

Baked Goods & Breakfast Sweets



2 dozen minimum order per item.

•Served w/our Homemade Honey Butter or Jam.

Chef's Choice Baked Muffins* or Mini Muffins

per dozen

w/Spiced Honey Butter.....	\$12.50/\$7.20
•Assorted Homemade Danishes or Pastries	\$15.00
•Mini Assorted Cinnamon Rolls	\$15.00
•Bagels & Cream Cheese Regular, Raspberry or Vegetable Herb Cream Cheese 8 oz.....	\$12.00
•Miniature Croissants w/Drizzled Glaze or Chocolate	\$12.00
•Braided Coffee Cake	10-12 servings\$20.00
Apple, Cinnamon & Sugar, Strawberry or Cream Cheese	
•Coffee Cakes.....	16 servings\$22.00
Apple Walnut, Lemon Poppyseed or Cinnamon Spice	
•Coffee Cake Fruit Squares Strawberry, Lemon or Cheese	15 pieces\$22.00
•Florentine and Goat Cheese Stuffed Breakfast Ring	
w/Ranch Dip & Garnished w/Tomatoes.....	serves 12-16\$25.00
•Challah Loaves or Rolls* 48 hours notice required	market value
•Apple Berry Chutney w/Cinnamon Crisps	serves 20-24\$36.00

Mini Breakfast Bites, Rolls & Butter Options

•Scones w/Devonshire Cream or Jam or Honey Butter.....	\$24.00
•Mini Cinnamon Rolls or Pecan Rolls	\$15.00
•Mini Sausage Rolls in Puff Pastry w/Honey Dijon Sauce	\$12.00
•Mini Au Gratin Florentine or Lorraine Quiche	\$15.00
•Assorted Yogurt Individual	per 6 oz. yogurt.....\$1.50
•Vanilla Yogurt w/Granola or Fresh Fruit	per 6 oz. yogurt.....\$2.00
•Assorted Fresh Fruit Slice Platter Add \$5.00 for Berry Yogurt Dip....	per guest\$2.00
•Fruited Brunch Pizza	serves 10-14\$25.00
•Strawberries Romanoff.....	per guest\$4.00
•Cracked Wheat Rolls*	per guest\$1.00
•Italian White Rolls w/Dilled Garlic Butter.....	per guest\$1.00
•Homestyle Biscuits*	per guest\$1.00
•Cheesy Garlic Biscuits w/Dilled Garlic Butter	\$12.00
•Herbed Garlic Bread w/Dilled Garlic Butter	\$1.00
•Mozzarella Bread Sticks	\$1.50
•Dilled Garlic Butter	8 oz.\$3.50
•Spiced Honey Butter	8 oz.\$3.50
•Glazed Walnuts or Almonds	8 oz. (1 cup)\$6.75
	16 oz. (2 cups).....\$13.50
	32 oz. (4 cups).....\$26.00

Gourmet Breakfast, Snack & Brunch Additions



16-18 guest minimum order. Customized Menus available.
*Additional charge of \$50.00 for labor per each 20 guests.
Please allow 2 minutes per guest for adequate service.

Beverages

- Sparkling Juice Bars, Coffee Bars or Carts,
Non-Alcoholic Martini or Flavored Margaritas*call for pricing*
- Bloody Mary Bars Tomato, V-8, Clamato, Hot Sauce, Worshtershire Sauce,
Horseradish, Pickles & Celeryper guest\$2.50
- Mimosa w/Sparkling Grape Juice *non-alcoholic*per guest\$2.00
- Gourmet Coffee Bar *see pg.38*per guest\$2.50
- Cappuccino/Gourmet Coffee Cart*call for pricing & availability*
- Mocha 1/2 Coffee, 1/2 Hot Cocoaper guest\$1.75
- Hot Chocolate per guest\$1.50
- Gourmet Specialty Tea Assortmentper guest\$1.50

Hot Additions

- Creamy Hashbrown Bakeper guest\$1.75
- Park Avenue Stuffed French Toast w/Syrupper guest\$3.00
Raisin Bread stuffed w/Cream Cheese
- Palm Springs Stuffed French Toast w/Syrupper guest\$3.00
Raisin Bread stuffed w/Orange Marmalade & Cream Cheese
- Peanut Butter/Banana French Toast w/Syrup or Nuttellaper guest\$2.75

Omlet Station*per guest\$5.95
Includes three Eggs per guest, Onions, Green Peppers, Cheese, Pepperocini, Ham,
Salsa & Hot Sauce.

Waffle Station*per guest\$4.95
Includes one Belgian Waffle per guest, Whipped Cream, Strawberry Sauce, Butter,
Syrup & Powdered Sugar. *For dessert option, add vanilla ice cream for \$1.00 per guest.*

Mochitini Bar* *Non-alcoholic*per guest\$3.95
Assorted Flavored Beverages served in bar glasses. *Choice of glass or plastic.*
Blue Raspberry, Green Apple & Cranberry Martinis, Citrus Mimosas,
Sparkling Moch, Champagne Punch, Peach Fuzzy Navel. *Minimum 50 guests.*

Oatmeal Barper guest\$3.95
Oatmeal served w/your choice of toppings including Brown Sugar, Cinnamon, Raisins,
Granola, Cranberries, Bananas, Nuts, Cocoa, Nutmeg, Cinnamon, Milk & Sweetner Packets.
For fresh berries add \$1.00 per guest.

Continental Breakfast Buffet Selections



Prices do not include delivery, tax or gratuity.
Menu options limited for groups of 12 or more guests.

Packages *Add Coffee Service for \$1.00 per guest*

- Package #1per guest\$3.95
2 Pastry Selections & Juice
- Package #2per guest\$4.95
3 Pastry Selections & Juice
- Package #3per guest\$5.25
2 Pastry Selections, 1 Gourmet Selection & Juice
- Package #4per guest\$6.25
3 Gourmet Pastry Selections & Juice
- Package #5per guest\$8.25
2 Gourmet Pastry Selections, 1 Executive Selection & Juice

Additional Pastry & Sweets

\$1.25 per guest

- Mini Cinnamon Rolls
- Homemade Muffins w/Honey Butter
- Homemade Mini Muffins w/Honey Butter
 - Bagels & Cream Cheese
 - Assorted Homemade Danish
- Wheat Rolls w/Spiced Honey Butter
 - Whole Fresh Fruit Basket
 - Assorted Sweet Bread Slices
- Mini Drizzled or Plain Croissants w/Spiced Honey Butter
 - Mini Croissants w/Jam
- Biscuits w/Honey Butter or Jam
 - Cinnamon Twists
- Assorted Individual Yogurts

Additional Executive Selections

Minimum orders of 16-20 guests per item.

- Lox, Bagels & Cream Cheese*\$3.25
- Imported Cheese & Crostini\$3.00
- Petite Baked Brie en Crouete\$2.75
- Cranberry or Peach Chutney & Neufchâtel Spread w/Crostini\$2.75
- Biscotti, Cheese & Grapes\$3.00

Additional Gourmet Selections

\$2.00 per guest

- Vanilla Yogurt w/Granola or Fresh Fruit
\$.50 additional for both
- Fresh Fruit Slices
- Italian Sausage Puffs† w/Dijon Mustard
- Mini Quiche-Lorraine & Florentine†
 - Braided Coffee Cake
- Domestic Cheeses & Gourmet Crackers
 - Scones w/Jam or Devonshire Cream
 - Homemade Coffee Cake
Choice of: Apple Walnut, Vanilla Cream, Lemon Poppyseed or Cinnamon
- Apple Berry Chutney w/Cinnamon Crisps
- French Toast Wedges† w/Maple Syrup
† *Served hot*

Beverage Choices

\$1.00 per beverage

- Assorted Bottled Juice *add \$.25/guest*
 - Bottled Water
 - Canned Sodas
 - Fresh Lemonade
 - Coffee Service
 - Refill Coffee Service
\$.50/guest w/lunch
 - Hot Tea Service
w/Coffee Service add \$.25/guest
- Freshly Brewed Iced Tea

Breakfast/Brunch Buffets



Additions available upon request.

*All Muffins, Croissants and Bagels served with Spiced Honey Butter & Cream Cheese
Substitute Quiche for Egg or Strata, add \$.50 per guest*

Heavenly Start

- Choice of two: Muffins, Pastries, Mini Cinnamon Rolls, Bagels, Sweet Bread Slices
 - Assorted Fruit Slices
 - Orange Juice
 - Coffee Regular & Decaffeinated
- \$5.95 per person

European Opener or Tea

- Choice of one: Biscotti, Biscuits, Scones or Croissants w/Honey Butter or Jam
 - Fresh Fruit Slices
 - Domestic Cheese Wedges or Brie
 - Coffee & Hot Tea
- \$7.50 per person

Breakfast on the Seine

- Choice of Egg or Strata
 - Oven broiled Sausage/Bacon
 - Mini Muffins or Bagels
 - Orange Juice
 - Coffee Regular & Decaffeinated
- \$7.75 per person

Sunrise Delight

- Choice of Egg or Strata
 - Hashbrowns
 - Seasonal Fresh Fruit Slices
 - Muffins or Bagels
 - Orange Juice
 - Coffee Regular & Decaffeinated
- \$8.25 per person

The Country Squire

- Choice of Egg or Strata
 - Oven Broiled Sausage or Crisp Bacon
 - Seasonal Fresh Fruit Slices
 - Fresh Baked Muffins or Bagels
 - Orange Juice
 - Coffee Regular & Decaffeinated
- \$9.25 per person

Egg Varieties

- **Breakfast Sandwiches** *Choice of Biscuits or Croissants*per guest
Choice of Egg & Cheese or Egg & Cheese w/Meat *Choice of Bacon, Sausage or Ham* ..\$3.50
- **Scrambled Egg Varieties & Breakfast Burrito** *For burrito wraps add \$.50 per guest*
- Cheesy Scrambled Eggs\$2.75
- Denver Ham, Tomatoes, Peppers & Cheddar.....\$2.95
- Green Eggs & Ham Broccoli, Green Peppers & Zucchini w/ or w/o Ham\$2.95
- Fiesta Peppers, Onions, Colby & Monterrey Cheeses w/Salsa.....\$2.95
- **Quiche or Strata**
- Quiche Eggs, Cream & Cheese w/Fillings baked in Pastry Layers.....4-6 servings.....\$18.00
- Strata Eggs, Cheese & Vegetables10-12 servings\$33.00 20-24 servings.....\$65.00
- Choice of Bacon, Ham, or Sausage w/Sautéed Vegetables & Cheese
- Lorraine: Sautéed Vegetables topped w/Bacon & Swiss Cheese
- Florentine: Spinach & Feta topped w/Cheddar Cheese
- Chicken Divan: Chicken Breast Pieces, Broccoli, & Onion topped w/Cheddar Cheese
- Vegetarian: A variety of Sautéed Vegetables & Cheddar Cheese
- Mediterranean: A blend of Spinach, Artichoke Hearts, & Feta Cheese
- Fiesta: Sautéed Peppers, Onion, Mushrooms & Black Olives topped w/Cheddar Cheese
- Farmers: Sautéed Peppers, Onion, Mushrooms & Potatoes w/Bacon *add \$.50 per guest*

Additions to Breakfast Menus

- Bacon or Sausage *3 pieces per guest*\$2.25
- Sausage Gravy & Biscuits.....\$2.50
- Breakfast Hash Browns w/Sautéed Onions & Peppers.....\$1.50
- Seasonal Fresh Fruit Slices\$2.00
- Cinnamon French Toast Wedges w/Maple Syrup\$2.50
- Milkper gallon\$10.00
- Juice Orange, Apple, or GrapeBottles\$1.25 Gallons\$8.00