

BREAKFAST

a) Continental Breakfast: –

It is also known as “European Breakfast”. It contains fruit juice (fresh or canned), cut fruits, toast or breads along with jam, jelly, marmalade, butter, honey etc. It ends with tea or coffee. When the breakfast with tea, it is known as “THE SIMPLE” and when it ends with coffee it known as “THE CAFÉ SIMPLE”.

THE COVER LAYOUT CONSISTS OF:

- (a) A side plate and a side knife
- (b) A butter dish and a butter knife on a quarter plate
- (c) A tea cup and saucer with a teaspoon
- (d) A sugar pot with tongs
- (e) A bread boat or toast rack
- (f) Serviette
- (g) Jam, marmalade and honey pots

b) American Breakfast: –

This breakfast is heavier than the continental breakfast. It contains fresh or canned fruit juices, cut fruits, cereals (corn flakes, wheat flakes etc.) with hot or cold meal, sugar or honey. The bread or toast with preservatives followed by “EGG TO ORDER” which means efficient preparation of eggs can be served according to the choice of the guest. Finally it ends with coffee or tea.

THE COVER CONSISTS OF:

- (a) A side plate and a side knife
- (b) A butter dish and a butter knife on a quarter plate
- (c) A tea cup and saucer with a teaspoon
- (d) A sugar pot (a tongs, if there are sugar cubes)
- (e) A cruet set
- (f) A All purpose knife and All purpose fork
- (g) Jam, marmalade and honey
- (h) Dessert spoon and fork
- (i) Serviette

c) English Breakfast: –

This breakfast is the heaviest of all breakfast at first fresh fruits juice and cut fruits are served. Then the serials are given with hot or cold milk with

sugar or honey. Then breads or toasts are served with preserves followed by the “EGG TO ORDER”. Then the meat or fish preparations are served and finally it ends up with coffee it is known as “THE CAFÉ COMPLETE”.

THE COVER CONSISTS OF:

- (a) A side plate and a side knife
- (b) A butter dish and a butter knife on a quarter plate
- (c) A tea cup and saucer with a teaspoon
- (d) A sugar pot (a tongs, if there are sugar cubes)
- (e) A cruet set
- (f) A fish knife and fish fork
- (g) Dinner knife and fork
- (h) Jam, marmalade and honey
- (i) Dessert spoon and fork
- (j) Serviette

Typical English breakfast Menu:

- Chilled fruit juices: Orange, pineapple. Tomato, grapefruit.
- Stewed fruit: Prunes, pears, apples, figs.
- Cereals: Porridge, cornflakes.
- Fish: Grilled herring, fried sole.
- Eggs: Poached, boiled, scrambled, fried, omelets
- Meat: Sausages, bacon, salami, kidney, breakfast steak.
- Breads: Toast, rolls, brioche, croissant, bread sucks.
- Preserves: Jam, marmalade, honey, butter.
- Beverage: Tea, coffee, hot chocolate.
- Eggs can be served with: grilled tomatoes, sautéed mushrooms, baked beans, fried Potatoes.

d) Indian Breakfast: –

These various types of preparations, which differ from region to region in India. Such as puri & bhaji, paratha & sabji, stuffed paratha like aloo paratha, paneer paratha etc with curd & pickles, idli and dosa with sambhar & chatni, lassi fresh fruit juice, regional sweet dishes are also included.