Breakfast Packages
All Break Stations Include:

Assorted Fruit Juices & Bottled Waters
Freshly Brewed Coffee, Decaffeinated Coffee, Herbal Teas, Hot Cocoa, Flavored Coffee of the Day and a Variety of Creamers

Continental Breakfast $9
Assortment of Bagels, Muffins and Freshly Baked Pastries
Served with Assorted Cream Cheeses, Butter, Margarine and Fruit Preserves

Hot Specialties $9
Assorted Miniature Quiche
Choose One Additional Selection
French Toast Casserole
Breakfast Pizza
Breakfast Bread (choose filling)
Spinach, Mozzarella & Ricotta
Sausage, Peppers, & Monterey Jack
Canadian Bacon & Cheddar

Healthy Start $10
Variety of Flavored Yogurts, Signature House-made Granola, Sliced Fresh Fruit and Berries
Freshly Baked Muffins
Upgrade to Include Greek Yogurts $1

Breakfast Sandwich $9
Filled with Eggs, American Cheese
Choose Canadian Bacon or Sausage
Please Select English Muffin, Croissant, Bagel, or Wrap

Suggested Menu Enhancements
Fresh Fruit Kabobs $3
Whole Fresh Fruit $1
Individual Premium Yogurts $3
Organic Hard-Boiled Eggs $2
Miniature Quiche $3
Variety of Cereal Bars & Granola Bars $2.25
Breakfast Pizza $3.50
Hand Passed Hot Cocoa Shooters $2

All Prices Subject to Applicable 20% Administrative Fee and Sales Tax. Prices Subject to Change (P) 585-359-1800 www.ritinn.com 2014
Summer Breakfast Feature $12

Assorted Fruit Juices & Bottled Waters

Citrus & Berry Punch

Freshly Brewed Coffee, Decaffeinated Coffee, Herbal Teas, Hot Cocoa, Maple Flavored Syrup and a Variety of Creamers

Seasonal Fruit Salad

Assortment of Bagels

Freshly Baked Orange Cranberry Scones & Strawberry Strudel Sticks

with Cream Cheese, Peanut Butter, Butters & Jams

(Choice of One Item Below)

Stuffed Arugula and Feta Cheese Breakfast Bread

Strawberry and Banana Stuffed Crepes

Miniature Quiche

Seasonal Vegetable Strudel

Suggested Menu Enhancements

Grapefruit $2

Freshly Baked Cinnamon Rolls with Icing $2.50

Hand-Passed Bloody Mary House Cocktails $4

Yogurt Parfaits $3.50

Mimosa Punch $65/gallon
Country Breakfast Buffet $18

(Minimum of 20 guests)

Assortment of Bagels, Muffins & Freshly Baked Pastries

Served with Assorted Cream Cheeses, Butter, Margarine & Fruit Preserves

Fresh Fruit

Variety of Cereals & Milk

Scrambled Eggs

Breakfast Potatoes

Country Sausage Links

Freshly Brewed Coffee, Decaffeinated Coffee

Herbal Teas & Hot Cocoa

Assorted Juices

Suggested Menu Enhancements

*Pancakes $3

*Belgian Waffle Station $4

Texas Style French Toast $3

*Omelette Station $4

Fruit Crepes $3.50

Applewood Smoked Bacon $4

Oatmeal Bar with a Variety of Toppings $3

Egg Accompaniments to Include Salsa, Shredded Cheddar & Diced Ham $2

Culinary Station Attendant Fee $50

*Denotes Enhancement is Available as an Action Station
Served Breakfast $14

All Served Breakfast Entrees Include:

Baskets of Muffins Served With Butter, Margarine & Fruit Preserves

Tableside Service of
Freshly Brewed Coffee, Decaffeinated Coffee
Herbal Teas & Hot Cocoa
Assorted Juices

Entrée Choice

**Tradition**

Scrambled Eggs Accompanied by
Homefries

Choice of Bacon or Sausage

& Fruit Garnish

**Sweet Side**

French Toast Casserole

Choice of Bacon or Sausage

& Fruit Garnish

**Suggested Menu Enhancements**

Add Bagels & Freshly Baked Pastries
to Muffin Baskets $1

Served Oatmeal Appetizer
with Fresh Berries $3

Fruit & Yogurt Parfait with Signature
House Granola $4

Amaretto, Bailey’s, Kahlúa & Spiced
Rum Attendant $3

Fruit Kabobs $3

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Classic Brunch Buffet $25
(Minimum 20 guests)

Assortment of Bagels, Muffins & Freshly Baked Pastries

Fresh Fruit Salad

In Season Vegetable

Breakfast Potatoes

Scrambled Eggs

Texas Style French Toast

Entrée
(Select Two Entrées)

Strip Loin of Beef
with Peppercorn Demi Glaze

Roasted Chicken Crepes
Filled with Chicken and Asparagus Topped
with Mushroom Béchamel

Baked Strata
Options Listed Below

Chicken French
Sautéed Breast with a Lemon Sherry Sauce

Glazed Ham
Ginger Molasses or Pineapple Rum Glaze

Pork Loin
Encrusted with Apples in an
Applejack Sauce

Freshly Brewed Coffee, Decaffeinated Coffee, Herbal Teas,
Hot Cocoa & Assorted Juices

Suggested Menu Enhancements Each $4
Bacon or Sausage

Additional Entrée Selection

*Belgian Waffle Station

*Omelette Station

*Culinary Station Attendant Fee $50

Baked Strata Options (Select One Strata)

Andouille Sausage & Cheddar

Broccoli, Ham & Swiss

Mushroom, Peppers, Country

Sausage & Monterey Jack

Mediterranean (Vegetarian)