



## Breakfast

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Wake up with flavor! Breakfast solutions perfect for your next morning event.

- Buffet and Continental Packages include disposables: serving pieces, plates, flatware, cups, and paper napkins
- Sales Tax will be added to the final invoice. If tax exempt, please provide tax exempt form.
- A 20% service charge will be added to the final invoice.
- Continental Packages | \$8-10 per guest
- Buffet Packages | \$12-14 per guest
- Breakfast à la Carte - Add on to any breakfast package
- Beverages sold separately

### **Service staff available (prices include set-up and breakdown).**

- ✓ Head Chef: 1 Hour Event \$100, 2 Hour Event \$150, 3 Hour Event \$200
- ✓ Server: 1 Hour Event \$75 each, 2 Hour Event \$100 each, 3 Hour Event \$125 each
- ✓ Cook: 1 Hour Event \$75 each, 2 Hour Event \$100 each, 3 Hour Event \$125 each
- ✓ Bartender: 1 Hour Event \$75 each, 2 Hour Event \$100 each, 3 Hour Event \$125 each

### ***Beverage Stations***

- Coffee served with creamer, sweeteners, sugar, and stir sticks | \$1.00 per guest
- Iced Tea served with sweeteners, sugar, and straws | \$1.00 per guest
- Punch or Flavored Water | \$1.50 per guest
- Bottled Water | \$1.00 per guest
- Assorted Sodas Coke, Diet Coke, Sprite, and Dr. Pepper | \$1.00 per guest
- Orange Juice, Apple Juice | \$1.50 per guest
- Add Hot Tea to coffee station | \$.50 per guest

## Drop Off Continental Packages

### DELUX CONTINENTAL PACKAGES / \$8 PER GUEST

- Bagels and Cream Cheese Spreads
- Danishes, Muffins, and Croissants with Butter and Jam
- Low-fat Yogurts and Granola
- Fresh Diced Fruit

### SUNRISE QUICK BREAKFAST PACKAGES / \$10 PER GUEST

- Assorted Breakfast Sandwiches
- Danishes, Muffins, and Croissants with Butter and Jam
- Low-fat Yogurts and Granola
- Fresh Diced Fruit

## Buffet Packages

### EARLY RISER BUFFET / \$12 PER GUEST

- Scrambled Eggs
- Crisp Bacon or Breakfast Sausage
- Country Rosemary Potatoes
- Seasonal Fresh Fruit and Berries

### SPOIL 'EM BUFFET / \$14 PER GUEST

- Strawberry Cream Cheese Stuffed French Toast with Powdered Sugar, Berries, and Syrup
- Frittata or Cheesy Scrambled Eggs
- Crisp Bacon or Breakfast Sausage
- Country Rosemary Potatoes
- Seasonal Fresh Fruit and Berries

## BREAKFAST à la Carte

### **Breakfast Taco | \$2 per guest**

Choice of bacon, breakfast sausage or ham served with scrambled eggs, cheddar cheese, and salsa. Vegetarian version is also available.

### **Breakfast Sandwich | \$3 per guest**

Choice of breakfast sausage, ham or bacon served with scrambled eggs, and melted baby Swiss cheese on croissant.

### **Breakfast Quiche | \$3 per guest**

Made with bacon or ham, cheese, mushrooms, and onions. Vegetarian version is also available.

### **Frittata | \$3 per guest**

Quiche Lorraine without the crust! Fluffy eggs with country ham, grilled onions, green onions, cheddar and jack cheeses, red and yellow peppers, cut into squares and topped with fresh tomato and parsley garnish.

### **Baked French Toast | \$3 per guest**

Thick slices of French bread baked in an egg, cream and cinnamon batter then dusted with powdered sugar and served with maple syrup.

### **Potato Casserole | \$2 per guest**

Potatoes with a rich cheddar cheese sour cream sauce and green onions.

### **Country Potatoes | \$2 per guest**

Diced potatoes roasted until golden brown with grilled onions then sprinkled with kosher salt and garnished with fresh green onions.

### **Breakfast Meats | \$2.00 per guest**

Crispy bacon, breakfast sausage, or sliced ham.