



# HOT BREAKFAST

\*Items are Priced per Serving Unless Marked Otherwise

## EGGS

<b>Scrambled Eggs</b> GF/DF/V	\$3.95
<b>Cheesy Scrambled Eggs</b> GF/V	\$4.25
<b>Denver Scrambled Eggs</b> GF	\$4.75
Cheesy Scrambled Eggs w/ Denver Ham, Onions & Peppers	
<b>Fiesta Scramble</b> GF/V	\$4.50
Scrambled Eggs, Peppers, Onions & Cheddar Jack. Served w/ Salsa	
<b>Breakfast Sandwiches</b> Choice of: Biscuit, Croissant or Bagel	
<b>Egg &amp; Cheese</b> V	\$4.00
<b>Egg, Cheese &amp; Bacon OR Sausage</b>	\$5.00
<b>Breakfast Burritos</b> V	\$5.25
Cheesy Scrambled Eggs In a Flour Tortilla	

## STRATAS

Layered Egg Custard, Bread & Toppings  
Sold In Servings of 12 or 24

<b>Lorraine</b> Caramelized Onions, Bacon & Swiss Cheese	\$4.95
<b>Vegetarian</b> V	\$4.95
Sauteed Vegetables & Cheddar Cheese	
<b>Fiesta</b> V	\$4.95
Sauteed Peppers, Onions, Tomatoes & Cheddar Jack	
<b>Florentine</b> V	\$4.95
Spinach, Swiss & Cheddar Jack	
<b>Farmers</b>	\$5.95
Ham, Bacon, Onions, Mushrooms, Sauteed Peppers & Potatoes	

## BREAKFAST SIDES

<b>Homefries</b> GF/Vegan w/ Sauteed Peppers & Onions	\$3.50
<b>Breakfast Meats</b> GF/DF Choice of:	\$3.95
<b>Bacon</b>	*3 slices per serving
<b>Sausage</b>	*2 links per serving
<b>Turkey Sausage</b>	*2 links per serving
<b>Ham Slices</b>	*1 slice per serving

## QUICHE

Egg Custard with Fillings  
Baked In a Pastry Shell. Serves 4-6 Guests.

<b>Lorraine</b>	\$23.95
Sauteed Onions topped with Bacon & Swiss Cheese	
<b>Florentine</b> V	\$23.95
Spinach & Goat Cheese Topped with Cheddar Cheese	
<b>Vegetarian</b> V	\$23.95
Sauteed Vegetables & Cheddar Jack Cheese	
<b>Mediterranean</b> V	\$23.95
Spinach, Artichoke Hearts & Feta Cheese	
<b>Fiesta</b> V	\$23.95
Sauteed Peppers, Onions, Tomatoes, Cheddar Jack Cheese & Salsa	

## SWEET

<b>Cinnamon French Toast</b> V *2 Pieces Per Serving	\$3.95
Served w/ Butter & Maple Syrup	
<b>Park Avenue Stuffed French Toast</b> V	\$4.95
Raisin Bread Stuffed w/ Cream Cheese. Served w/ Syrup	
<b>Peanut Butter &amp; Banana Stuffed French Toast</b> V *Syrup Upon Request	\$4.95
<b>Nutella &amp; Banana Stuffed French Toast</b> V *Syrup Upon Request	\$4.95
<b>French Toast Bake</b>	\$3.95
V	
<b>Mini Belgian Waffles</b> V *2 per Serving	\$6.95
Served w/ Butter, Maple Syrup & Whipped Cream	

## SAVORY

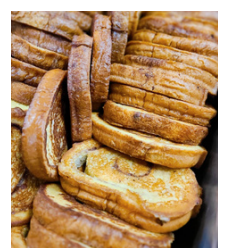
<b>Biscuits w/ Sausage Gravy</b>	\$3.95
<b>Fiesta Tofu Scramble</b> GF/Vegan	\$8.50
Scrambled Tofu, Peppers & Onions	



Bacon, Egg &  
Cheese Croissant



Cheesy  
Scrambled Eggs



Cinnamon  
French Toast

GF = Gluten Free DF = Dairy Free V = Vegetarian



# CONTINENTAL BREAKFAST

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## BAKED GOODS

<p><b>Assorted Bagels</b> <span style="float: right;">\$2.50</span>  <b>V*Can Be Vegan Upon Request</b>            Cut In Half.            Served w/ Regular Cream Cheese V            or Raspberry Jam <b>Vegan</b></p> <p><b>Add Raspberry Jam</b> <span style="float: right;">\$6.00</span>            8 oz.</p> <p><b>Assorted Muffins</b> <span style="float: right;">\$1.00</span>  <b>V</b>  <b>Choice of: Mini or Full Size (Add \$1)</b>  <b>Flavors May Include:</b> Cranberry Orange,            Blueberry, Cappuccino Chocolate, Lemon            Poppyseed &amp; Pumpkin</p> <p><b>Mini Homemade Danish</b> <span style="float: right;">\$1.75</span>  <b>V *May Contain Nuts</b>            Assorted Pastries &amp; Danish.</p> <p><b>Drizzled Scones</b> <span style="float: right;">\$2.00</span>  <b>V</b>  <b>Choice of: Mini or Full Size (Add \$1)</b>  <b>May Include:</b> Chocolate Chip, Blueberry or            Brown Sugar Cinnamon</p> <p><b>Mini Cinnamon Rolls</b> <span style="float: right;">\$1.75</span>  <b>V</b></p> <p><b>Homestyle Biscuits</b> <span style="float: right;">\$2.00</span>  <b>V</b>            Served w/ Choice of Raspberry Jam or Honey            Butter</p> <p><b>Coffee Cakes</b> <span style="float: right;">\$39.95</span>  <b>V *Serves 16 Guests</b>            Served as a Bundt Cake  <b>Choice of:</b></p> <ul style="list-style-type: none"> <li>• Cinnamon w/ Vanilla Icing</li> <li>• Cranberry Orange</li> <li>• Lemon Poppyseed w/ Lemon Glaze</li> <li>• Cappuccino Chocolate w/ Chocolate Glaze</li> <li>• Blueberry w/ Vanilla Glaze</li> <li>• Chocolate Caramel Pecan w/ Caramel &amp; Chocolate Sauce <b>*Contains Nuts</b></li> <li>• Apple Walnut Strudel <b>*Contains Nuts</b></li> </ul>
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## HEALTHY START

<p><b>Seasonal Fresh Fruit Slices</b> <span style="float: right;">\$3.50</span>  <b>GF/Vegan</b></p> <p><b>Hard Boiled Eggs</b> <span style="float: right;">\$1.25</span>  <b>GF/DF/V</b></p> <p><b>Assorted Granola Bars</b> <span style="float: right;">\$2.00</span>  <b>V</b></p> <p><b>Kind Bars</b> <span style="float: right;">\$3.00</span>  <b>GF/Vegan</b></p> <p><b>Individual Yogurt</b> <span style="float: right;">\$2.00</span>  <b>GF/V</b></p> <p><b>Individual Greek Yogurt</b> <span style="float: right;">\$3.00</span>  <b>GF/V</b>  <b>Add Granola or Fruit for 1.00 each</b>  <b>*on the side</b></p> <p><b>Yogurt Parfait</b> <span style="float: right;">\$4.50</span>  <b>V</b>            Layers of Yogurt &amp; Fruit w/ Granola on the side</p>
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Assorted Muffins



Lemon Poppyseed  
Coffee Cake



Assorted Pastries

## **BREAKFAST BARS & STATIONS**

<p><b>Oatmeal Bar</b> <span style="float: right;">\$5.95</span>  <b>GF/V</b>  <b>Toppings Include:</b> Brown Sugar, Raisins, Granola (Contains Gluten), Dried Cranberries, Nuts, Cocoa, Cinnamon,            Nutmeg</p> <p><b>Yogurt Parfait Bar</b> <span style="float: right;">\$5.95</span>  <b>GF/V</b>            Strawberry &amp; Vanilla Yogurt, w/ Honey, Granola (Contains Gluten), Seasonal Berries, Dried Fruit &amp; Nuts</p> <p><b>Omelet Station</b> <span style="float: right;">\$8.95</span>  <b>*Minimum 20 Guests + Served Events Chef Fee Required</b>            Three Egg Omelettes Made to Order. Guest Selection of: Onions, Bell Peppers, Shredded Cheddar Jack, Shredded Swiss            Cheese, Mushrooms, Tomatoes, Scallions, Ham &amp; Bacon, Salsa &amp; Assorted Hot Sauces</p>
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