



GOOD
MORNING

BREAKFAST

Breakfasts include fresh-brewed coffee and Tazo™ tea

BUFFETS

Buffet breakfasts include orange and cranberry juice

AN EGG-CELLENT START

- Sliced Fresh Fruit and Berry Platter
- Freshly-Baked Pastry and Breakfast Bread Selection
- Assorted Bagels and Cream Cheese
- Scrambled Eggs with Cheddar Cheese on the Side
- Sausage Links and Double-Thick Hickory Bacon
- Country Potatoes

\$20 per guest | minimum of 15 guests; \$100 labor fee for fewer than 50 guests

OFF THE GRIDDLE

- Sliced Fresh Fruit and Berry Platter
- Freshly-Baked Pastry and Breakfast Bread Selection
- Assorted Cold Cereals with Milk
- Sausage Links and Double-Thick Hickory Bacon
- Country Potatoes
- French Toast or Pancakes with Syrup
- Chef-Attended Egg and Omelet Station:
 - Smoked Ham, Hickory-Smoked Bacon, Sausage,
 - Mushrooms, Onions, Tomato, Mushrooms,
 - Bell Peppers, Cheddar, Monterey Jack

\$27 per guest | minimum of 15 guests; \$100 labor fee for fewer than 50 guests

THE LIGHTER SIDE

- Farm Fresh Scrambled Eggs
- Sliced Apples and Peanut Butter
- House-Baked Granola with Milk and Seasonal Berries
- Deli Meat, Hard-Boiled Egg and
- Sliced Cheese Assortment
- Turkey Bacon or Chicken Apple Sausage

\$23 per guest | minimum of 25 guests; \$100 labor fee for fewer than 50 guests

PLATED BREAKFASTS

Plated breakfasts include guest choice of orange or cranberry juice and a chef's pastry platter for the table

Add seasonal sliced fruit for \$2.50 per guest

\$25 labor fee for fewer than 25 guests

BREAKFAST BLEND

- Scrambled Eggs with Choice of Two Toppings:
 - Ham, Cheddar Cheese, Swiss Cheese, Scallions,
 - Green Peppers, Tomatoes or Mushrooms
- Hash Browns
- Sausage Links or Double-Thick Hickory Bacon
- Herb and Parmesan-Roasted Tomato

\$14 per guest

A FRENCH TOAST TO REMEMBER

- Cinnamon Brioche French Toast with Syrup,
- Fresh Berry Compote and Chantilly Cream
- Sausage Links or Double-Thick Hickory Bacon

\$14 per guest

BREAKFAST QUICHE

- Choose Quiche Lorraine, Broccoli Cheddar or Spinach, Sundried Tomato and Mushroom
- Served with Herb and Parmesan Roasted Tomato

\$16 per guest

DAYTON STREET BREAKFAST

- Two Pancakes with Syrup
- Farm Fresh Scrambled Eggs
- Sausage Links or Double-Thick Hickory Bacon
- Country Potatoes

\$18 per person

CONTINENTAL BREAKFAST

\$25 labor fee if fewer than 25 guests

Freshly-Baked Pastry and Breakfast Bread Selection
Fruit Marmalade, Jams, Honey and Butter | Fruit Yogurts
Fresh Brewed Coffee and Tazo™ Tea | Orange and Cranberry Juices

\$11.50 per guest

Add Sliced Seasonal Fresh Fruit for \$2.50 per person

CONTINENTAL ENHANCEMENTS

BREAKFAST MEAT

Choose 1 selection, minimum of 12 orders
Canadian Bacon, Double-Thick Hickory Bacon,
Sausage Links, Chicken Apple Sausage or Ham Steak
\$4 per guest

SCRAMBLED EGGS

Cheddar Cheese, Green Peppers, Scallions,
Diced Tomatoes and Salsa on the Side
\$4 per guest

EGGS BENEDICT OR FLORENTINE

Minimum of 12 orders, maximum of 50 people
\$6 per guest

QUICHE

Minimum of 12 orders
Choose Quiche Lorraine, Broccoli Cheddar or
Spinach, Sun-Dried Tomato and Mushroom
\$5 per guest

BREAKFAST POTATOES

Choose 1 selection, minimum of 12 orders
Oven Roasted Herb Potatoes
\$3 per guest
Shredded Hash Browns, Cheddar Hash Browns or Roasted
Potatoes with Caramelized Onions and Mushrooms
\$4 per guest

OATMEAL

Steel Cut Oatmeal, Brown Sugar, Raisins, Cream
\$3 per guest
Add Local Honey and Seasonal Berries
\$1 per guest

LOX

Smoked Salmon, Chopped Onions, Eggs, Capers,
Bagels with Cream Cheese
\$9 per guest

GRIDDLE WORKS

Choose 1 selection, minimum of 12 orders
French Toast or Pancakes
\$4 per guest

BREAKFAST BURRITOS

Scrambled Eggs, Chorizo, Pepper Jack Cheese,
Served with Salsa, Green Chili, Sour Cream
\$6 per guest

CORNED BEEF AND POTATO HASH

Minimum of 12 orders
\$5 per guest

EARLY BIRD SANDWICHES

Choose 1 selection, minimum of 2 dozen

ENGLISH MUFFIN

Canadian Bacon, American Cheese, Scrambled Eggs

BISCUIT

Sausage, Pepper Jack Cheese, Scrambled Eggs

CROISSANT

Hickory Smoked Ham, Cheddar, Scrambled Eggs
\$48 per dozen

OMELET STATION

Smoked Ham, Hickory Bacon, Sausage,
Mushrooms, Onions, Tomato, Bell Peppers,
Monterey Jack, Cheddar
\$8 per guest

ADDITIONS FROM OUR PASTRY CHEF

FRESHLY BAKED MUFFINS AND
BREAKFAST BREADS

\$38 per dozen

FLAKY BUTTER CROISSANTS

\$37 per dozen

FRESHLY BAKED BUTTERMILK BISCUITS

\$37 per dozen

HOUSEMADE BISCOTTI SELECTION

\$32 per dozen

SEASONAL HOUSEMADE KRINGLE

\$24 per 12 slices

PECAN STICKY BUNS

\$36 per dozen

SELECTION OF BAGELS

With Cream Cheese, Butter and Peanut Butter

\$32 per dozen

HEALTHY FRUIT AND NUT BARS

\$36 per dozen

HONEY OAT FLAX BARS

\$36 per dozen

ASSORTED SCONES

\$30 per dozen

FRUIT-FILLED DANISH AND
ASSORTED PASTRIES

\$38 per dozen

INDIVIDUAL ENHANCEMENTS

COLD CEREALS

Raisin Bran™, Rice Chex™, Corn Flakes and Granola, served with 2% and skim milk

\$3 per guest

SEASONAL WHOLE FRUIT

\$3 per piece

INDIVIDUAL FRUIT YOGURTS

\$3 each

HARD BOILED EGGS

\$36 per dozen