## 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
- Granola Bars (Assorted) vgn GF
- 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
- Fresh Cut Fruit Display: 4.00 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

#### ADDITIONAL OPTIONS
- Pancakes, Waffles, or French Toast with warm Maple Syrup 3.00 per guest v
- Assorted Individual Cold Cereals served with Lowfat & Nonfat Milk: 3.00 each (12 guest minimum) v
- Yogurt Bar Bowls: Vanilla & Strawberry Greek Yogurt accompanied by Granola, Raisins & Honey 5.00 per guest (10 guest minimum)
- Assorted Granola Bars: 1.75 each v
- Assorted Yogurt Cups: 2.25 each vgn GF
- **Tea Bread** (Strawberry, Chocolate Chip, Banana or Seasonal) served with Butter & Margarine PC’s 18.00 per loaf (16 slices)

#### BAGELS v
with Assorted Cream Cheese PC’s, Butter, Margarine, Peanut Butter & Preserves
- Regular (Chef’s Assortment) 20.00 per dozen

#### DANISH (Chef’s Assortment) v
- 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 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 v
- Regular 25.00 per dozen v

#### 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

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ALL PRICES SUBJECT TO CHANGE.

v VEGETARIAN  vgn VEGAN  GF GLUTEN-FREE  🍃 LOCAL
BREAKFAST BUFFETS

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

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

BREAKFAST SANDWICH BUFFET 13.50 per guest
• Croissant Egg Sandwich with Cheese v
• Choice of Ham or Bacon
• O’Brien Potatoes vgn GF
• Seasonal Fresh Fruit Salad vgn GF

QUICHE OR FRITTATA BUFFET 14.50 per guest
• Assorted Mini Muffins v
• Seasonal Fresh Fruit Salad vgn GF
• Choice of Bacon or Sausage Links vgn GF
• O’Brien Potatoes vgn GF
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 vgn GF
• Traditional Caesar Salad v
• 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 v GF
• Traditional Quiche Lorraine, Bacon, Onion, Swiss
• Waffles or French Toast with Mixed Berries & Warm Maple Syrup v
• Penne Pasta Sautéed 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