

Continental Breakfast

Bakers Mix

An arrangement of freshly baked Danish, Croissants, Muffins, Yogurt Loaf, Bagels, Scones, freshly brewed Coffee and assorted Juices. Served with Sweet Butter, Cream Cheese and Preserves.

Fresh Fruit Salad additional

Bagel Medley

A medley of freshly baked Bagels served with Sweet Butter, Vegetable and Plain Cream Cheese, Preserves, assorted Juices and freshly brewed Coffee.

Fresh Fruit Salad additional

Morning Delight

A selection of miniature breakfast Pastries including Danish, Croissants, Muffins, sliced Bagels, Scones, freshly brewed Coffee and assorted Juices, accompanied by a sliced Seasonal Fresh Fruit platter. Served with Sweet Butter, Cream Cheese and Preserves.

~ Healthy Starts ~

Fresh Fruit Yogurt & Granola Parfait

Individual 16 oz Parfait Cups layered with Low Fat Yogurt, Crunchy Granola and Seasonal Fresh Fruit.

Yogurt Cups

A selection of individual 8 oz Yogurt cups with assorted Fruit Fillings.

Granola Mixings and Fixings

Make your own delicious Granola mix from our selection of toppings including Crunchy Granola, Seasonal Berries, Bananas, Honey, Plain and Fruit Yogurt.

Per person

Sliced Fresh Fruit Platter

An assortment of sliced Melons, Pineapple, Citrus, Grapes and Seasonal Berries. Accompanied by a Honey Yogurt dressing.

Small Serves 10-15 person

Large Serves 20-25 persons

Fresh Fruit Salad

5 person minimum

A rainbow of fragrant Fruits including Melon, Pineapple and Seasonal Berries.

Continental Breakfast Additions

(Upgrades To Our Continental Breakfasts – Not Sold Individually)

- Bottled Juices —
- Assorted Dry Cereals With Milk —
- Oatmeal w/ cinnamon-sugar & raisins -
- Bulk Granola —
- Half Pints Of Milk —
- Croissants & Preserves —
- Bacon —
- Sausage —
- Hard Boiled Eggs —
- Scrambled Eggs —
- Croissant Egg Sandwiches —
- Frittata – Spinach & Cheese Or Potato & Caramelized Onion —
- Breakfast Burrito – Eggs, Cheese, Potatoes, Peppers, Onions & Sausage —

Breakfast Buffet

All Breakfast Buffets Include Freshly Brewed Coffee, Hot Tea & Orange Juice

Minimum Of 50 People – If Attendance Falls Below 50, An Additional \$2.50 Per Person Will Be Added To The Menu Price

GREAT WAY TO START THE DAY

Choice of Applewood Bacon, Turkey Bacon or Country Pork Sausage Links, With Belgian Waffles, Assorted Seasonal Fruit Toppings, Maple Syrup, Blueberry Sauce & Raspberry Sauce, Whipped Cream, Assorted Muffins, Sliced Fruit & Scrambled Eggs

Per person

Good Morning

Sliced Fruit Display, Country Ham, Bacon (pork or turkey), Scrambled Eggs With Chives, Home Style Potatoes, Buttermilk Biscuits & Gravy, Assorted Muffins & Pastries

Per person

Cosmopolitan Breakfast Buffet

- Martini glasses with Fresh Pineapple and Mango Confetti garnish with Berries and Shaved Coconut
- Martini glasses with Yogurt, fresh Strawberries and Vanilla Bean Honey
- Freshly Baked Quiche Lorraine
- Spinach, Onion & Gruyere Frittatas
- Assorted Juices

Per Person

ALa Carte Breakfast & Brunch Items

QUICHE

- Brie & Basil
 - Chevre & Herb
 - Southwestern
 - Spinach, Onion, & Gruyere
 - Sun-dried Tomato & Spinach
 - Traditional Lorraine
- (10" — serves 8)*

FRITTATAS

- Cheddar & Sweet Red Onion
 - Sausage, Red Pepper, & Mushroom
 - Spinach, Potato, & Cheese
 - Potato, Caramelized Onion, & Gruyere
- (serves 15)*

BREAKFAST BURRITOS

- Scrambled eggs with ham, bacon, OR sausage
 - Vegetarian with scrambled eggs, peppers, tomatoes, & onions
- (one-dozen minimum)*

SUNRISE SANDWICH

Egg, ham, & cheese on toasted Croissant
(one-dozen minimum)

LOXPLATTER

Smoked salmon with tomatoes, onions, and capers
per person

CREAM CHEESE-SPREADS

- Assorted Berry
- Garden Vegetable
- Lox

per person (serves 25)

SEASONAL FRESH FRUIT PLATTER

- Mini (serves 8) —
- Small (serves 15) —
- Large (serves 30) —

STRAWBERRYPLATTER

Served with chocolate Fountain
per platter (serves 25)

CITRUSBOWL

Pink grapefruit & fresh orange sections garnished with seasonal berries
per bowl (serves 25)

WHOLE FRUIT

Fresh seasonal whole fruit
Price *per piece*

Catering Cancellation Policy:

Due to the time involved in the preparation of catering orders, we ask that you give us 72 HOURS NOTICE if you need to cancel your order. If you cancel the same day, there will be a minimum 45% cancellation fee (depending on the time and volume of your order).

*Due to COVID-19 some items may not be available. Prices available upon request.
"A Taste of LOVE in Every Bite"*



Please let us know if you have any food allergies
All prices & menu are subject to change without notice