



Breakfast Menu

EXECUTIVE CONTINENTAL \$14.95

Fresh Seasonal Fruit Platter (GF, DF, V)
Berry & Vanilla Yogurt & Granola (V)
Assortment of Freshly Baked Breakfast Breads
Petite Quiche Assortment (GF, DF, V)

BREAKFAST BURRITOS \$15.95

Fresh Seasonal Fruit Platter (GF, DF, V)
Breakfast Burritos with Scrambled Eggs, Green Onion
and Cheddar Cheese served with Fresh Salsa (V)
Thick Applewood Smoked Bacon (GF, DF) or Sausage
Links (GF, DF)
Rosemary Roasted Potatoes (GF, DF, V)

SCRAMBLED EGGS \$15.95

Fresh Seasonal Fruit Platter (GF, DF, V)
Scrambled Eggs served with Tabasco & Ketchup (GF, V)
Thick Applewood Smoked Bacon (GF, DF) or
Sausage Links (GF, DF)
Rosemary Roasted Potatoes (GF, DF, V)
Assortment of Freshly Baked Breakfast Breads

FRENCH TOAST \$15.95

Fresh Seasonal Fruit Platter (GF, DF, V)
French Toast served with Hot Maple Syrup & Whipped Butter (V)
Scrambled Eggs (GF, V)
Thick Applewood Smoked Bacon (GF,DF) or Sausage Links (GF, DF)

VEGGIE FRITTATA \$15.95

Fresh Seasonal Fruit Platter (GF, DF, V)
Veggie Frittata with Parmesan Cheese (GF, V)
Thick Applewood Smoked Bacon (GF,DF) or Sausage Links (GF, DF)
Assortment of Freshly Baked Breakfast Breads

CHICKEN & WAFFLES \$16.75

Fresh Seasonal Fruit Platter (GF, DF, V)
Scrambled Eggs (GF, V)
Fried Chicken & Waffles served with Hot Maple Syrup
Choose: 3 Individual bite size waffles or 1 large waffle

JOE'S SPECIAL \$16.25

Fresh Seasonal Fruit Platter (GF, DF, V)
Joe's Special: Scrambled Eggs w/ Spinach, Onions, Mushrooms
Ground Beef and Parmesan Cheese *served w/ Sour Cream* (GF, V)
Thick Applewood Smoked Bacon (GF, DF)
Assortment of Freshly Baked Breakfast Breads

BREAKFAST SANDWICH \$11.95

Toasted Sour Dough English Muffin with Bacon, Egg & Cheese
Fresh Seasonal Fruit Platter (V, GF, DF)
Rosemary Roasted Potatoes (V, GF, DF)

BISCUITS & GRAVY BREAKFAST \$15.95

Buttermilk Biscuits with Sausage Gravy
Scrambled Eggs served with Tabasco & Ketchup (GF, V)
Thick Applewood Smoked Bacon OR Sausage Links (GF,DF)
Fresh Seasonal Fruit Platter (V, GF, DF)

GOURMET OATMEAL BAR \$14.25

Fresh Seasonal Fruit Platter (GF, DF, V)
Steel Cut Oatmeal Buffet with all the toppings including
Cream, Sugar, Brown Sugar, Raisins, Almond Slivers, Blueberries,
and Honey (V)
Assortment of Freshly Baked Breakfast Breads

MIGAS & BLACK BEANS \$14.95

Fresh Seasonal Fruit Platter (GF,DF, V)
Mexican Scrambled Eggs with Cheese, Corn Tortillas, Jalepenos,
Cilantro & Onions Served with Salsa and Sour Cream (V)
Mexican Style Black Beans (V)
Roasted Potatoes (GF, DF, V)

ADD ONS

Chef attended Crepe Station	\$9.95 Add-on \$16.95 Main Meal
<i>Savory:</i> Spinach, Sauted Mushrooms, Bacon, Bechamel Sauce, Lemon Buerre Blanc Sauce, Diced Chicken, Fresh Tomato & Basil, Cheeses – Mozerella, Pamesan & Swiss OR	
<i>Sweet:</i> Strawberries, Bananas, Sliced Peaches, Nutella, Cinnamon Apples, Sliced Almonds, Chocolate Sauce, Caramel Sauce and Freshly Whipped Cream.	
Chef attended Omelet Station	\$9.95 Add-on \$16.95 Main Meal
Bacon, Ham, Sausage, Spinach, Sauted Mushrooms, Tomatoes, Diced Bell Peppers, Green Onions, Cheddar & Swiss Cheese	
Assortment of Freshly Baked: Blueberry Muffins, Lemon Cornmeal	
Scone (G), Cranberry Scones with an Orange Glaze, Bannana Muffins,	
Cinnamon Streusel Muffins	\$2.95 per person
Yogurt Parfait Bar: Blueberries, Strawberries & Granola	\$5.95 per person
Oatmeal Bar: Blueberries, Honey, Brown Sugar, Almonds, Raisins	\$5.95 per person
Sugar Doughnuts (3)	\$1.95 per person
Lox, Mini-Bagels, Lemon Caper Aioli & Pickled Red Onion	\$7.25 per person
Biscuit Bar with Silver Dollar Biscuits & Accoutrements	\$3.95 per person
<i>Sausage Gravy, Honey, Raspberry Preserves, Bacon Bourbon Jam</i>	
Thick Applewood Bacon or Sausage Links (3)	\$2.95 per person
Coffee and Tea	\$2.50 per person
Coffee, Tea and Juice	\$3.95 per person

Assortment of Freshly Baked Breakfast Breads – Choose two:

Blueberry Muffins, Cranberry Scones w/ Orange Glaze, Banana Muffins,
Lemon Cornmeal Scone (G), Cinnamon Streusel Muffins

Plus 20% Operations Fee, W.S.S.Tax & Labor/Delivery charges will apply

Prices include appropriate serviceware (china or compostable) and buffet décor.

Minimum Order: 15 Guests