

Hours: Open 24 hours Web: <u>www.CateringByRalph.com</u> Phone: <u>925.625.2307</u>

# **BREAKFAST & BRUNCH**

## **BREAKFAST PLATES**

- Fresh Red Potatoes, Scrambled Eggs, Ham Steak, Bacon, or Sausage
  - Danish & Muffins
  - Juice & Coffee
- French Toast, Sausage or Bacon, Scrambled Eggs

   Juice & Coffee
- Biscuits & Country Gravy, Scrambled Eggs, Crisp Bacon
   Orange Juice & Coffee
- Eggs Benedict, Rosie Red Potatoes, Fresh Fruit

   Juice & Coffee

• Breakfast Burrito, Potatoes, Fresh Fruit • Juice & Coffee

- Continental Breakfast
  - French Roast Coffee & Hot Tea
  - Breakfast Juice
  - Breakfast Muffins & Danish
  - Jams & Butter

Price per person: \$6.95

\$16.45 Per Person (minimum 25)

\$15.45

Per Person

(minimum 25)

\$15.45 Per Person (minimum 25)

\$16.45 Per Person (minimum 25)





## **BREAKFAST & BRUNCH**

## **BREAKFAST BUFFET**

- Chilled Fresh Fruit Platter
- Fresh Danish & Breakfast Muffins
- Rosie Red Potatoes
- Breakfast Ham Steak with Honey Glaze
- Scrambled Eggs with Parmesan
- Yogurt & Granola
- Breakfast Juice
- French Roast Coffee & Hot Tea

#### **BRUNCH BUFFET**

- Muffins, Scones & Danish
- Caesar Salad
- Fresh Fruit Display
- Sautéed Red Potatoes
- Eggs Benedict
- Bacon & Sausage
- Crepes (Chicken & Spinach)
- French Toast
- Juice & Coffee
- Hot Tea
- Assorted Dessert Table

#### **OMLETTE STATION**

- Custom-made omelets prepared on-site
- 50 guest minimum

#### **ADDITIONAL COSTS\***

- On-site Cooking Fee: \$129.00
- Caterer will supply plates, napkins, and flatware.
- Sales tax & 18% gratuity added to all full-service invoices

### **PRICE PER PERSON:**

- 25 49 guests = \$21.50
- 50 100 guests = \$20.50
- 101+ guests = \$19.50

#### **PRICE PER PERSON:**

- 25 49 guests = \$30
- 50 100 guests = \$28
- 101+ guests = \$26

