

### Standard Setup:

includes disposables, setup, cutlery, plates, cups and serving utensils

Free

### Elegant Setup:

includes premium white plates, rolled cutlery, wire or flameless chafing, and serving utensils

\$2pp

### Executive Setup:

includes Elegant Setup but we bring the stainless chafers, displays, drink dispensers and cleanup!

\$5pp

### Full Service Setup:

includes Executive Setup plus servers, china, linen napkins, silverware and glassware

\$10pp

## Displays & Bars

*Small (serves 8-12) Large (serves 16-20)*

### Tropical Fruit Bowl Small \$45 | Large \$70

Pineapple, Mango, Papaya, Strawberries and Kiwi, tossed with Toasted Coconut and Key Lime Sauce

### Fresh Sliced Fruit Display Small \$40 | Large \$65

Fresh Ripe Melons, Golden Pineapple, Kiwi, Strawberries

### Fresh Berries and Yogurt Small \$60 | Large \$80

Fresh Seasonal Berries served with Vanilla Bean Yogurt

### Berry Parfaits \$9 per person

(minimum 10pp) Individually built Parfaits of Vanilla Bean Yogurt, Fresh Seasonal Berries, and Honey-Pecan Granola

### Build Your Own Yogurt Bar \$10 per person

(minimum 10pp) A Display of Vanilla Bean Yogurt, Fresh Melon, Seasonal Berries and Honey-Pecan Granola

### Assorted Bagel Display Small \$25 | Large \$45

Assorted Fresh Baked Bagels including Cinnamon Raisin, Everything, Poppy and Plain with Butter, Cream Cheese and Whipped Sun-dried Tomato Spread

### Mini Muffin Display Small \$30 | Large \$55

A selection of assorted mini muffins

### Breakfast Breads Display Small \$30 | Large \$55

A selection of Breakfast Breads and Pastries, Assorted Mini Muffins, Butter and Croissants

### Biscuit Bar \$12 per person

butter milk biscuits with sausage gravy, red eye gravy, chocolate gravy, sausage, bacon, butter and assorted jams/jellies

### Breakfast Charcuterie \$15 per person

beautiful presentation of breakfast delights including: Oven Roasted Turkey, Black Forest Ham, Prosciutto, Smoked Salmon, Sliced Aged Cheddar, Swiss, Havarti, Cream Cheese, Mini Bagels, Mini Croissants, Crackers, Fruit Preserves and Butter

## Omelets and Frittatas

*Half Pan Serves 8-12 Full Pan Serves 16-20*

### Chicken and Spinach Frittata Half \$50 | Full \$95

Fresh Eggs Baked with Spinach, Sun-Dried Tomatoes and Cheese. Served with Sourdough Bread

### Ham-Cheddar-Basil Omelet Half \$50 | Full \$95

Fresh Eggs Scrambled with Smoked Ham, Sharp Cheddar Cheese, Grape Tomatoes and Fresh Basil. Served with Italian Bread

### Italian Frittata Half \$55 | Full \$100

Fresh Eggs baked with Italian Sausage, Peppers, Onions, Mushrooms, Tomatoes, Fresh Herbs and Mozzarella Cheese. Served with Italian Bread

### Quiche Lorraine Half \$45 | Full \$85

Egg Custard Baked in Pastry with Spinach, Cheddar Cheese and Apple Smoked Bacon

### Chicken Fajita Frittata Half \$50 | Full \$95

Fresh Eggs baked with Grilled Chicken Breast, Bell Peppers, Onions, Pepper Jack Cheese. Served with Cilantro Tomato Salsa and Flour Tortillas

## Breakfast Add-ons

Orange, Cranberry or Apple Juice (8oz)..... \$2.50 per person

Orange, Cranberry or Apple Juice (Gallon)..... \$20 per gallon

Apple Smoked Bacon or Sausage Links..... \$4 per person

Pan Seared Ham or Turkey Breast..... \$4

Freshly Brewed Regular or Decaf Coffee..... \$25  
*(12 cup container)*

## Cold Buffets

*Our breakfast buffets require a minimum order of 10*

### Classic Continental \$10 per person

Our Classic Continental Breakfast Buffet includes Croissants, Assorted Danish, Mini Muffins and a Fresh Bowl of Melons, Pineapple, and Berries

### Executive Continental \$14 per person

Our Classic Continental Breakfast Buffet with our Honey-Pecan Granola, Vanilla Bean Yogurt and Fresh Assorted Bagels

### Healthy Body and Mind \$12 per person

Includes 5 Grain Cereal, Honey-Pecan Granola with 2% Milk, Mini Whole Grain Muffins, Fresh Seasonal Fruit Bowl and Vanilla Bean Yogurt

## Hot Buffets

*Our breakfast buffets require a minimum order of 10*

### Build Your Own Breakfast Taco Buffet \$10 per person

Includes Warm Flour Tortillas, Corn Tortillas(GF), Scrambled Eggs, Breakfast Potatoes, Cilantro Tomato Salsa, Pico De Gallo, Sour Cream and Shredded Cheese

### Classic Hot Breakfast Buffet \$11 per person

Our Classic Hot Breakfast Buffet includes Farm Fresh Cheesy Scrambled Eggs, Bacon, Breakfast Potatoes, Biscuits, Toast and Jams

### Griddle Breakfast \$10 per person

Fluffy Buttermilk Pancakes, Thick Cut Cinnamon-Praline Soaked French Toast, Maple, Syrup, Butter, Blueberry Compote, and Maple Syrup

### Breakfast Wrap Buffet \$11 per person

includes Farm Fresh Eggs wrapped in large Flour Tortillas with an assortment of fillings to include: Chorizo & Pepper Jack Cheese, Ham & Cheddar, Breakfast Sausage & Cheddar, Grilled Vegetables & Egg Whites. Served with Homemade Salsa

## Boxed Breakfast

*All Boxes are served with Fresh Fruit, Orange Juice and 2% Milk*

### Bagel Box \$11 each

Fresh Flavored Bagels (2) with Cream Cheese, Butter, Preserves and Jams

### Bakery Box \$11 each

An Assortment of Fresh Baked Mini Muffins, Breads and Pastries

### Granola Box \$10 each

Our Homemade Pecan-Honey Granola with Vanilla Bean Yogurt

### Breakfast Burrito Box \$10 each

Bacon, Eggs, Potatoes and Cheddar Cheese in a Flour or Corn(GF) Tortilla

### French Toast Box \$10 each

Thick Cut Cinnamon-Orange Soaked Bread with Maple Syrup

### Pancake Box \$10 each

Buttermilk Pancakes with Maple Syrup and Blueberry Compote

### Breakfast Croissant \$10 each

Smoked Ham, Cheddar Cheese and Fresh Eggs on a Fresh Baked Croissant

### Classic Breakfast Box \$11 each

Three Scrambled Eggs with Bacon, Sausage, Roasted Potatoes and a Biscuit

## Alcohol

*You work with our Beverage Director to secure your sparkling wine, vodka and cordials for your brunch beverages. Add a bartender for \$35/hr*

### Mimosa Bar \$5 per person

*Orange Juice / Pineapple Juice / Cranberry Juice / Cherries / Oranges / Fresh Berries for Garnish*

### Bloody Mary Bar \$6 per person

*Bloody Mary Mix / Worcestershire Sauce / Fresh Horseradish / Tabasco / Pickles / Bacon / Celery / Olives*

### Irish Coffee Bar \$6 per person

*Regular, Decaf, French Vanilla, Cream, Sugars, Syrups, Chocolate Ganache, Praline Caramel, White Chocolate*