

~A La Carte Breakfast~

Yogurt- Granola Cup.......\$3/Per Person Great for quick meetings and on the go breakfasts! (6 Person Minimum)

Yogurt Station......\$30 Plain Greek yogurt served with granola, honey and assorted fruits Serves 6-10

> Seasonal Muffins.......\$24.00 Includes seasonal specialties and Chef favorites! (Minimum of 1 dozen.)

Mini Muffins.......\$9.00/dozen Ask about seasonal flavors! (Minimum of 2 dozen per flavor)

Home Style Biscuits.......\$12/Dozen Served with local honey and seasonal preserves! (Minimum of 1 dozen)

Six Large-Gooey Cinnamon Rolls......\$15

Six Large Sticky Cinnamon-Pecan Rolls......\$18

Six Large Cinnamon-Apple-Raisin Rolls......\$18

Cream Cheese and Fruit Twists......\$12 Serves 8-12



Jumbo Breakfast Pastries......\$24/Dozen Includes seasonal specialties and Chef favorites! (Minimum of 1 dozen.)

Jumbo Seasonal Scones.......\$24/Dozen Includes seasonal flavors and Chefs favorites! (Minimum of 1 dozen.)

Mini Pastries and Scones......\$12 (Minimum of 2 dozen per flavor)

Assorted Breakfast Sweet Breads......\$6/small loaf\$10/large loaf Includes seasonal flavors and Chefs favorites!

> Large Cinnamon Twists......\$24/Dozen (Minimum of 1 dozen)

Mini Cinnamon Twists......\$12/Dozen (Minimum of 2 dozen)

Fresh Fruit Platter......\$50-\$100 Please see the platter menu.



~Hot Breakfast~

Hot breakfast items come in pans (unless otherwise noted) that will serve up to 15 people.

Scrambled Eggs......\$30.00

Roastie Potatoes.......\$30.00 A mix of ret potatoes and sweet potatoes tossed with bell peppers and onions.

Hash Brown Potato Roastie......\$30.00

Bacon\$45.00 Ham or Breakfast Sausage......\$37.50

Waffle or Pancake.......\$60.00 Choose from Buttermilk Pancakes or Belgium Waffles! Served with a trio of syrups, whipped cream, fresh berries and powdered sugar.

French Toast.......\$60.00 House made French toast served with all the toppings. A trio of syrups, whipped cream, fresh berries and powdered sugar.

Stuffed French Toast......\$75.00 House made French Toast stuffed with spiced cream cheese and 4 berry compote. Served with the traditional French Toast goodies!

> Blueberry-Pecan Baked French Toast.......\$75.00 Serve with Maple and Blueberry syrups!



Traditional Eggs Benedict.......\$48.00 English muffins topped with ham, poached eggs and our signature Hollandaise sauce 12 Pieces

Vegetarian Eggs Benedict......\$48.00 A whole wheat English muffin topped with spinach, tomato, a poached egg and a roasted red pepper hollandaise. 12 Pieces

Jerked Crab Cake Benedict......\$96.00 An English muffin topped with a spicy Jerk Crab Cake and topped with mango chutney, a poached egg and Hollandaise sauce. 12 Pieces

Individual Breakfast Burritos......\$48/Dozen Individually wrapped. Choose from: A Denver Burrito, a Zesty Mexican Burrito and a Vegetarian Florentine Burrito

Breakfast Enchiladas\$36.00 Small tortillas filled with eggs, potatoes, cheese and peppers. Smothered with green chili and cheese





Traditional Quiche......\$14 Mexican, Vegetarian Florentine or Quiche Lorraine Serves 6-8

Ratatouille Vegetarian Quiche......\$16 Eggplant, zucchini, onions, tomatoes, peppers, fresh herbs and Provolone cheese. Serves 6-8

> Mediterranean Vegetarian Quiche......\$16 Artichokes, Feta, Spinach and Olives. Serves 6-8

Seasonal Vegetarian Strata\$60

Italian Strata......\$60 Sweet Italian sausage, onions roasted red peppers and Italian cheese

> Layered Monte Cristo Strata......\$60 Layers of ham, turkey, Swiss and cranberries.

Breakfast Strudel......\$12 Each Serves 6-8 Puff Pastry full of eggs, hash browns, peppers, onion and cheese. Add additional ingredients for .50 per ingredient. Ham, bacon, chorizo, spinach, tomatoes, broccoli, spicy peppers

Petit dejeuner Platters......\$75 Each Serves 15 Small croissants, ham, brie cheese and seasonal fruit spread.

> ~**Breakfast Bags**~ All Breakfast Boxes are \$10.00

Bag #1: \$5 A cup of fresh seasonal fruit and a jumbo muffin

Bag #2: \$10 House made granola, vanilla yogurt, a seasonal cinnamon roll and a bottle of juice.

Bag #3: \$10 A slice of quiche, a large muffin, seasonal fruit cup and a bottle of juice.

Bag #4: \$10 Ham, brie cheese and a seasonal fruit spread on a croissant. Served with whole fruit and a bottle of juice.

