

PLATED BREAKFAST

*All Plated breakfasts served with freshly brewed Coffee, Decaf, & Herbal Tea
Fresh squeezed orange, apple, & cranberry juice
Fresh seasonal sliced fruit, assorted muffins, pastries, & danishes*

Entrees (Maximum of 2)

Stuffed Pancakes (\$15.95 per guest) – Hot & fresh pancakes stuffed with apples & blueberries & served with warm maple syrup.

All-American (\$13.95 per guest) – Fresh scrambled eggs, hickory smoked bacon or country sausage, & seasoned breakfast potatoes.

Fresh Fruit (\$13.95 per guest) – Seasonal fresh fruit plate served with yogurt & homemade granola.

French Toast (\$13.95 per guest) – Homemade French toast with warm maple syrup & served with hickory smoked bacon.

Steak n' Eggs (\$23.95 per guest) – Marinated 8oz barrel-cut rib eye steak & fresh scrambled eggs served with seasoned breakfast potatoes.

Breakfast Burrito (\$15.95 per guest) – Sausage, three cheeses, onions, peppers, & tomatoes all wrapped in a soft flour tortilla. Served with homemade salsa, southern style biscuits & gravy, & hickory smoked bacon.

Check out our Additional Options page to enhance your meal experience

Additional Options – Breakfast

No item sold a la carte

Prices only accompany a breakfast package

Prices are per person

European Breakfast (\$6.00) – Sliced ham, imported salami, & provolone cheese

Assorted Fruits & Yogurts (\$4.50)

Biscuits & Gravy (\$3.75)

Additional Displays & Stations

Smoked Salmon Tray (\$140.00) – Thin slices of Norwegian style Atlantic smoked salmon served with capers, red onions, tomatoes, hard-boiled eggs, plain & herb whipped cream cheese, & mini bagels. Serves approximately 30 guests.

Sliced Fruits with a Yogurt Dipping Sauce (\$4.00 per guest) – Fresh seasonal fruits, sliced & served with a yogurt dipping sauce.

Omelet Station (\$5.00 per guest + \$35.00 chef's fee per 25 guests per hour) – Made-to-order eggs, anyway you want them. Mushrooms, peppers, onions, bacon, sausage, tomatoes, ham, & cheese.

Carving Station (\$150.00 each + \$35.00 chef's fee per 25 guests per hour) – Oven-roasted maple-glazed ham with apple raisin chutney.

Belgian Waffle Station (\$4.00 per guest + \$35.00 chef's fee per 25 guests per hour) – Golden waffles served with fresh fruit toppings, whipped cream, & warm maple syrup.

Bread Display (\$18.00 per dozen) – Bagels, white, multi-grain, & raisin bread displayed & served with plain & light cream cheese.

Pastry Display (\$19.00 per dozen) – Assorted fresh baked danishes, muffins, & croissants

Apple Streusel Coffee Cake Display (\$16.00 per dozen) – Homemade sweet coffee cake is a great compliment to any type of breakfast.

Pecan Sticky Buns or Cinnamon Roll (\$18.00 per dozen) – Warm & fresh out of the oven, homemade pecan sticky buns or cinnamon roll pastries.

Health Bars (\$3.00 each) – Assortment of power bars, granola bars, Nutri-Grain® bars, & other healthy snack bars.