



## **Breakfast Catering**

Prices are per guest + sales tax (7%) + Catering Service Fee

### **LIGHT & REFRESHING \$7/guest**

Seasonal muffins & fresh fruit salad

### **FAST & FRESH CONTINENTAL \$8/guest**

NY Style Bagels (2 Flavored cream cheese, 1 plain) & fresh fruit salad

### **CLASSIC BREAKFAST**

Scrambled cheese eggs, crispy bacon or turkey sausage patties, hash brown casserole, fresh fruit salad and

Biscuits or Mini Croissants with jam & butter **\$16/ guest**

Seasonal muffins **\$19/ guest**

### **SOUTHERN BREAKFAST \$20/guest**

Scrambled cheese eggs, homestyle cheddar grits or hash brown casserole, crispy bacon, turkey sausage gravy and freshly baked biscuits, fresh fruit salad

### **OUR SIGNATURE BREAKFAST \$18/guest**

House made quiche (9in pie cut in 8 slices or 3in Individual), hashbrown casserole, fresh fruit salad and freshly baked seasonal muffins



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## Muffin Flavors

- Lemon Blueberry
- Lemon Poppy
- Humming Bird (Pineapple Banana)
- Floridian (Pineapple Orange Coconut)
- Pumpkin Crunch
- Pistachio White Chocolate
- Banana Brown Butter Pecan
- Cranberry Orange
- Apple Butter Streusel
- Chocolate Chip
- Smore's
- Carrot Walnut
- Peaches & Cream

## Quiche Flavors

- Ham, Cheddar, Onion (Lorraine)
- Bacon, Spinach, Swiss (Florentine)
- Spinach, Feta and Sundried Tomato (Greek)
- Turkey Sausage, Mushroom + Onion, White Cheddar (Midwestern)
- Vegan Chorizo, Sweet Peppers + Onion (Southwestern)
- Asparagus, Leek, Goat Cheese (Artisan)



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### **Breakfast Sandwiches \$16** -pick up to 3 types

Served with fresh fruit salad & hashbrown patties

- Turkey Sausage, Egg, Cheddar on Cuban bread
- Bacon, Egg, American on Croissant
- Ham, Egg, Gouda on Toast
- Spinach, Feta, Sundried Tomato & Avocado Wrap (Vegetarian)

### **Breakfast Burrito \$16**— pick 1 protein

Served sour cream & salsa, fresh fruit salad

Choice of: Bacon, Turkey Sausage, Ham, Avocado

### **BYO YOGURT BOWL BAR \$16**

Greek vanilla yogurt, banana, seasonal fruit, strawberries, blueberries, honey oat granola, local honey, Justin's peanut butter, Nutella, toasted almonds, toasted coconut & chia seeds

### **SHRIMP & GRITS \$26**

Our way with cheddar grits, Cajun cream sauce, andouille, fresh spinach, roasted peppers and sweet onions, poached gulf shrimp

### **HOT HONEY CHICKEN TENDERS & BISCUITS \$12**

Chicken tenders tossed with our hot honey, served with Biscuits & whipped seasonal butter



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### **BYO AVOCADO TOAST BAR \$16**

Multigrain toast, Cuban toast, Avocado smash (olive oil, lemon, salt & pepper), fresh cherry tomato, pickled red onions, alfalfa sprouts, sliced hard boiled eggs, crispy bacon and everything but the bagel seasoning

**LOX BAGEL GRAZE (\$MP)** House Cured Salmon OR Citrus Poached Salmon, Plain & Everything NY bagels, garlic herb & plain cream cheese, fresh tomato, pickled red onion, cucumbers, alfalfa sprouts, arugula, capers & deviled egg aioli

### **NICOISE SALAD GRAZE (\$MP)**

Butter lettuce with seasonal vinaigrette, fresh seared & chilled sliced tuna, chilled green beans, crispy fingerling potato, soft eggs, fresh tomatoes, radish and marinated olives, crusty French baguette

**CHEESE & CHARCUTERIE GRAZE (\$MP):** Hard & soft cheeses, cured meats, assorted nuts, marinated olives, honey, jams/preserves, crackers, crostini, dried & fresh fruit (Choose from Signature, French, Spanish, Italian, Greek or Southern)

### **Beverage Pricing Per Guest-**

Hot Coffee \$4, Hot Tea \$3, Bottled Water \$2, Assorted Juices \$3



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### A LA CARTE:

Quiche (See flavors on page 2)

**\$40/ 9in Deep Pie** (Serves 4-6)

**\$7/ 3in individual pies**

**\$3/ 2in crustless egg bites**

Breakfast Casserole- **\$65/ pan** (Serves 12-16)

- Hashbrown potato, egg, cheddar, bacon OR turkey sausage
- Hashbrown potato, egg, feta cheese & spinach
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French Toast Casserole- **\$45/ pan** (Serves 12-16)

- Mixed Berry
- Apple Butter
- Peaches & Cream
- Strawberry Cheesecake
- Dark Cherry

Cheesy Hashbrown Casserole OR Roasted Potato Hash

**\$25/ small** (Serves 6-10)

**\$45/ Medium** (Serves 15-20)

**\$95/ Large** (Serves 40-50)

Individual Hashbrown Patties **\$2/each**



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Fresh Fruit: Pineapple, melons, berries, citrus, apples & grapes

### Salad Style

**\$25 small** (serves 10)

**\$55 Medium** (serves 20+)

**\$120 Large** (serves 30+)

### Platter Style

**\$45 small** (serves 10+)

**\$75 medium** (serves 20+)

**\$140 Large** (serves 30+)

Berry & Yogurt Parfaits

**Shooter \$4/each**

**Cups \$8/each**

Freshly Baked Muffins **\$30/ Dozen**

1 flavor per dozen (see flavors on page 2)

NY Style Bagels, Assorted **\$36/Dozen**

Includes plain & flavor cream cheese

Freshly Baked Biscuits **\$25/Dozen**

Includes Seasonal Jam & Butter