



Breakfast Menu

*Menu items are based on seasonality of product and are subject to change.
24-48 HOUR NOTICE IS REQUIRED to ensure availability.*

Minimum of 8 People

Lighter Side Menu

Half Chilled Grapefruit
Fresh Fruit Cup
Seasonal Fresh Berries with Cream
Old Fashioned Oatmeal with Brown Sugar & Raisins
-add Strawberries, additional charge
Yogurt Parfait with Granola

Plated Entrées

Two Scrambled Eggs with Ham, Bacon or Sausage
Poached Eggs Benedict (*maximum of 25*)
Cheese Omelet
Ham & Cheese Omelet
Denver Omelet
Mushroom & Swiss Omelet
Crab & Asparagus Omelet
Vegetarian Omelet
Buttermilk Pancakes with Ham, Bacon or Sausage
Steak and Eggs with Breakfast Potatoes
Traditional French Toast with Ham, Bacon or Sausage

Ala Cart Menu

Pastries

Freshly Baked Sweet Rolls, Freshly Baked Muffins,
Breakfast Breads, and Coffee Cake
1½ Pieces Per Person.

Cold Beverages

All varieties of Milk, Tomato Juice, V8, Orange Juice,
Grapefruit Juice, Cranberry Juice,
Apple Juice or Citrus Peach Juice

Hot Beverages

Organic Peruvian Coffee, or Decaf, Nestle Hot Cocoa,
Numi Hot Tea Selection, and Hot Apple Cider



Breakfast Menu continued

Continental Breakfast

Minimum of 15 People

Menu # 1

Muffins, Sweet Rolls, Coffee Cake
Fresh Fruit
Juice or Milk
Organic Coffee or Decaf

Menu # 2

Muffins, Sweet Rolls, Coffee Cake
Fresh Fruit
Bagels & Cream Cheese
Yogurt
Juice or Milk
Organic Coffee or Decaf

Menu # 3

Muffins, Sweet Rolls, Coffee Cake
Fresh Fruit
Boursin Scrambled Eggs
Ham, Bacon or Sausage
Breakfast Potatoes
Juice or Milk
Organic Coffee or Decaf

Lighter Side Continental Breakfast

Bran Muffins
Freshly Sliced & Whole Fruit
Old Fashioned Oatmeal with accompaniments,
including Raisins, Brown Sugar & Milk
Homemade Granola
Yogurt
Juice
Organic Coffee or Decaf

PLEASE CONTACT THE CATERING DEPARTMENT
FOR FURTHER INFORMATION.