

Breakfast Menu Options

Proteins/Entree Dishes

Scrambled Eggs

Omelets

Hard-boiled or Soft-boiled eggs

Quiche (assorted varieties, i.e. sausage & cheese, tomato, basil & feta, etc)

Assorted mini quiche

Bacon

Sausage

Pork Chops

Breakfast Casseroles (assorted varieties)

Ham & Swiss sammies on Hawaiian Rolls with Poppy seed Sauce

Build your own breakfast sandwich with:

- English muffins, croissants, biscuits, or toast (or combo of these)
- Scrambled eggs
- Ham, Turkey, or Roast beef deli meat
- Bacon & Sausage
- Sliced cheese (Colby Jack, Pepper Jack, Cheddar)

Southern Shrimp & Grits

Steak & Eggs

Oatmeal (choose)

- instant packets with hot water
- cooked rolled oats
- steel-cut oats

Breads & Pastries (* homemade)

*Pancakes with maple syrup & fresh fruit sauces (i.e. blueberry sauce, strawberry sauce, etc.)

*French toast

*Waffles with maple syrup & fresh fruit sauces

*Crepes with fresh fruit & fruit sauces

*Cinnamon Rolls

Croissants

*Muffins & Breads (banana, zucchini, carrot, blueberry, etc...)

*Scones (blueberry, lemon poppy seed, raisin, orange-cranberry, etc...)

*Buttermilk Biscuits

Toast

Bagels, English muffins

Thyme to Cater



Sides

Fresh Fruit tray (fresh cut seasonal fruit)
Whole Fruit (assortment: apples, bananas, pears, etc)
Grapefruit halves
Cheese Tray
Granola Bars
Protein Bars

Always on time- You
can rest assured we'll
be there in plenty of
time for your breakfast
event.

Beverages

Juices (Apple, Orange, Cranberry, Grapefruit, and Grape)
Fresh brewed coffee (regular or decaf)
Hot tea selection (Hot water in carafe with individually wrapped tea bags)
Bottled Water
Sparkling water (San Pellegrino)
Sodas

Make it a Brunch

Everyone loves brunch! Add some lunch items, such as:

- Spiral sliced ham
- Deviled eggs
- Haricot verts
- Hawaiian ham & Swiss sliders
- Charcuterie Board
- Dessert Charcuterie
- Mini key lime pies
- Charcuterie in a jar
- Bloody Mary bar
- Mimosa bar
- The possibilities are endless

Thyme to Cater

