



Breakfast/Baked Goods

Baked Goods

Our Pastry Chef Creates the Best Flavors with the Freshest Ingredients.

Muffins (V)

Assorted Muffin Flavors including
Cranberry Orange, Blueberry,
Cappuccino Chocolate, Lemon
Poppyseed & Pumpkin.
Full Muffins.....\$2.00
Mini Muffins.....\$1.00

Mini Homemade Danish (V)

Assorted Danish & Pastries. May
Contain Nuts
\$1.75

Mini Cinnamon Rolls (V)

Mini Cinnamon Rolls.
\$1.75

Drizzled Scones (V)

Chocolate Chip, Blueberry & Brown
Sugar Cinnamon
Large Scones.....\$3.00
Mini Scones.....\$2.00

Bagels (Vegan)

Cut in 1/2. Served with Regular Cream
Cheese (Contains Dairy) or Raspberry
Jam
\$2.50
Add Raspberry Cream Cheese
(8 oz.).....\$6.00
Add Raspberry Jam (Vegan)
(8 oz.).....\$6.00

Homestyle Biscuits (V)

Served w/ Choice of
Jam or Honey Butter.
\$2.00

Coffee Cakes/ Bundt Cakes (V)

Serves 16 People Flavor Choices:
Cranberry Orange, Lemon Poppyseed,
Cappuccino, Chocolate, Carrot,
Blueberry.
\$38.00

GF - Gluten Free

DF - Dairy Free

V - Vegetarian

Rolls

Wheat Rolls (Vegan)

Served w/ Spiced Honey Butter.
\$1.00

Italian White Rolls (Vegan)

Served w/ Garlic Butter.
\$1.00

Rosemary Focaccia Rolls (Vegan)

Served w/ Roasted Garlic Butter.
\$1.00

Butter Options (Included)

Roasted Garlic Butter, Spiced Honey Butter, and Regular Butter.
Butters sold Separately for 8oz...\$4.00

Cornbread Muffins (V)

Cornbread Muffins w/ Spiced Honey Butter.
\$1.75

Cheesy Garlic Biscuits (V)

Homemade Cheesy Garlic Biscuits w/ Garlic Butter.
\$2.00

Grilled Garlic Bread Slices (V)

\$1.50

Mini Breakfast Bites

The Smaller Side of Heavenly Delights.

Mini Sausage Puffs

Mini Sausages in Puff Pastry Dough w/ Honey Dijon Dip. (Suggested 2 Per Person)
\$1.50

Mini Quiche Lorraine w/ Bacon

\$1.75

Mini Quiche Florentine w/ Spinach

(V)
\$1.75

Assorted Fresh Fruit Slices (GF/Vegan)

Seasonal Fresh Fruit Slices.
\$3.25

Individual Yogurt (GF/V)

Assorted Individual Yogurt.
\$2.00

With Granola (Contains
Gluten).....\$3.00

With Fruit.....\$3.00

GF - Gluten Free

DF - Dairy Free

V - Vegetarian

Yogurt Parfait (V)

Layers of yogurt & fruit topped with granola.

\$4.00

Individual Greek Yogurt (GF/V)

\$3.00

With Granola (Contains Gluten).....\$4.00

With Fruit.....\$4.00

Hard Boiled Eggs (GF/DF/V)

\$1.25

Assorted Granola Bars (V)

\$2.00

Kind Bars (GF/Vegan)

Non-GMO, Gluten-Free, & Vegan

\$3.00

Homemade Granola Bars (GF/V)

w/ Peanut Butter, Honey, Dates, Raisins, Cranberries, Toasted Oats & Almonds (Contains Nuts)

\$3.00

Breakfast Bars & Stations

Enjoy Your Breakfast by Making your Own Early Morning Choices. These Stations are to be served alongside other food items.

Oatmeal Bar (GF/V)

Served w/ Your Choice of toppings including Brown Sugar, Raisins, Granola (Contains Gluten), Dried Cranberries, Nuts, Cocoa, Nutmeg & Cinnamon.

\$5.50

Yogurt Parfait Bar (GF/V)

Assorted Yogurts with Honey, Granola (Contains Gluten), Fresh Seasonal Berries, Chopped Nuts, & Dried Fruit.

\$5.50

Omelet Station

w/ Minimum Chef Fee of \$80 per 20 Guests for 2 hours. Three-Egg Omelets w/ choice of Onions, Bell Peppers, Shredded Cheddar Cheese, Swiss Cheese, Mushrooms, Tomatoes, Scallions, Ham or Bacon, Salsa, & Hot Sauce Assortment.

\$8.50

Hot Breakfast Items

It's a Hot Start!

Homefries (GF/V)

w/ Sautéed Onions & Peppers.

\$3.00

Cheesy Hash Brown Bake (V)

Cheesy Hash Browns with Onions
Topped with Cheese.

\$3.25

Cinnamon French Toast (V)

Served w/ Butter & Maple Syrup.

\$3.75

Park Avenue Stuffed

French Toast (V)

Raisin Bread Stuffed w/ Cream Cheese

Served w/ Syrup.

\$4.25

Peanut Butter

& Banana French Toast (V)

Peanut Butter Stuffed Texas Toast w/
Bananas. (Syrup not recommended)

\$4.25

Nutella & Banana French Toast (V)

Nutella & Banana Stuffed Texas Toast.

Syrup upon request.

\$4.25

French Toast Bake (V)

\$3.00

Mini Belgian Waffles (V)

2 per Person. Served w/ Butter, Maple
Syrup & Whipped Cream

\$6.95

Biscuits w/ Sausage Gravy

\$3.50

Breakfast Meat Selections (GF/DF)

Bacon-3 Slices per Serving

Sausage-2 Links per Serving

Turkey Sausage-2 Links per Serving

Ham Slices- 1 Slice per Serving.

\$3.25

Breakfast Sandwiches

Choice of :

Biscuits, Croissants or Bagels.

Choice of:

Egg & Cheese (V)

or Egg, Cheese & Bacon or Sausage

\$4.50

Scrambled Eggs (GF/DF)

\$3.50

Cheesy Scrambled Eggs (GF/V)

\$3.75

Denver Scrambled Eggs (GF)

Cheesy Scrambled Eggs w/ Denver

Ham, Onions, & Peppers.

\$4.25

GF - Gluten Free

DF - Dairy Free

V - Vegetarian

Fiesta Scramble (GF)

Scrambled Eggs, Peppers, Onions,
Colby & Cheddar Jack Cheese w/
Salsa.
\$4.25

Fiesta Tofu Scramble (GF/Vegan)

Scrambled Tofu, Peppers & Onions
\$8.50

Breakfast Burritos (V)

Cheesy Scrambled Eggs Breakfast
Burritos.
\$5.00

Quiche

Egg Custard w/ Fillings Baked in Pastry
Shell (Serves 4-6 Guests)
\$22.00

Lorraine: Sautéed Onions
Topped w/ Bacon & Swiss
Cheese

Florentine (V): Spinach &
Goat Cheese Topped w/
Cheddar Cheese

Vegetarian (V): Sautéed
Vegetables & Cheddar Jack
Cheese

Mediterranean (V): Spinach,
Artichoke Hearts, & Feta
Cheese

Fiesta (V): Sautéed Peppers,
Onions, Tomatoes, Cheddar
Jack Cheese & Salsa

Egg Strata

Layered Egg Custard, Bread & Choice
of Toppings.
\$4.00

Lorraine: Caramelized
Onions, Bacon & Swiss
Cheese

Florentine (V): Spinach, Swiss
& Cheddar Jack Cheese

Vegetarian (V): Sautéed
Vegetables & Cheddar
Cheese

Fiesta (V): Sautéed Peppers
Onions, Tomatoes, Cheddar
Cheese & Salsa

Farmers: Ham, Bacon,
Onions, Mushrooms, Sautéed
Peppers & Potatoes..\$4.50