

# Deluxe Continental Breakfast

90-minute service  
priced per guest

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

**Deluxe Continental (v)**      **\$ 25.95**  
Assorted Pastries, Breakfast Breads,  
Fresh Fruit Display



*See the next pages for ways to enhance your Deluxe Continental Breakfast*

50 Guest Minimum, additional charges may be implemented for fewer than 50 guests

# Beverages

*\$50.00 Delivery Fee for orders less than \$125.00 will apply. Additional \$10.00 per gallon for china/glassware service on all per-gallon pricing*

Freshly Roasted Dunn Brothers™ Coffee	\$ 95.00 gallon
Disposable Cups	
Hot Tea (16 tea bags per gallon)	\$ 95.00 gallon
Hot Chocolate or Hot Apple Cider	\$ 95.00 gallon
Disposable Cups	
100% Orange Juice	\$ 79.00 gallon
Lemonade	\$ 79.00 gallon
Iced Tea	\$ 79.00 gallon
Soft Drinks, Pepsi™ 12oz	\$ 4.50 each
Bubly™ Sparkling Water 12oz	\$ 4.50 each
Aquafina™ Water 16oz <i>aluminum bottle</i>	\$ 6.00 each
Ocean Spray™ Juice 7.2 oz	\$ 5.00 each



Spring Water, Chippewa™ 5 gallon*	\$ 125.00 each
Includes 100 7oz compostable cups	
Water dispenser rental, per event	\$ 125.00 each
Water, filtered tap 5 gallon	\$ 55.00 each
Includes 100 7oz compostable cups	
Infused Water (minimum 3 gallons)	\$ 55.00 gallon
Lemon-Mint, Citrus, Cucumber-Mint, & Strawberry Basil	
Milk (2% or Skim)	\$ 49.00 gallon
Vegan Milks	\$ 21.00 quart
Almond, Coconut, Oat, or Soy	

# Breakfast Enhancements

*Minimum of 12 unless denoted otherwise. Priced individually.*

Breakfast Burrito (Scrambled Eggs, Chorizo Sausage, Cheese in a Tortilla, served with Salsa)	\$ 9.50
Egg, Sausage, Cheese Sandwich (English Muffin, Biscuit, or Brioche)	\$ 8.75
Open-Face Ham, Egg, Cheese Melt (Vegetarian on request)	\$ 8.50
Cheese & Chive Egg Souffle (minimum 24) (v, gf)	\$ 8.50
Oatmeal with Raisins & Brown Sugar (minimum 25 guest) (v, gf)	\$ 5.50
Whole Banana/ Seasonal Apple (vg, gf)	\$ 3.50
Hard Boiled Egg (g, df)	\$ 2.50
Fruit Yogurt (6 oz, individual) (v, gf)	\$ 5.50
Greek Yogurt (3.5 – 4 oz, individual) (v, gf)	\$ 5.75
Traditional Cheese Platter (serves approximately 50 guest) (v)	\$ 375.00
Seasonal Fresh Cut Fruit (serves approximately 50 guest) (vg, gf)	\$ 435.00



## Morning Sweets

Pastries (v)	\$ 60.00 dozen
Muffins (v)	\$ 60.00 dozen
Breakfast Bread Slices (v)	\$ 48.00 dozen
Scones (v)	\$ 54.00 dozen
Bagels with Cream Cheese (v)	\$ 70.00 dozen
Butter Croissants (v)	\$ 64.00 dozen
Donuts (v)	\$ 49.00 dozen
Granola Bars (gf, vg)	\$ 52.00 dozen

*Individually Cello-wrapped Pastry is an additional \$3 per dozen*



## Breakfast is Served

*Includes Orange Juice, Iced Water, Freshly Roasted Dunn Brothers™ Coffee & Hot Tea*

### **Cheesy Egg Soufflé (gf)** \$ 26.50

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

### **Classic Breakfast** \$ 25.50

Scrambled Eggs, Pan-Fried Red Skin Potatoes, Bacon, Cinnamon Roll, Fruit Garnish

### **Raspberry-Nutella™ French Toast Bake (v)** \$ 27.95

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

### **Benedict Soufflé** \$ 28.50

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

## Breakfast Buffet

Includes Orange Juice, Iced Water, Freshly Roasted Dunn Brothers Coffee™ & Hot Tea (50 guest minimum)

### **Classic** \$ 31.95

Scrambled Eggs, Pork Sausage Links, Bacon, Hash Brown Bake, Assorted Pastries, Fresh Fruit Display

### **French Toast Bake (v)** \$ 33.95

Apple Cinnamon, Blueberry, OR Raspberry French Toast Bake (select 1), Warm Maple Syrup & Whipped Cream, Scrambled Eggs, Bacon, Pork Sausage Links, Fresh Fruit Display

### **Southwest Breakfast Burrito** \$ 31.95

Breakfast Burrito, Vegetarian Breakfast Burrito, Salsa, Potato Triangles, Individual Yogurts, Cinnamon Roll, Grapes & Strawberries

### **Egg Soufflé (v, gf)** \$ 31.95

Baked Egg & Cheese Soufflé, Baked Egg White, Spinach & Mushroom Soufflé, Chicken Sausage Links, Pan-Fried Red Skin Potatoes, Petite Cinnamon Twists, Butter Croissants, Fresh Fruit Display

*Final buffet meals counts are determined by the number of plates used. Charges will be based on guarantee number or plates used whichever is higher.*