Brunch, the French way
Brunch Menu 2021
Love is simple. Celebrations are Magnifique.

PHILADELPHIA
CONTINENTAL BREAKFAST
Fresh Squeezed Orange, Grapefruit and Apple Juices
Fresh Sliced Seasonal Fruits
Build Your Own: Assorted Fruit Yogurts and Low-Fat Homemade Cracked Granola
Assorted Croissants and Viennoiseries and Baguettes
European Butter and Fruit Preserves
Freshly Brewed Lavazza Coffee, Decaffeinated Coffee and Harney & Sons Teas
$25
Suggested Enhancement: Scrambled Eggs with Chives, $4.5 per person

CONTINENTAL BREAKFAST DELIGHT
Fresh Squeezed Orange, Grapefruit and Apple Juices
Fresh Sliced Seasonal Fruits
Build Your Own: Assorted Fruit Yogurts and Low-Fat Homemade Cracked Granola
Assorted Low-Fat Mini Muffins
European Butter and Fruit Preserves
Freshly Brewed Lavazza Coffee, Decaffeinated Coffee and Harney & Sons Teas
$26

CONTINENTAL BREAKFAST DELUXE
Fresh Squeezed Orange, Grapefruit and Cranberry Juices
Fresh Sliced Seasonal Fruits
Build Your Own: Assorted Fruit Yogurts and Low-Fat Homemade Cracked Granola
Assorted Boxed Cereals with Regular and Skim Milk
Assorted Croissants, Viennoiseries and Baguettes
European Butter and Fruit Preserves
Assorted Bagels with Regular, Low Fat Cream Cheeses
Freshly Brewed Lavazza Coffee, Decaffeinated Coffee and Harney & Sons Teas
$29
Suggested Enhancement: Breakfast Sandwiches (with and without meat), $8 per person

HEALTHY START
Fresh Squeezed Orange, Grapefruit and Cranberry Juices
Fresh Sliced Seasonal Fruits
Fruit Parfait with Greek Yogurt and Low-Fat Homemade Granola
Assorted Low-Fat and Gluten Free Boxed Cereals with Skim Milk
Homemade Low Fat Mini Muffins
Steel Cut Oatmeal Served with Skim Milk, Fresh Berries
Freshly Brewed Lavazza Coffee, Decaffeinated Coffee and Harney & Sons Teas
$30
10 guest minimum
A $5 per guest supplement will apply for less than minimum

LE BUFFET AMERICAN
Orange, Grapefruit and Cranberry Juices
Fresh Sliced Seasonal Fruits with Berries
Scrambled Eggs with Chives
Roasted Red Potatoes, Caramelized Onions
Select One: Apple Wood Smoked Bacon, Country Sausage Links or Local Pork Roll
Assorted Boxed Cereals with Regular and Skim Milk
Assorted Croissants, Viennoiseries and Baguettes
European Butter and Fruit Preserves
Freshly Brewed Lavazza Coffee, Decaffeinated Coffee and Harney & Sons Teas
$37

LE BUFFET DELUXE
Orange, Grapefruit and Cranberry Juices
Fresh Sliced Seasonal Fruits with Berries
Scrambled Eggs with Chives
Roasted Red Potatoes, Caramelized Onions
Select One: Apple Wood Smoked Bacon, Country Sausage Links or Local Pork Roll
Choice of:
French Toast, Cinnamon Sugar and Pure Maple Syrup
Buttermilk Pancakes, Blueberry Compote
Assorted Croissants, Viennoiseries and Baguettes
European Butter and Fruit Preserves
Freshly Brewed Lavazza Coffee, Decaffeinated Coffee and Harney & Sons Teas
$38

LE BUFFET FRANÇAIS
Orange, Grapefruit and Cranberry Juices
Fresh Sliced Seasonal Fruits and Berries
Assorted Fruit Yogurts and Low-Fat Homemade Cracked Granola
Assorted Quiche with Homemade Dough, Choice of 2:
Lorraine, Asparagus, Mushroom, Ham, Crab or Spinach
Assorted Croissants, Viennoiseries and Baguettes
European Butter and Fruit Preserves
Freshly Brewed Lavazza Coffee, Decaffeinated Coffee and Harney & Sons Teas
$34
Suggested Enhancement: Apple Wood Smoked Bacon, $6 per person

10 guest minimum
A $5 per guest supplement will apply for less than minimum

25 guest minimum
A $5 per guest supplement will apply for less than minimum
COLD ITEMS:
- Individual Boxes of Cereals $4.5 each
- Yogurt with Homemade Low-Fat Granola $5 each
- Whole Seasonal Fruits $3 each
- Hard Boiled Eggs $2 each
- Homemade Fruit Smoothies $7 per person

HOT ITEMS: (pricing per guest)
- Scrambled Eggs with Chives $4.5
- Scrambled Egg Whites or Eggbeaters $5
- Full Size Assorted Quiche: Asparagus, Mushrooms, Cheese, Ham, Crab and Spinach $6
- Egg & Cheese Sandwich on Croissant, English Muffin or Burrito $7 each
- Breakfast Meat, Egg & Cheese Sandwich on Croissant, English Muffin or Burrito $8 each
- Pancake with Warm Maple Syrup, Butter and Whipped Cream $6
- French Toast with Warm Maple Syrup, Butter and Whipped Cream $6
- Belgium Waffles with Warm Maple Syrup, Butter and Whipped Cream $6.5
- Breakfast Potatoes (Tater Tots, Hash Brown or Rösti) $7
- Steel Cut Oatmeal with Fresh Berries and Brown Sugar $5.5

HOME BAKED BAKERY:  
Our pastries are baked fresh daily

Breakfast loaves: $30/loaf  
(One loaf will serve 12 to 15 ppl)
- Lemon Pound Cake, Coffee Cake
- Banana Walnut, Blueberry, Carrot

Assorted Mini Muffins: $38/doz
- Cranberry, Blueberry, Bran & Carrot
- Croissants $40/doz
- Cinnamon Sugar Donuts with Chocolate Dipping Sauce $4/person
- Pains au Chocolat $40/doz
- Pains aux Raisins $40/doz
- French Baguette $4/baguette
- Bagels with Cream Cheese $42/doz
- Gluten Free Bagels $45/doz
- Gluten Free Blueberry Muffin $40/doz

OMELET STATION $15PP
- Eggs, Egg Whites and Eggbeaters
- Wild Mushrooms, Green & Red Peppers, Diced Onions, Tomatoes, Spinach, Ham, Bacon, Turkey Sausage, Cheddar Cheese, Swiss Cheese, Salsa

BREAKFAST MEATS:  
(pricing per guest)
- Turkey Bacon $6
- Pork Roll $6
- Apple Wood Smoked Bacon $6
- Chicken or Turkey Sausage $6
- Country Pork Sausage Links $6

CHEESE & CHARCUTERIES (pricing per guest)
- Assorted Domestic Cheese $15
- Assorted Domestic Cheese and Continental Charcuterie $18
- Smoked Salmon & Bagels with Traditional Accompaniments $19

STRAWBERRY GARDEN
assorted strawberries covered in milk, dark and white chocolate
$5 per person

COFFEE BAR
Assorted Gourmet Coffee, whipped cream, Bailey's irish cream, flavored syrups and creamers $7 per person

ADULT BEVERAGE BAR
Mimosa, Bloody Mary or Sangria Bar $11 per person

BEER GARDEN
Breakfast Sandwich Station, Slider Station, Frank en croute, assorted doughnuts, assorted craft beer, ping pong table, corn hole, xl jenga $35 per person

ENHANCEMENTS
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