

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*
- Denver 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

Brunch/Tailgates/Afternoon Teas



Priced for 24 or more guests

Imported gourmet coffees available for an additional \$.50 or more per guest

Classic Brunch

- Choice of Scrambled Eggs or Strata
Substitute Quiche, add \$.50 per guest
- Michigan Cherry Salad w/2 Dressings
- Fresh Fruit Salad or Platter w/Yogurt Dip
- Choice of Muffins, Bagels, Croissants or Rolls w/Spiced Honey Butter
\$8.25 per guest

Eye Opener Brunch

- Choice of Scrambled Eggs or Strata
Substitute Quiche, add \$.50 per guest
- Broiled Sausage or Crispy Bacon
- Cheesy Hashbrown Bake
- Assorted Pastries, Mini Muffins or Bagels
- Fresh Fruit Slices
\$9.25 per guest

Hearty Brunch

- Chicken Tetrizzini or Divan
- Mini Florentine & Quiche Lorraine
- Broiled Sausage
- Assorted Mini Muffins or Rolls
w/Spiced Honey Butter
- Orchard Fruit Platter w/Yogurt Dip
- Assorted Gourmet Cookie Bar Wedges
\$10.95 per guest

Anytime Brunch

- Assorted Mini Sandwiches *See pg. 19*
- Au Gratin Potatoes
w/Buttered Bread Crumbs
- Spinach Artichoke Dip
w/Pita & Tortilla Chips
- Fresh Vegetable Platter w/Dip
- Orchard Fruit Platter w/Yogurt Dip
- Assorted Gourmet Cookie Bar Wedges
\$11.50 per guest

Elegant Brunch

- Choice of Eggs or Strata
Substitute Quiche, add \$.50 per guest
- Cheesy Hashbrown Bake
- Italian Sausage Puffs w/Honey Dijon Dip
- Smoked Salmon Rolls* w/Caper Spread
- Orchard Fruit Platter w/Yogurt Dip
- Mini Muffins or Croissants
- Granny Smith Apple Crisp
\$12.95 per guest

Children's Tea Party

- Assorted Tea Sandwiches *See pg. 11*
Choice of: Peanut Butter & Jelly, Ham & American or Cucumber & Cream Cheese
- Celery Trees, Baby Carrots & Ranch Dip
- Mini Muffins
w/Spiced Honey Butter & Jam
- Chocolate Dipped Cherries
- Chocolate Chunk Cookies
- Sparkling Punch *Non-staining*
\$7.95 per guest

High Tea Party

- Assorted Tea Sandwiches *See pg. 11*
- Dried Fruit & Nut Scones served
w/Devonshire Cream, Raspberry Jam & Spiced Honey Butter
- Imported Cheese w/Brie, Grapes & Crackers
- Assorted Mini Fruit Tarts & Cream Puffs
- Assorted Hot Teas
- Coffee Service
\$9.95 per guest

Afternoon Tea Time

- Assorted Tea Sandwiches *See pg. 11*
- Orchard Fruit Platter w/Yogurt Dip
- Stuffed Baked Brie w/Dried Fruit & Nuts
- Crostini w/Goat Cheese & Thyme, Honey & Pine Nuts
- Stuffed Grape Tomatoes
- Chocolate Dipped Strawberries
- Miniature Strawberries* & Cream Chocolate Cups
- Assorted Herbal Teas
- Gourmet Coffee w/Flavoring and Creams
\$11.95 per guest

Anytime Tea Party

- Assorted Tea Sandwiches *See pg. 11*
- Sweet Bread Slices or Mini Muffins
w/Spiced Honey Butter
- Orchard Fruit Platter w/Yogurt Dip
- Sweet Treats Platter *See pg. 9*
- Chocolate Dipped Strawberries
- Coffee & Hot Tea Service
w/lemon wedges
\$9.95 per guest