



### **~A La Carte Breakfast~**

#### **Yogurt- Granola Cup**

*Great for quick meetings and on the go breakfasts!  
(6 Person Minimum)*

#### **Yogurt Station**

*Plain Greek yogurt served with granola, honey and assorted fruits  
Serves 6-10*

#### **Seasonal Muffins**

*Includes seasonal specialties and Chef favorites!  
(Minimum of 1 dozen.)*

#### **Home Style Biscuits**

*Served with local honey and seasonal preserves!  
(Minimum of 1 dozen)*

#### **Goosey Cinnamon Rolls**

#### **Sticky Cinnamon-Pecan Rolls**

#### **Seasonal Cinnamon Rolls**

#### **Cream Cheese and Fruit Twists**

*Serves 8-12*



#### **Breakfast Pastries**

*Includes seasonal specialties and Chef favorites!  
(Minimum of 1 dozen.)*

#### **Seasonal Scones**

*Includes seasonal flavors and Chefs favorites!  
(Minimum of 1 dozen.)*

#### **Assorted Breakfast Sweet Breads**

*Includes seasonal flavors and Chefs favorites!*

*(Minimum of 1 dozen)*

#### **Fresh Fruit Platter**

*Please see the platter menu.*



## ***~Hot Breakfast~***

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

### ***Roastie Potatoes***

*A mix of red potatoes and sweet potatoes tossed with bell peppers and onions.*

### ***Hash Brown Potato Roastie***

***Bacon***

***Ham***

***Breakfast Sausage (Links or Patties)***

### ***Waffles OR Pancakes***

*Choose from Buttermilk Pancakes or Belgium Waffles! Served with a trio of syrups, whipped cream, fresh berries and powdered sugar.*

### ***French Toast***

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

### ***Stuffed French Toast***

*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***

*Serve with Maple and Blueberry syrups!*



### ***Traditional Eggs Benedict***

*English muffins topped with ham, poached eggs and our signature Hollandaise sauce*  
**12 Pieces**

### ***Vegetarian Eggs Benedict***

*A whole wheat English muffin topped with spinach, tomato, a poached egg and a roasted red pepper hollandaise.*  
**12 Pieces**

### ***Jerked Crab Cake Benedict***

*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***

*Individually wrapped. Choose from:*

*A Denver Burrito, a Zesty Mexican Burrito and a Vegetarian Florentine Burrito*

### ***Breakfast Enchiladas***

*Small tortillas filled with eggs, potatoes, cheese and peppers. Smothered with green chili and cheese*



### *Traditional Quiche*

*Mexican, Vegetarian Florentine or Quiche Lorraine  
Serves 6-8*

### *Ratatouille Vegetarian Quiche*

*Eggplant, zucchini, onions, tomatoes, peppers, fresh herbs and Provolone cheese.  
Serves 6-8*

### *Mediterranean Vegetarian Quiche*

*Artichokes, Feta, Spinach and Olives.  
Serves 6-8*

### *Seasonal Vegetarian Strata*

#### *Italian Strata*

*Sweet Italian sausage, onions roasted red peppers and Italian cheese*

#### *Layered Monte Cristo Strata*

*Layers of ham, turkey, Swiss and cranberries.*

### *Breakfast Strudel*

*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*

*Serves 15*

*Small croissants, ham, brie cheese and seasonal fruit spread.*

### *~Breakfast Bags~*

#### *Bag #1:*

*A cup of fresh seasonal fruit and a jumbo muffin*

#### *Bag #2:*

*House made granola, vanilla yogurt, a seasonal cinnamon roll and a bottle of juice.*

#### *Bag #3:*

*A slice of quiche, a large muffin, seasonal fruit cup and a bottle of juice.*

#### *Bag #4:*

*Ham, brie cheese and a seasonal fruit spread on a croissant. Served with whole fruit and a bottle of juice.*