

\$50.00 Delivery Fee for orders under \$125.00 will apply

BEVERAGES

Freshly Roasted Dunn Brothers Coffee	Soft Drinks, Pepsi Products	\$3.95 each
Disposable Cups.....	Aquafina Bottled Water	\$3.95 each
China Service	100% Orange Juice	\$52.00 gallon
Hot Tea (minimum 10)	Lemonade.....	\$52.00 gallon
Regular and Herbal Assortment	Fruit Punch (100% Juice)	\$52.00 gallon
Hot Chocolate or Hot Apple Cider	Iced Tea	\$52.00 gallon
Disposable Cups.....	Tropicana Juice (10 oz Bottles).....	\$4.95 each
China Service	Milk (2% or Skim)	\$33.00 gallon
Hot Chocolate Packets (minimum 10).....	Soy Milk.....	\$14.00 quart
Iced Coffee (minimum 5 gallons)	Almond Milk.....	\$17.00 quart
(72 hour guarantee required)	Infused Water (minimum 3 gallons)	\$29.00 gallon
	(Lemon-Mint, Citrus, Cucumber-Mint, & Strawberry Basil)	

FROM OUR BAKERY

Pastries (V)	\$46.00 dozen	Scones (V)	\$45.00 dozen
Petite Pastries (V)	\$39.00 dozen	Bagels with Cream Cheese (V)	\$49.00 dozen
Muffins (V).....	\$45.00 dozen	Petite Croissants (V).....	\$49.00 dozen
Breakfast Bread Slices (V).....	\$34.00 dozen	Donuts (V)	\$36.00 dozen

BREAKFAST ENHANCEMENTS

Breakfast Burrito (Scrambled Eggs, Chorizo Sausage, Cheese in a Tortilla, served with Salsa)	\$6.50 each
Egg, Sausage, Cheese English Muffin Sandwich	\$6.50 each
Egg, Sausage, Cheese Biscuit Sandwich	\$6.50 each
Egg, Chicken Sausage, Cheese Brioche Sandwich	\$6.50 each
Open-Faced Ham, Egg, Cheese Melt	\$5.95 each
Open-Faced Vegetarian Egg, Cheese Melt (V)	\$5.95 each
Brown Sugar Oatmeal Porridge (minimum 30 guests) (V)	\$4.50 person
Old Fashioned Oats simmered with Cinnamon, Brown Sugar, Cream	
Petite Egg Soufflés (minimum 100 per flavor)	\$ 3.75 each
Cheese & Chive, Ham & Cheese, or Spinach-Mushroom & Egg White (V)	
Petite Quiche, Lorraine or Fontina-Red Pepper (V) (minimum 50 per flavor)	\$3.50 each
Petite Raspberry French Toast Soufflé (V)	\$3.50 each
Smoked Salmon Naan Bites	\$4.75 each
Traditional Cheese Platter (V, GF).....	\$550.00 per display
Fresh Fruit Display (Vegan, GF)	\$575.00 per display
Fresh Cut Fruit Compote (Vegan, GF)	\$7.25 each
Fresh Fruit Kabob (Vegan, GF)	\$4.75 each
Strawberry Banana Petite Smoothie (minimum of 50).....	\$4.50 each
Granola Berry Yogurt Sundae (V, GF).....	\$4.75 each
Granola Berry Greek Yogurt Sundae (V, GF)	\$5.95 each
Fruit Yogurt (6 oz, individual) (V, GF)	\$4.25 each
Greek Yogurt (3.5 – 4 oz, individual) (V, GF)	\$4.50 each
Whole Banana/ Seasonal Apple (Vegan, GF)	\$2.75 each

CONTINENTAL BREAKFAST (90 minute service)

*Includes Orange Juice, Freshly Roasted Dunn Brothers Coffee & Hot Tea
50 guest minimum unless specified – please see a la carte menu for additional offerings*

Deluxe Continental (V) \$19.50

Assorted Pastries, Breakfast Breads,
Fresh Fruit Display (25 guest minimum)

Southwestern Continental \$23.95

Breakfast Burritos, Vegetarian Breakfast Burritos,
Salsa, Petite Cinnamon Twists, Breakfast Breads,
Fresh Fruit Display

Early Bird Continental \$23.95

Egg Soufflés: Cheesy Ham & Roasted Red Pepper-Four Cheese,
Oatmeal with Toppings, Blueberry Muffins,
Fresh Fruit Display

Heartland Continental (V, GF) \$22.95

Brown Sugar Oatmeal Porridge, Chilled Hard Boiled Eggs,
Chilled Yogurt Cups, Petite Granola Bars,
Fresh Fruit Display

Americana Continental \$22.95

Sausage & Egg Breakfast Sandwich, Vegetarian Breakfast
Sandwich, Petite Mini Muffins & Cinnamon Twists,
Fresh Fruit Display

Sunrise Continental \$23.50

Breakfast Quesadillas & Vegetarian Quesadillas, Salsa,
Sour Cream, Chilled Yogurt Cups, Assorted Muffins,
Fresh Fruit Display (100 guest minimum)

Kelber Continental \$22.95

Open-Faced Ham, Egg & Cheese Melts, Open-Faced
Vegetarian Egg & Cheese Melts, Petite Cinnamon Twists &
Muffins, Fresh Fruit Display

Hiawatha Continental \$24.50

Fried Egg, Chicken Sausage & Cheese on Brioche,
Petite Scones, Petite Smoothies (Chai-Cranberry &
Orange Dreamsicle), Fresh Fruit Display

BREAKFAST IS SERVED (Sit Down Service)

Includes Orange Juice, Freshly Roasted Dunn Brothers Coffee & Hot Tea

Breakfast Duo \$22.95

English Muffin Breakfast Sandwich (Pork Sausage Patty,
Fried Egg & Cheddar Cheese), Housemade Mixed Berry
Smoothie Bowl topped with Greek Yogurt, Chia Seeds,
Granola, Honey, Fresh Fruit Garnish

Smoked Pork Belly Benedict..... \$26.50

Scrambled Eggs, Smoked Pork Belly & Hollandaise
atop a split English Muffin, Roasted Potatoes O'Brien,
Fresh Fruit Kabob

Country Breakfast \$22.50

Scrambled Eggs, Pan-Fried Red Skin Potatoes, Bacon,
Assorted Pastries & Muffins, Fresh Fruit Garnish

Raspberry-Nutella French Toast Bake..... \$24.50

French Bread Blended with Egg Custard, Nutella and
Raspberry Sauce, Warm Syrup, Scrambled Eggs,
Sliced Kielbasa, Fresh Fruit Garnish

Benedict Soufflé \$25.95

Baked Egg Custard with Ham, English Muffin Pieces, Cheddar
& Swiss Cheeses, Caramelized Onion Hollandaise, Roasted
Asparagus, Roasted Sweet Potatoes, Fresh Melon Skewer

Bayou Breakfast..... \$26.50

Scrambled Eggs on a Potato Medley & Chicken Sausage Hash,
Creole Country Gravy, Petite Scones, Grapes & Strawberry
Garnish

Western Egg Soufflé..... \$24.95

Pepper Jack Egg Soufflé with our Cilantro Lime
Hollandaise, Chorizo Patties, Potatoes O'Brien,
Blueberry Muffins, Fresh Melon Skewer

Cheesy Egg Soufflé \$23.50

Baked Cheese & Egg Soufflé, Sausage Links, Pan-Fried Red Skin
Potatoes, Breakfast Breads, Fresh Fruit Garnish

Downtowner \$25.50

Scrambled Eggs with Cheese & Chives, Chicken Apple Sausage,
Pan-Fried Red Skin Potatoes, Petite Scones, Fresh Fruit Compote

FAMILY STYLE BREAKFASTS

*Includes Orange Juice, Freshly Roasted Dunn Brothers Coffee & Hot Tea
100 guest minimum required. Guarantees based on tables of 10, additional fees apply for table variations.
Special dietary needs are available on an a la carte basis (not part of Family Style Breakfast guarantee)*

- Homemade Quiche \$28.50**
Spinach-Gruyere & Roasted Red Pepper-Fontina Quiches, Sliced Kielbasa, Roasted Potatoes O'Brien, Fresh Fruit Kabobs, Petite Pastries
- Petite Egg Soufflés \$26.95**
Cheese & Chive, Ham & Cheese, and Egg Whites with Spinach & Mushroom Soufflés, Roasted Potato Medley, Chicken-Apple Sausage, Granola-Berry Yogurt Sundaes, Petite Muffins
- Classic Breakfast \$29.50**
Fresh Chive Garnished Scrambled Eggs, Cheesy Hash Brown Bake, Bacon & Jumbo Chicken Sausage Links, Seasonal Fresh Cut Fruit, Petite Pastries

BREAKFAST BUFFETS

*Includes Orange Juice, Freshly Roasted Dunn Brothers Coffee & Hot Tea
50 guest minimum required*

- Classic \$27.50**
Scrambled Eggs, Country Sausage Links, Bacon, Hash Brown Bake, Assorted Pastries, Fresh Fruit Display
- Breakfast Burrito Buffet \$26.95**
Scrambled Eggs, Chorizo & Cheese Burrito, Jackfruit-Chorizo, Egg, & Cheese Burrito, Potato Triangles, Individual Yogurts, Fresh Fruit Display, Apple-Cinnamon & Strawberry Pancake Bites with Warm Syrup
- Paul Bunyan \$27.95**
Scrambled Eggs with Cheese & Chives, Jumbo Sausage Patties & Thick Cut Bacon, Roasted Potatoes O'Brien, Breakfast Breads, Fresh Fruit Display
- Southern \$27.50**
Scrambled Eggs, Baked Cheesy Grits, Sliced Kielbasa, Petite Biscuits with Chicken Sausage Gravy, Petite Peach Muffins, Fresh Fruit Display
- French Toast Bake \$27.50**
Raspberry-Nutella and Blueberry-Cream Cheese French Toast Bakes, Warm Maple Syrup & Whipped Cream, Scrambled Eggs, Bacon, Pork Sausage Links, Fresh Fruit Display
- Egg Soufflé \$27.50**
Baked Egg & Cheese Soufflé, Baked Egg White, Spinach & Mushroom Soufflé, Chicken Sausage Links, Pan-Fried Red Skin Potatoes, Petite Cinnamon Twists, Petite Croissants, Fresh Fruit Display
- Breakfast Bowl (minimum 100 guests) \$29.95**
Scrambled Eggs, Chorizo, Chicken Carnitas, Black Beans, Pan-Fried Red Skin Potatoes, Spinach & Brown Rice, Sour Crema, Pico de Gallo, Shredded Cheddar & Pepper Jack Cheeses, Greek Vanilla Yogurt, Seasonal Berries, Mango, Granola, Petite Scones
- Pub Grub \$27.95**
Scrambled Eggs, Roasted Asparagus, Sautéed Mushrooms, Hollandaise, Cheddar & Cotija Cheeses, Salsa & Sriracha, Bacon, Pancake Wrapped Chicken Sausage, Potato Triangles, Petite Muffins, Buttermilk Biscuits & Jam, Grapes & Strawberries Platter