

Breakfast Menu

Displayed Platters

Seasonal Fruit Platter Small \$39 serves 10-12 Large \$68 serves 15-20
Cantaloupe, honeydew, grapes, pineapple and seasonal berries.

Assorted Pastries Platter Serves 15 guests \$44.25
A selection of scones, muffins, and breakfast breads with jam and butter

Bagels Platter Serves 15 guests \$44.25
Assorted Bagels served with cream cheese and jam

Quiche Display Serves 6 \$21.00
Hand-baked with your selection of fillings
- Spinach, mushroom and feta
- Turkey, cheddar, bacon and broccoli
- Ham, tomato, and swiss

Hand Sandwiches

Arrives with fresh cut fruit, and juice

Breakfast Burrito \$9.75
Eggs, sausage & bacon in a tortilla wrap served with salsa

Breakfast Sandwich \$9.75
Egg patty with bacon or sausage, served on croissant or bagel

Breakfast Entrees

All entrees come with fresh cut fruit, and juice.

Farm Scramble \$9.75
Scrambled Eggs with green onion, your selection of sausage or bacon, and English muffin with butter & jam

Deep Dish Hash Brown Quiche \$11.50
Chopped ham, gruyere, swiss and red peppers served with yogurt

Chorizo Breakfast Hash \$11.50
Potatoes, Spanish chorizo sausage, poblano peppers, black beans, red onions, and eggs served with warm tortillas and salsa

Cinnamon Roll French Toast \$11.50 | add strawberries for \$1.00
Hand battered thick cut toast, bacon & scrambled eggs served with maple syrup.

Buttermilk Pancakes \$11.50 | add blueberries for \$1.00
Fluffy cakes, sausage & scrambled eggs served with maple syrup

Belgian Waffles \$11.50
Leavened waffles served with strawberries, berry syrup, butter and whipped cream and scrambled eggs

Biscuits and Country Gravy \$11.50
Large homemade biscuit served with thick country sausage gravy and scrambled eggs.

Sides

Yogurt & Granola Parfait \$4.00
Homemade Apple Sauce \$2.00
Substitute Gluten Free Pastries .75

Beverages

Coffee, Regular and Decaffeinated &
Hot Tea Service (green, herbal, and black)
to include cream, sugars, compostable cups
and wooden stir sticks serves 12 \$22.50