



Breakfast Menu



CONTINENTAL BREAKFAST

90-Minute Service

25 guest minimum, additional charges may be implemented for fewer than 25 guests

Deluxe Continental (v) \$27.50
Includes Orange Juice, Freshly Roasted Dunn Brothers Coffee™, Hot Tea, Assorted Pastries, Breakfast Breads, Fresh Fruit Display

BREAKFAST IS SERVED

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

Cheesy Egg Soufflé \$ 26.95
Baked Cheese and Egg Soufflé, Pork Sausage Links, Pan-Fried Red Skin Potatoes, Breakfast Bread, Fresh Fruit Garnish

Morning Sunrise \$ 27.95
Fontina-Chive Egg Scramble, Twice-baked Au Gratin Potatoes, Sautéed Kielbasa, Cinnamon Roll, Fruit Garnish

Tomato-Basil Egg Soufflé \$ 27.95
Tomato-Basil Egg Soufflé (Eggs, Basil, Peppers, Onions, Tomatoes, Parmesan) Pesto Hollandaise, Pan-Fried Medley Potatoes, Bacon, Scones, Fresh Fruit Garnish

Cinnamon-Apple Breakfast Bake \$ 28.95
Ciabatta Bread, Roasted Apples, Cream, Sugar, Vanilla, Cinnamon and Nutmeg blended together and baked, Bourbon-Glazed Apple and Brown Sugar Streusel, Warm Maple Syrup, Scrambled Eggs, Chicken Sausage Links, Fresh Fruit Garnish

Biscuit & Gravy Egg Bake \$ 27.95
Eggs, Chicken Sausage baked in a casserole with Buttermilk Biscuit pieces, topped with Cheddar Cheese, Country Gravy, Citrus Poppy Fruit Salad, Greek Yogurt Cup

BREAKFAST

All prices subject to a 24% service charge and applicable taxes.

Kelber is not a nut or gluten free facility. All menu items are nut free unless designated otherwise
gf:GLUTEN-FREE | v:VEGETARIAN | vg:VEGAN | df:DAIRYFREE



BREAKFAST BUFFET

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

Classic **\$ 34.95**

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

Cinnamon Apple Breakfast Bake **\$ 35.95**

Ciabatta Bread, Roasted Apples, Cream, Sugar, Vanilla, Cinnamon, Nutmeg baked, Bourbon-Glazed Apple and Brown Sugar Streusel, Warm Maple Syrup, Scrambled Eggs, Bacon, Chicken-Apple Sausage, Fresh Fruit Display

Egg Soufflé **\$ 34.95**

Baked Egg and Cheese Soufflé, Baked Egg White, Spinach and Mushroom Soufflé, Chicken Sausage Links, Pan-Fried Red Skin Potatoes, Assorted Pastries, Fresh Fruit Display

Mill City Kitchen Breakfast **\$ 35.95**

Fontina and Chive Egg Scramble, Sweet Potato Pancakes with Orange-Honey Butter, Maple Syrup, Sautéed Kielbasa, Chicken Sausage Links, Assorted Pastries, Fresh Fruit Display

Breakfast Hash **\$ 35.95**

Breakfast Hash (Diced Potatoes, Bell Peppers, Onions, Fresh Chives, Sliced Kielbasa with Hollandaise), Fontina-Chive Scrambled Eggs, Fresh Fruit Display, Assorted Pastries

MORNING SWEETS

Want your sweets pre-packaged? Add \$ 4.00 dozen

Pastries (v)	\$ 64.00 dozen
Muffins (v)	\$ 64.00 dozen
Gluten Free Muffins (v, gf)	\$ 68.00 dozen
Breakfast Bread Slices (v)	\$ 48.00 dozen
Scones (v)	\$ 58.00 dozen
Gluten Free Scones (v, gf)	\$ 68.00 dozen
Bagels with Cream Cheese (v)	\$ 74.00 dozen
Butter Croissants (v)	\$ 66.00 dozen
Donuts (v)	\$ 50.00 dozen
House Made Granola Bars (gf, vg, contains nuts)	\$ 54.00 dozen

BREAKFAST

All prices subject to a 24% service charge and applicable taxes.

Kelber is not a nut or gluten free facility. All menu items are nut free unless designated otherwise
gf:GLUTEN-FREE | v:VEGETARIAN | vg:VEGAN | df:DAIRYFREE



BREAKFAST ENHANCEMENTS

Minimum 12 per flavor unless otherwise indicated

Smoked Salmon Lox Bagel Sandwich Chilled	\$ 14.50	Hard Boiled Egg (v, gf)	\$ 2.75
Breakfast Burrito	\$ 10.75	Fruit Yogurt (v, gf) 6 oz, individual	\$ 4.75
Scrambled Eggs, Chorizo Sausage, Cheeses, Tots in a Tortilla, Salsa		Greek Yogurt (v, gf) 3.5 – 4 oz, individual	\$ 4.75
Egg, Sausage, Cheese Sandwich	\$ 9.50	Fresh Berry Bruschetta (v) minimum 24	\$ 5.50
English Muffin, Biscuit, or Brioche		Whole Banana, Seasonal Apple (vg, gf)	\$ 3.75
Open-Face Ham, Egg, Cheese Melt (Vegetarian on request)	\$ 8.75	Seasonal Fresh Cut Fruit (vg, gf)	\$ 465.00
Egg Souffles (gf)	\$ 9.25	Serves approximately 50 guests	
Southwest, Tomato-Basil, or Cheese and Chive; minimum 24 per flavor		Traditional Cheese Platter (v, gf)	\$ 395.00
Fontina Scrambled Eggs with Chives (v, gf) minimum 20	\$ 5.50	Serves approximately 50 guests	
Cinnamon-Apple Breakfast Bake (v) individuals, minimum 24	\$ 8.95		
Blueberry-Maple Overnight Oats (v, gf) Chilled, minimum 25	\$ 6.50		
Oatmeal, Raisins, Brown Sugar (v, gf)	\$ 6.25		
minimum 25 guests			

BEVERAGES

Beverages by the gallon are served with Compostable Cups.

For China or Glassware, add \$ 10.00 per gallon.

A \$100.00 delivery fee will be added to orders less than \$150.00

Freshly Roasted Dunn Brothers™ Coffee	\$ 105.00 gallon	Spring Water, Chippewa™, 5 gallon*	\$ 130.00 each
Hot Tea (12 tea bags per gallon)	\$ 105.00 gallon	100 – 7oz compostable cups	
Hot Chocolate	\$ 105.00 gallon	*\$30.00 charge for water jug deposit, if not returned	
Hot Apple Cider fresh-pressed seasonally	\$ 105.00 gallon	Water dispenser rental, per event	\$ 130.00 each
100% Orange Juice	\$ 90.00 gallon	Infused Water	\$ 70.00 gallon
Lemonade	\$ 90.00 gallon	Lemon-Mint, Cucumber-Mint, Citrus, or Strawberry-Basil,	
Iced Tea	\$ 90.00 gallon	minimum 3 gallons per flavor	
Soft Drinks, Pepsi™ Products, 12oz can	\$ 5.25 each	Milk	\$ 49.00 gallon
Open Water, 12oz can	\$ 5.25 each	2% or skim, minimum 1 gallon	
LaCroix Sparkling Water, 12oz can	\$ 5.25 each	Vegan Milk	\$ 21.00 quart
Juice, Canned Orange, Apple or Cranberry, 7.2oz	\$ 5.50 each	Almond, Coconut, Oat, or Soy	
Aquafina™, 16oz Refillable Aluminum bottle	\$ 6.75 each		
Iced Water, 5 gallons	\$ 70.00 each		

BREAKFAST

All prices subject to a 24% service charge and applicable taxes.

Kelber is not a nut or gluten free facility. All menu items are nut free unless designated otherwise

gf:GLUTEN-FREE | v:VEGETARIAN | vg:VEGAN | df:DAIRYFREE