BREAKFAST

20 Guest minimum unless otherwise noted.
Counts below our minimum may incur additional fees.
Dietary accomodations 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 & honey.

HEALTHY FIX  9.50 per guest
• Seasonal Fresh Fruit Salad vgn GF
• Granola Bars (Assorted) v
• Individual Assorted Yogurts v
• Orange Juice vgn GF
• Iced Water

HUSKY CONTINENTAL  6.50 per guest
Includes Orange Juice & Iced Water vgn GF
Select One:
• Danish Assortment v
• Muffin Assortment v
• Tea Bread Assortment v
• Mini Scones Assortment v
$2.50 per guest seasonal fruit salad vgn GF

ENHANCE YOUR BREAKFAST OPTIONS

FRUIT
• Seasonal Fresh Fruit Salad  2.50 per person vgn GF
• Seasonal Fresh Cut Fruit Platter vgn GF
• 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 vgn GF

MUFFINS (Chef’s Assortment)
• Mini  12.00 per dozen v
• Regular  19.00 per dozen v

ASSORTED PETITE CROISSANTS
May include Traditional, Chocolate, & Raisin Swirl
• Mini  22.00 per dozen v

SCONES (Chef’s Assortment)v
• Mini  19.00 per dozen
• Regular  25.00 per dozen

OATMEAL & FRUIT BARS v
• Individually wrapped  25.00 per dozen

OMELET STATION GF
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 40.00 per chef per hour)

FRITTATAS OR QUICHE
• Potato, Caramelized Onion & Gruyere v
• Sausage, Red Pepper & Mushroom
• Traditional Lorraine, Bacon, Onion, Swiss Cheese
• Spinach, Roasted Red Pepper & Feta v
• Frittatas (serves 12)  36.00 each GF
• Quiche (serves 8)  24.00 each

ALL PRICES SUBJECT TO CHANGE.
BREAKFAST BUFFETS

TRADITIONAL BREAKFAST  14.00 per guest
- Assorted Mini Scones & Mini Croissants with Butter, V
- Margarine & Preserves
- Seasonal Fresh Fruit Salad vgnGF
- Scrambled Eggs v
- Choice of Bacon or Sausage Links GF
- O’Brien Potatoes vgnGF

BREAKFAST SANDWICH BUFFET  13.50 per guest
- Croissant Egg Sandwich with Cheese V
- Choice of Ham or Bacon
- O’Brien Potatoes vgnGF
- Seasonal Fresh Fruit Salad vgnGF

QUICHE OR FRITTATA BUFFET  14.50 per guest
- Assorted Mini Muffins v
- Seasonal Fresh Fruit Salad vgnGF
- Choice of Bacon or Sausage Links vgnGF
- O’Brien Potatoes vgnGF
Select Two:
- Traditional Quiche Lorraine, Bacon, Onion, Swiss
- Spinach, Roasted Red Pepper & Feta Quiche
- Sausage, Red Pepper & Mushroom Frittata GF
- Potato, Caramelized Red Onion, Gruyere v GF

UNIVERSITY BRUNCH
Includes Orange Juice, Lemonade, Sweetened Iced Tea, locally roasted Omar coffee, decaffeinated coffee & hot water with assorted tea packets & local Honey.
28.00 per guest (minimum 50 guests)

BREAKFAST PASTRY & BREADS
Select Two:
- Danish Assortment v
- Mini Muffins Assortment V
- Tea Bread Assortment v
- Mini Scones v
- Mini Croissants with Butter, Margarine & Preserves v
- Dinner Rolls with Butter & Margarine v
- Butter, Margarine & Preserves

SALADS & SIDES
Select Three:
- Seasonal Fresh Fruit Salad vgr GF
- Traditional Caesar Salad v GF
- Mixed Green Salad with Croutons, Italian & Ranch Dressings v GF
- Bacon & Sausage Links GF
- O’Brien Potatoes vgn GF

ENTRÉES
Select Three:
- Scrambled Eggs v GF
- Spinach, Roasted Red Pepper & Feta Frittata vGF
- Traditional Quiche Lorraine, Bacon, Onion, Swiss
- Waffles or French Toast with Mixed Berries & Warm Maple Syrup v
- Penne Pasta Sautééd with Marinated Tomatoes, Spinach, Garlic & Extra Virgin Olive Oil vgr
  - Parmesan Cheese
  - Crushed Red Pepper Flakes
- Stuffed Shells with Marinara or Florentine Sauce V
- Parmesan Cheese
- Crushed Red Pepper Flakes
- Chicken Marsala
- Lemon Pepper Chicken GF
- Sausage, Peppers & Onions GF
- Florentine Stuffed Sole GF

VEGETARIAN v
VEGAN vgn
GLUTEN-FREE GF
LOCAL