



BREAKFAST & BRUNCH BUFFET SELECTIONS

Potato, Sausage & Cheese Strata ~ D GF \$13.50 / per person
Thinly sliced potatoes / cheddar cheese / sausage / chives. (sold in servings of 9 or 21)

Chile Relleno Quiche ~ D VGTN GF \$13.50 / per person
Green chilies / jack cheese / cheddar cheese / salsa. (sold in servings of 9 or 21)

Spinach Chicken Parmesan Crepes ~ D \$13.95 / per person
Creamy white wine sauce.

Spinach Mushroom Bacon Quiche Wedge ~ D 13.50 / per person
Jack cheese / cheddar cheese / bacon / spinach / mushrooms / pastry crust / tomato onion relish / grated Asiago cheese.

All of the above selections include the following items:
Choice of: Breakfast Breads ~ VGTN OR Fresh Fruit Tray ~ V

And A choice of: Sausage or Bacon
OR Roasted Garlic Potatoes ~ VGTN **OR** Country Potatoes ~ VGTN
OR Tater Tots with Parmesan and Chives ~ VGTN
OR Petite Mixed Greens ~ VGTN

Additional Items Available:

Assorted Melons & Berries ~ V GF	\$ 3.50 / per person
Scones (All Varieties) with Apricot Jam & Heavy Cream ~ VGTN D	\$ 3.00 / each
Assorted Bagels with Cream Cheese ~ VGTN D	\$ 3.25 / each
Assorted Breakfast Breads ~ VGTN D	\$ 3.95 / per person
Coffee, Decaf, Hot Tea, Ice Tea	\$28.00 / gallon
(disposable beverageware included) (16-20 servings per gallon)	(2 gallon minimum)
Orange Juice ~ VGTN GF	\$ 22.00 / gallon
	(2 gallon minimum)

Continental Breakfast \$9.50 / per person

Breakfast Breads ~ VGTN D or Scones ~ VGTN D or Danish ~ VGTN D or
Assorted Bagels with Cream Cheese ~ VGTN D
(combination of 2 from the above list – one and a half pieces per person)
Fresh Fruit ~ V GF
Orange Juice ~ VGTN GF

Sunrise Special

\$13.95 / per person

Fresh Seasonal Fruit ~ V GF
Scrambled Eggs (3) ~ VGTN GF
Bacon or Sausage (2 pieces) GF
Breakfast Potatoes ~ VGTN GF
Orange Juice ~ VGTN GF

Sunrise

\$12.00 / per person

Petite Belgian Waffle (1) with Buttery Maple Syrup D ~ VGTN
Scrambled Eggs (2) ~ VGTN GF
Bacon or Sausage (2 pieces)
Orange Juice ~ VGTN

Omelet Bar

\$16.00 / per person

Ham / cheese / scallions / bacon / mushrooms / red & yellow bell pepper confetti.
Roasted Potatoes
Bacon – 2 pieces per person

NOTE: One (1) Chef required per each 25 guests.

French Toast

\$14.00 / per person

Crème Anglaise French Toast with Sweet Maple Syrup Drizzle (1) ~ VGTN D
Scrambled Eggs (2 per person) ~ VGTN
Bacon or Sausage (2 per person)
(additional servings of French toast \$2.00 per piece)

Cold Poached Whole Salmon

\$30.00 / lb. (raw weight) - maximum 12 lbs. per fish

Salmon poached in white wine and covered with cucumber scales. Served chilled on a bed of endive & radicchio with lemon twists and cucumber dill sauce.

Smoked Side of Salmon (Lox) ~ D

\$48.00 / lb.

Capers / red onion / diced tomatoes / chopped eggs / cream cheese / mini bagels and toast points

Note: All breakfast orders require \$400.00 minimum order.

V : Vegan ~ VGTN : Vegetarian ~ GF Gluten Free ~ D : Contains Dairy ~ N : Contains Nuts ~ SOY : Contains Soy

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