

## 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 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 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 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 or Sausage Links (GF, DF)  
Assortment of Freshly Baked Breakfast Breads

### COUNTRY SCRAMBLE \$16.75

Fresh Seasonal Fruit Platter (GF, DF, V)  
Scrambled Eggs, Caramelized Onions, Spinach & Cheddar  
Cheese (GF, V)  
Thick Applewood Smoked Bacon or Sausage Links (GF, DF)  
Rosemary Roasted Potatoes (GF, DF, V)  
Assortment of Freshly Baked Breakfast Breads

### BREAKFAST CUPS \$16.75

Fresh Seasonal Fruit Platter (GF, DF, V)  
Breakfast Cups (2) Egg, Diced Ham, Red Bell Pepper,  
Cilantro, Onion, Cheddar Cheese *served w/ Sour Cream & Salsa* (GF)  
Thick Applewood Smoked Bacon or Sausage Links (GF, DF)  
Rosemary Roasted Potatoes (GF, DF, V)  
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 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, Jalapenos,  
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*  
Savory: Spinach, Sautéed Mushrooms, Bacon, Béchamel Sauce, Lemon Buerre Blanc Sauce,  
Diced Chicken, Fresh Tomato & Basil, Cheeses – Mozzarella, Parmesan & Swiss OR  
Sweet: 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, Sautéed 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, Banana 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 Capers Aioli & Pickled Red Onion *\$7.25 per person*  
Biscuit Bar with Silver Dollar Biscuits & Accoutrements *\$3.95 per person*  
*Sausage Gravy, Honey, Raspberry Preserves, Bacon Bourbon Jam*  
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 Scones (GF), Cinnamon Streusel Muffins

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

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

Minimum Order: 15 Guests