagus, Tomatoes, Scallions and Fresh Herbs
\$22pp

LT EGG WHITE OMELET BAR

Egg White Omelet's are Made to Order with choice of:
Low-Fat Ricotta, Swiss Cheese, Smoked Salmon, Hen of the Woods Mushrooms, Chorizo, Manchego Cheese, Tomatoes, Steam Spinach, Asparagus and Mixed Peppers
\$25pp

BELGIAN WAFFLE STATION

Berry Compote, Sliced Bananas, Sliced Apples, Vermont Maple Syrup, Whipped Cream and Sweet Butter
\$22pp

LT Juice Bar

The Reviver

Carrot, Orange, Grapefruit, Ginseng

Kickstarter

Wheatgrass, Apple, Ginger, Kale
\$15pp

Attendant required for Breakfast Stations: \$200 per attendant

SEATED BREAKFAST

Included in all seated breakfasts

Fresh Squeezed Orange Juice

Croissants, Muffins, Mini Breakfast Pastries and Breakfast Breads

Assorted Bagels Served with Plain, Chive and Vegetable Cream Cheese

Banana, Dried Cranberry Walnut and Spiced Pumpkin Low-Fat Breads

Sweet Butter, Jams and Preserves

Organic Coffee, Decaffeinated Coffee and Herbal Teas

STARTERS

Please Select One

Yogurt, Granola and Berry Parfait

Ruby Red Grapefruit Brûlée

Assorted Berries and Pineapple with Low Fat Yogurt or Sweet Vanilla Cream

Organic Steel-Cut Oatmeal with Walnut, Raisin, Banana and Honey

MAIN COURSE

Please Select One

Scrambled Eggs with Fresh Herbs

Served with Applewood Smoked Bacon, Country Breakfast Sausages and Hash Browns

Black Forest Ham and Gruyere Swiss Quiche

With Roasted Roma Tomato and Home Fried Potatoes

LT Challah French Toast

With Cinnamon-Caramelized Apples and Vermont Maple Syrup

Bagel & Lox

Everything Bagel with Scottish Smoked Salmon, Cream Cheese, Capers, Tomato, Red Onion and Lemon

*\$5 supplement

Eggs Benedict on Buttermilk Biscuit

Sautéed Spinach, Bacon, Ham and "Bechallandaise"

\$70 per person

Additional course \$10 per person