

## Breakfast

20 Guest minimum unless otherwise noted. Counts below our minimum may incur additional labor charges.  
Dietary accommodations available at an additional charge.

## Packages

Morning Break & Continental packages include: locally roasted Omar coffee, decaffeinated coffee & hot water with assorted tea packets, sweeteners, Half & Half, lemon wedges & local honey.

### HEALTHY FIX *9.00 per guest*

- Seasonal Fresh Fruit Salad
- Granola Bars (Assorted)
- Individual Assorted Yogurts
- Orange Juice
- Iced Water

### HUSKY CONTINENTAL *6.50 per guest*

Includes Orange Juice & Iced Water

Select One:

- Danish Assortment
- Muffin Assortment
- Tea Bread Assortment
- Mini Scones Assortment

*\$2.00 per guest seasonal fruit salad*

## Enhance Your Breakfast Options

### FRUIT

- Seasonal Fresh Fruit Salad: *2.00 per person*
- Seasonal Fresh Cut Fruit Platter
  - Mini (serves 8) *24.00 per platter*
  - Small (serves 20) *60.00 per platter*
  - Large (serves 50) *150.00 per platter*
- Whole Fresh Fruit: *1.75 per piece*

### ADDITIONAL OPTIONS

- Pancakes, Waffles, or French Toast with warm Maple Syrup *3.00 per guest*
- Tea Bread (Banana Nut, Lemon, or Triple Berry) served with Butter & Margarine PC's: *12.00 per loaf* (10 slices)
- Assorted Individual Cold Cereals served with Lowfat & Nonfat Milk: *3.00 each* (12 guest minimum)
- Yogurt Bar Bowls: Vanilla & Strawberry Greek Yogurt accompanied by Granola, Raisins & Local Honey *5.00 per guest* (10 guest minimum)
- Assorted Granola Bars: *1.75 each*

### BAGELS

with Assorted Cream Cheese PC's, Butter, Margarine, Peanut Butter & Preserves

- Regular (Chef's Assortment) *20.00 per dozen*

### DANISH (Chef's Assortment)

- May Include: Cinnamon Swirl, Vanilla Crown, Apple Pocket, Raspberry Crown, or Maple Pecan *19.00 per dozen*

### MUFFINS (Chef's Assortment)

- Mini *12.00 per dozen*
- Regular *19.00 per dozen*

**CROISSANTS** (with Strawberry Preserves, Butter & Margarine PC's) May include Traditional, Chocolate, & Raisin Swirl

- Mini *19.00 per dozen*

### SCONES (Chef's Assortment)

- Mini *19.00 per dozen*
- Regular *25.00 per dozen*

### OMELET STATION

Our Uniformed Chefs will prepare Omelets to order. Fillings include: Bacon, Ham, Assorted Cheeses, Peppers, Onions, Mushrooms, Tomatoes & Broccoli.

*8.00 per guest* (For groups between 25-100 guests)

(1 chef per 25 - 50 guests for up to two hours at 35.00 per chef per hour)

### FRITTATAS OR QUICHE

- Potato, Caramelized Onion & Gruyere
- Sausage, Red Pepper & Mushroom
- Traditional Lorraine, Bacon, Onion, Swiss Cheese
- Spinach, Roasted Red Pepper & Feta
- Broccoli & Mushroom with Cheese
  - Frittatas (serves 12) *36.00 each*
  - Quiche (serves 8) *24.00 each*

# Breakfast Buffets

20 Guest minimum unless otherwise noted. Counts below our minimum may incur additional labor charges. Dietary accommodations available at an additional charge. All buffet packages include: locally roasted Omar coffee, decaffeinated coffee & hot water with assorted tea packets, sweeteners, Half & Half, lemon wedges & local honey.

## **TRADITIONAL BREAKFAST** 13.75 per guest

- Assorted Mini Scones & Mini Croissants with Butter, Margarine & Preserves
- Seasonal Fresh Fruit Salad
- Scrambled Eggs
- Choice of Crispy Bacon or Sausage Links
- O'Brien Potatoes

## **BREAKFAST SANDWICH BUFFET** 13.00 per guest

- Croissant Egg Sandwich with Cheese
- Choice of Ham or Bacon
- O'Brien Potatoes
- Seasonal Fresh Fruit Salad

## **QUICHE OR FRITTATA BUFFET** 14.00 per guest

- Assorted Mini Muffins
- Seasonal Fresh Fruit Salad
- Choice of Bacon or Sausage Links
- O'Brien Potatoes

### **Select Two:**

- Traditional Quiche Lorraine
- Spinach, Roasted Red Pepper & Feta Quiche
- Broccoli & Mushroom with Cheese Quiche
- Zucchini, Diced Tomato & Fresh Basil Frittata
- Sausage, Red Pepper & Mushroom Frittata

# University Brunch

Includes Orange Juice, Lemonade, Sweetened Iced Tea, locally roasted Omar coffee, decaffeinated coffee & hot water with assorted tea packets & local Honey.

**20.00 per guest (minimum 50 guests)**

## **BREAKFAST PASTRY & BREADS**

### **Select Three:**

- Danish Assortment
- Mini Muffins Assortment
- Cinnamon Coffee Cake
- Tea Bread Assortment
- Mini Scones
- Mini Croissants with Butter, Margarine & Preserves
- Artisan Rolls with Butter & Margarine
- Biscuits with Butter & Margarine
- Focaccia
- Mini Plain Bagels with Regular & Light Cream Cheese, Butter, Margarine & Preserves

## **SALADS & SIDES**

### **Select Three:**

- Seasonal Fresh Fruit Salad
- Traditional Caesar Salad
- Mixed Green Salad with Croutons, Italian & Ranch Dressings
- Grape Tomato, Fresh Mozzarella & Fresh Basil with Balsamic Vinaigrette
- Crispy Bacon & Sausage Links
- O'Brien Potatoes
- Scalloped Potatoes

## **ENTRÉES**

### **Select Three:**

- Scrambled Eggs
- Traditional Quiche Lorraine
- Zucchini, Diced Tomato & Fresh Basil Frittata
- Jumbo Waffles or French Toast with Mixed Berries & Warm Maple Syrup
- Penne Pasta Sautéed with Sun-Dried Tomatoes, Spinach, Garlic & Extra Virgin Olive Oil
  - *Parmesan Cheese*
  - *Crushed Red Pepper Flakes*
- Stuffed Shells with Marinara or Florentine Sauce
  - *Parmesan Cheese*
  - *Crushed Red Pepper Flakes*
- Boneless Chicken Cacciatore
- Lemon Pepper Chicken
- Sausage, Peppers & Onions
- Florentine Stuffed Sole