

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)	\$ 3.75
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.