

Felicia's Craft Catering

Breakfast & Brunch Suggestive Menu Ideas

Please inquire about an estimate or suggestion for your next event, as we are happy to customize any menu
781-408-9007 jlastoria@felicias catering.com

Prices are per person, based on a minimum of 20 guests, and are subject to change due to market price or dramatic change in Buffet package, Items may be combined, deleted, or added, and will be priced accordingly

All Buffets include Service Co-ordinator, Chafer Warming Dishes (if Needed), Serving Ware, Condiments, Heavy Duty Disposable Plates, Napkins, & Flatware

Server Rate- \$30.00 per hour, (4 hour minimum)

Continental

Assorted Danish & Croissants,
Fresh Baked Muffins & Scones

Assorted Bagels

All accompanied by traditional Condiments of Butter,

Marmalades/Jelly, & Cream Cheese

Fresh Fruit Salad

Orange Juice

Columbian Coffee & Tea Station

10.00

Breakfast Sandwich Display

Assorted traditional Breakfast Sandwiches served on
English Muffins, Bagels, Croissants, Wraps, & Ciabatta

Farm Fresh Organic Eggs,

Cheddar, Provolone, American, & Swiss,

Applewood Bacon, Country Sausage Patties, Ham, or

Turkey Sausage

Crispy Hash Browns

9.00

Add Coffee & Juice: \$4.50

Traditional

Choice of Bagels, Croissants, Danish or English

Farm Fresh Organic Scrambled Eggs

Applewood Sliced Bacon & Country Sausage Patties
or Links

Seasoned Home Fries

Add Fresh Fruit Bowl: \$3.50

Orange Juice

Columbian Coffee & Tea Station

14.00

Breakfast Add Ons:

Belgian Waffles with Berries & Maple Syrup \$6.00

Buttermilk Pancakes with Maple Syrup \$4.00

Individual Fritattas (GF) \$5.50

Cinnamon Brioche Baked French Toast \$5.50

Greek Yogurt Parfait Cups, Granola, Berries \$5.50

Oat Milk Overnight Oats/Blueberries/Honey \$5.00

Hearty & Healthy

Fresh Fruit Display

"Everything Topped" Avocado Toast
with Tomatoes, Bagel Seasoning, Feta, & Greens

Sliced Hard Boiled Eggs

Greek Yogurt Station, Granola, & Berries

Turkey Breakfast Sausage

14.00

Add Coffee & Juice: \$4.50

"Under The Tuscan Sun"

Assorted Fritattas

Baked Egg Casseroles with Chefs Choice of
Vegetables, Sausages, & Select Cheeses (GF)

Eggs in Purgatory, Oven Poached in a Spicy

Pomodoro Sauce (GF)

Roasted Rosemary Red Potatoes

Fresh Fruit Display

Fresh Baked Muffins, Croissants, & Scones

17.00

From Pari

Folded Individual Fluffy Omelettes

Choice of 2-3

Country Ham & Cheddar, Spinach & Gruyere,
Mushroom & Truffle with Brie, Tomato/Spinach/Feta

AuGratin Style Yukon Potatoes

Arugula Salad

Mini Fresh Baked Croissants

18.00

Some Discounts are available for Parties over 100,
please inquire for special quotes & rates

15% Administrative Fee is added to all Packages

