

Option 1

Assorted Danishes, Fresh Bagels, Muffins, Donuts, or Croissants, Choose 3. Also includes: Cream Cheese, Jellies and Creamy Butter, Fresh Fruit Bowl or Platter and Orange Juice. **\$11.00 per person.**

Option 2

Assorted Danishes, Egg Croissant Sandwich w/ Ham and Cheese, Fresh Fruit Bowl or Platter and Orange Juice **\$13.00 per person.**



Option 4

Breakfast Burritos with Egg and Cheese or Egg Croissants with Ham and Cheese, Potatoes with Fried Green Peppers and Onions, Hickory Bacon or Sausage Links, Fresh Fruit Platter or Bowl, Orange Juice. **\$15.00 per person.**

Option 5

Farm Fresh Scrambled Eggs, Sausage Links and Crispy Bacon, Country Fried Potatoes, Southern Style Grits or Biscuits and Gravy, Fresh Fruit Bowl, Orange Juice. **\$17.00 per person.**

Option 6

Belgian Waffles or French Toast Served with Whipped Cream, Fresh Strawberries and Fresh Blueberries, Maple Syrup, Sausage Links and Crispy Bacon, Fresh Fruit Bowl, Orange Juice. **\$16.00 per person.**

Option 7

Fresh Made Assortment of Seafood Quiche, Quiche Lorraine Overloaded with Bacon and Swiss Cheese and Spinach Quiche, Hash Browns, Crispy Bacon and Sausage Links, Assorted Danishes, Fresh Fruit Presentation with Yogurt Dip, Orange Juice. **\$18.00 per person.**

Ask your event planner about our many ethnic specialties, full-service menu options and any food allergy concerns you may have.

Revised 1/17/24

Minimum parties of 20 required for breakfast catering, 30 required for omelet station (#8)

Option 3

Farm Fresh Scrambled Eggs, Hash Browns, Breakfast Sausage/ Crispy Bacon, Biscuits w/ Gravy or French Toast w/ Maple Syrup and Orange Juice. **\$15.00 per person.**

Options 1-7 prices are based on 25 people, for less than 25 people add \$5.00 per person.



Option 8

Mandatory staff required to include Chef Manned Omelet Station, Farm Fresh Eggs with a selection of Sautéed Fresh Mushrooms, Grilled Green Peppers, Grilled Chopped Yellow Squash and Zucchini, Crumbled Bacon, Sausage, Diced Ham, Cheddar Cheese, Diced Fresh Tomatoes and Sautéed Spanish Onions. Assorted Danishes, Bagels, Muffins and Croissants. Whipped Cream Cheese, Butter and Jelly, Lavish Fruit Presentation - Assorted Fresh Seasonal Fruits Beautifully Displayed and Served with Tropical Mango Dip, and Orange Juice, Freshly Brewed Coffee with Cream and Sugars. **\$25.00 per person.**

Option 8 price is based on 100+ people, for 75-99 people add \$1 per person. For 50-74 people add \$3.00 per person. For 30-49 people add \$8.00 per person.

Freshly brewed coffee available for options 1-7, with cream, sugar and cups for an additional \$30 per 10 cups. Includes all upgrades disposables. Chafing dishes are available for \$15 each. Delivery and pick up charges will apply. Ask sales representative for details.

Assorted Soft Drinks or Bottled Water.....	\$2.00 Each
Hot Coffee	\$30.00 Per 10 Cups
Lemonade with Cups, Ice and Stirrers	\$15.00 Per Gallon
Iced Tea with Lemons, Sugar, Stirrers, Cups and Ice	\$15.00 Per Gallon
Ice Bucket & Cups	\$1.00 (PP)
Tropical Fresh Fruit Bowl	\$4.00 (PP)
Brownies.....\$3.50 Each Cookies	\$2.50 Each
Assorted Fancy Mini Dessert	\$6.00 (PP)
Chocolate Covered Strawberries (Seasonal)	\$3.00 Each
Bagged Potato Chips, Peanuts or Trail Mix	\$1.50 Each
Side Salads (Potato, Cole Slaw or Pesto Pasta Salad)	\$2.50(PP)
Whole Fruit	\$1.50 Each
Disposable Serving Utensils (Tongs And/Or Spoons)	\$1.00 Each



If you would like to turn your gathering into a full service event

- Captain required on every staffed event at \$200
- Servers are available at \$150 each. We recommend (1) per 50 guests. Chefs and Bartenders are available at \$175 each.
- Chafing dishes, china, silverware, and water glasses are \$5 per person (and requires additional servers)
- Floor length linen cloth (90" x 156") available in white or ivory at \$20 each table.
- 120" round available at \$20 each table.

Deliveries

- Delivery fee is \$1/mile round trip.
- Disposable chafing dishes are available for \$15 each and includes wire frame, water pan, canned heat
- Stainless chafing dishes, coffee urns, and cambros may be rented for \$15 each and returned the next business day.
(A pick up fee will apply if a driver has to return to pick up equipment.)
- Prices do not include 7% tax or gratuity, service and administration fee. (10% deliveries, 20% staffed events)
- Deliveries charges vary depending on location - please ask your sales representative.

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