

CREATIVE CUISINE FOR EXTRAORDINARY EVENTS

Vegetarian Corporate Breakfast Menu

Deliveries prior to 7 am may incur additional delivery fee.

Continental Breakfast

Hand Rolled Bagels Traditional Scones: Berry, Chocolate Chip Freshly Baked Assorted Muffins Assorted Bread Pudding Whipped Plain & Vegetable Cream Cheese Butter and Preserves Sliced Seasonal Fruits & Berries Orange Juice Coffee, Tea & Decaf Cream, Sugar, Sweet and Low \$12.00 per person; \$13.00 per person if fewer than 20 guests minimum 10 guests

Hot American Breakfast

Scrambled Eggs

Selection of one variety included in price; \$2.50 per person for each additional selection • Plain • Three Cheese • Spinach & Feta • Tomato • Western • Broccoli, • Mushrooms & Cheddar Potatoes O'Brien Hand Rolled Bagels Whipped Plain & Vegetable Cream Cheese Sliced Seasonal Fruits and Berries Orange Juice Coffee, Tea & Decaf Cream, Sugar, Sweet and Low \$18.00 per person minimum 15 guests

Simplicity Breakfast

Hand Rolled Bagels Traditional Scones: Berry, Chocolate Chip Freshly Baked Assorted Muffins Assorted Bread Pudding Whipped Plain & Vegetable Cream Cheese Butter and Preserves \$7.00 per person minimum 20 guests

Heart Healthy Breakfast

Whole Wheat Bagels Low Fat Plain & Vegetable Cream Cheese Butter and Preserves Assorted Low Fat Muffins Sliced Seasonal Fruits & Berries Granola Parfaits w/Fresh Berries & Yogurt Scrambled Eggs Whites Selection of one variety \$ 2.50 for Additional Selections • Plain • Three Cheese • Spinach & Feta • Tomato • Western • Broccoli Mushrooms & Cheddar Orange Juice Coffee, Tea & Decaf Cream, Sugar, Sweet and Low \$20.00 per person minimum 15 guests



A la carte breakfast selections

Hand Rolled Bagels	\$2.50
By the Dozen Freshly Baked Breads Scones: Chocolate Chip • Berry Muffins: Coffee Cake • Triple Chocolat • Strawberry Cheesecake Assorted Bread Pudding Miniature Danish	\$25.00 e
Cinnamon French Toast Sticks	\$4.50
Baked French Toast Pudding 1/2 hotel pan, serves 12-15 guests • Caramelized Banana & Cinnamon • Roasted Apple and Walnut	\$65.00 \$65.00
Pancakes • Buttermilk & Maple Syrup • Banana Walnut & Maple Syrup • Oatmeal & Dried Cranberry Syrup • Chocolate Chip & Maple Syrup • Sweet Potato, Pecan & Maple Syrup	\$4.50 \$5.50 \$5.50 \$5.50 \$5.50
Belgian WafflesBelgian & Maple SyrupPecan & Bourbon Syrup	\$4.50 \$5.50
Scrambled Eggs Select one variety • Plain • Three Cheese • Spinach & Fetc • Tomato • Western • Broccoli • Mushrooms & Cheddar Cheese Blintzes	\$4.50 x \$4.50
with Wild Berry Compote	
Breakfast Burrito's • Roasted Vegetable & Pepper Jack • Three Cheese	\$7.50 \$7.50
Breakfast Panini's • Apples & Gruyere • Spinach, Feta & Ham • Onions, & Cheddar	\$7.50
French Style Quiche (serves 8-10 guests) • Wild Mushroom & Swiss Cheese • Tomato, Mozzarella & Basil • Spinach & Asiago Cheese	\$65.00

Breakfast Bread Soufflé's • Wild mushroom, Swiss Cheese & Thyme • Caramelized Apples & Brown Sugar • Candied Bananas & Honey	\$6.00	
Smoked Salmon Platter Capers, Tomatoes & Sliced Red Onions	\$7.50	
Oatmeal and Granola Station Make Your Own Station 15 Guest Minimum Fresh & Dried Fruits, Berries, Vanilla Yogurt Assorted Nuts, Honey & Cinnamon Sugar	\$10.00	
 Mediterranean Frittatas 15 person minimum Sundried Tomatoes, Roasted Peppers, Mozzarella & Potatoes Spinach, Tomatoes, Feta Cheese, Kalamata Olives 	\$5.00	
Yogurt, Granola & Berry Parfaits	\$4.50	
Vegan Corporate Breakfast Menu		
Room Temperature • Bagels w/Hummus, Avocado & Jelly • Banana Bread • Carrot Cake Jars	\$5.00 \$2.50 \$4.50	

Hot Items

 Tofu Scramble 	\$5.00
 Tofu Breakfast Tacos 	\$7.50
 Chia Pudding 	\$4.00
 Chick Pea Pancakes 	\$6.00
 Lemon Pancakes 	\$6.00
 Blueberry Oatmeal Waffles 	\$6.00
 Vegan Frittatas 	\$6.00
 Sundried Tomato & Spinach Quiche 	\$6.00
 Pan Seared Oatmeal w/Blueberries 	\$6.00
& Tofu	

Set-up, Paper Goods, Wire Racks, and Sternos Included. Stainless Chaffers and China Platters available for \$35. Customers are responsible for lost or damaged equipment