

BREAKFAST

CONTINENTAL BREAKFAST

KING STREET SUNRISE

ASSORTMENT OF MUFFINS, DANISH,
CROISSANTS, BUTTER, HOUSE-MADE JAM

SELECTION OF CHILLED FRESH JUICES

SANTA LUCIA ESTATE COFFEE AND
MIGHTY LEAF ORGANIC TEAS

\$21 PER PERSON

POTOMAC MORNING

SLICED FRESH FRUIT AND BERRIES

ASSORTMENT OF MUFFINS, DANISH,
CROISSANTS, BUTTER, HOUSE-MADE JAM

SELECTION OF CHILLED FRESH JUICES

SANTA LUCIA ESTATE COFFEE AND
MIGHTY LEAF ORGANIC TEAS

\$23 PER PERSON

THE LYCEUM BREAKFAST

ASSORTED INDIVIDUAL YOGURTS
BOWL OF HOUSE-MADE GRANOLA

ORGANIC HARD BOILED EGGS

SLICED FRESH FRUIT AND BERRIES

ASSORTMENT OF MUFFINS, DANISH,
CROISSANTS, BUTTER, HOUSE-MADE JAM

SELECTION OF CHILLED FRESH JUICES

SANTA LUCIA ESTATE COFFEE AND
MIGHTY LEAF ORGANIC TEAS

\$25 PER PERSON

EUROPEAN BREAKFAST

HARD SALAMI AND HAM

HARD CHEESES

ORGANIC HARD BOILED EGGS

BROWN BREADS

ASSORTMENT OF MUFFINS, DANISH,
CROISSANTS, BUTTER, HOUSE-MADE JAM

SELECTION OF CHILLED FRESH JUICES

SANTA LUCIA ESTATE COFFEE AND
MIGHTY LEAF ORGANIC TEAS

\$28 PER PERSON

BRABO AMERICAN BREAKFAST

ORGANIC SCRAMBLED EGGS WITH CHIVES

APPLE WOOD SMOKED BACON

COUNTRY SAUSAGE

BREAKFAST POTATOES

SLICED FRESH FRUIT AND BERRIES

ASSORTED INDIVIDUAL YOGURTS
BOWL OF HOUSE-MADE GRANOLA

ASSORTMENT OF MUFFINS, DANISH,
CROISSANTS, BUTTER, HOUSE-MADE JAM

SELECTION OF COLD CEREALS SERVED
WITH WHOLE, SKIM AND 2% MILK

SELECTION OF CHILLED FRESH JUICES

SANTA LUCIA ESTATE COFFEE AND
MIGHTY LEAF ORGANIC TEAS

****MINIMUM OF 15 GUESTS WILL APPLY ****

\$32 PER PERSON

CHEF'S OMELET STATION

ATTENDANT REQUIRED - \$125

OFFERING EGGS PREPARED TO ORDER
(OR EGG WHITES UPON REQUEST)

PANCETTA, APPLE WOOD SMOKED
BACON, ONIONS, BELL PEPPERS,
MUSHROOMS, SPINACH, TOMATOES, SWISS
AND CHEDDAR CHEESES

****MINIMUM OF 15 GUESTS WILL APPLY****

\$16 PER PERSON

APPLICABLE SERVICE CHARGES AND TAXES WILL BE APPLIED TO ALL FOOD & BEVERAGES

EXECUTIVE CHEF ROBERT WIEDMAIER BRABO – LORIE HOTEL & SPA CHEF DE CUISINE CHRIS WATSON
1600 KING STREET, ALEXANDRIA, VA 22314 703.894.3434 P LORIENHOTELANDSPA.COM

BREAKFAST

MORNING ADDITIONS

ASSORTMENT OF MUFFINS, DANISH, CROISSANTS, BUTTER, HOUSE-MADE JAM
\$48.00 PER DOZEN

HOUSE CURED SALMON, SHAVED RED ONION, CAPERS, ASSORTED BAGELS AND CREAM CHEESE
\$12 PER PERSON

EGGS BENEDICT WITH TOMATO SAUCE, REGGIANO AND OLIVE OIL ATOP RUSTIC ITALIAN BREAD
\$10 PER PERSON

BAGUETTE FRENCH TOAST, VERMONT MAPLE SYRUP, BUTTER AND POWDERED SUGAR
\$8 PER PERSON

VEGETABLE FRITTATA WITH TOMATOES, ONIONS, ZUCCHINI, VERMONT CHEDDAR
\$6 PER PERSON

STEEL CUT OATMEAL WITH RAISINS, BROWN SUGAR AND CINNAMON
\$5 PER PERSON

VERMONT CHEDDAR POTATO CAKES
\$4 PER PERSON

WARM BREAKFAST CROISSANT, SCRAMBLED EGGS, HAM AND CHEDDAR
\$6 EACH

WARM BREAKFAST WRAP, SPINACH, SCRAMBLED EGGS AND CHEDDAR
\$5 EACH

CORNED BEEF HASH, RED PEPPERS, YUKON GOLD POTATOES
\$8 PER PERSON

ASSORTMENT OF NEW YORK STYLE BAGELS AND CREAM CHEESE
\$48 PER DOZEN

APPLE WOOD SMOKED BACON OR COUNTRY SAUSAGE
\$6 PER PERSON

ORGANIC SCRAMBLED EGGS WITH CHIVES
\$5 PER PERSON

ASSORTED INDIVIDUAL YOGURTS
\$3 EACH

HASH BROWNS
\$4 PER PERSON

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